



# EMBASSY SUITES

by HILTON™

Denver - Downtown/Convention Center



## CATERING & BANQUET MENU



EMBASSY SUITES BY HILTON DENVER DOWNTOWN  
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## CONTINENTAL BREAKFAST & ENHANCEMENTS

Start your day of meetings together with a private breakfast for your group. Breakfast buffets include House Blend Coffee, Decaffeinated Coffee and Herbal Teas. Minimum of 25 people required, surcharge of \$8 per person will apply if minimum is not met.

CLASSIC CONTINENTAL	29
- Local and Seasonal Inspired Whole Fruit   V   GF	
- Bakery Selection and Specialties   V	
- Individual Yogurts   V   GF	
LEADVILLE CONTINENTAL	31
- Seasonal Sliced Fruit   V   GF	
- Bakery Selection and Specialties   V	
- Individual Yogurts   V   GF	
- Individual Whole Grain Cereals with 2% and Skim Milk   V	
CENTENNIAL STATE CONTINENTAL	30
- Seasonally Sliced Fruit   V   GF	
- Assorted Fresh Baked Bagels   V	
- Onion and Chive, Strawberry and Plain Cream Cheese   V   GF	
- Individual Whole Grain Cereals with 2% and Skim Milk	
<i>Enhancements:</i>	
FARM BREAKFAST	8
- Scrambled Eggs with Fresh Chive   V   GF	
- Naturally Cured Bacon and Chicken Apple Sausage   GF	
- Herb Roasted Potato with Caramelized Onion   V   GF	
ARTISAN BREAKFAST PANINI	7
- Cage Free Over Hard Egg, Shaved Country Ham, Caramelized Leeks, One Year Aged Cheddar	
<i>Vegetarian Options Available</i>	
BUILD YOUR OWN PARFAIT	6
- Greek Yogurt, House-made Granola, Fresh Mixed Berries   V	
EGG STATION <i>Requires a Chef Attendant at \$150/each</i>	10
- Cage Free Eggs and Omelets   GF	
- Served with Seasonally Inspired Ingredients Including Chives, Local Goat Cheese, One Year Aged Cheddar, All Natural Bacon, Smoked Ham, Mushrooms, Tomatoes, Spinach, Peppers, Onions	
EGGS N' TOAST	8
- Pepper, Onion, Ham, and Cheddar Scramble   GF	
- Brioche French Toast, Maple Syrup and Strawberry Compote   V	
STEEL CUT OATMEAL	8
- Accompanied by Nuts, Brown Sugar, Dried Fruits, and Skim Milk   V   GF	
HEALTH NUT	9
- Strawberry and Banana Smoothies   V   GF	
- Baby Spinach, Tomato, Goat Cheese Frittata   V   GF	
- Chicken Apple Sausage	
BREAKFAST MUFFIN SANDWICHES	7
- Eggs, Bacon, and One Year Aged Cheddar on an English Muffin	
- Egg Whites, Spinach, Mushrooms, and Smoked Gouda on an English Muffin	
FROM THE GRIDDLE	7
<i>Your Choice of One</i>	
- Brioche French Toast, Fluffy Buttermilk Pancakes, or Belgian Waffle   V	
- Served with Berry Compote and Warm Maple Syrup	

# BREAKFAST BUFFET

Start your day of meetings together with a private breakfast for your group. Breakfast Buffets include House Blend Coffee, Decaffeinated Coffee and Herbal Teas. Minimum of 25 people required, surcharge of \$8 per person will apply if minimum is not met.

## HEALTHY START BUFFET

42

- Selection of Chilled Juices Local and Seasonally Inspired Fruit | V | GF |
- Freshly Made Baked Goods and Local Specialties | V |
- Build Your Own Parfait: Low Fat Yogurt, House-made Granola, Fresh Berries | V | GF |
- Steel Cut Oatmeal with Brown Sugar, Walnuts, Raisins | V | GF |
- Fluffy Scrambled Eggs with Cheddar Cheese | V | GF |
- Turkey Bacon | GF |
- Chicken Apple Sausage Links | GF |

## EVERGREEN BUFFET

39

- Selection of Chilled Juices Local and Seasonally Inspired Fruit | V | GF |
- Freshly Made Baked Goods and Local Specialties | V |
- Assorted Bagels with Maple Walnut and Plain Cream Cheese | V |
- Fluffy Scrambled Eggs with Cheddar Cheese | V | GF |
- Naturally Cured Bacon | GF |
- Hickory Smoked Sausage Links | GF |
- Green Chili Hashbrowns | V | GF |

## PIKES PEAK BUFFET

42

- Selection of Chilled Juices Local and Seasonally Inspired Fruit | V | GF |
- Freshly Made Baked Goods and Local Specialties | V |
- Individual Whole Grain Cereal with Skim and 2% Milk | V |
- Egg, Ham, Potato and Cheddar Scramble | GF |
- Naturally Cured Bacon | GF |
- Country Style Home Fries | V | GF |
- House-made Biscuits and Sausage Gravy

## SUNRISE BUFFET

40

- Selection of Chilled Juices Local and Tropical Fruit Salad | V | GF |
- Freshly Made Baked Goods and Local Specialties | V |
- Individual Whole Grain Cereal with Skim and 2% Milk | V |
- Chorizo and Scrambled Egg Burrito | GF |
- Grilled Vegetable and Scrambled Egg Burrito with Fire Roasted Salsa and Queso Fresco | GF |
- Chilaquilles | V | GF |
- Crispy Potatoes with Poblano Peppers and Caramelized Onions | V | GF |



## PLATED BREAKFAST

Start your day of meetings together with a private breakfast for your group. Coffee service included upon request. Minimum of 25 people required, surcharge of \$8 per person will apply if minimum is not met.

### DENVER SCRAMBLE

26

- Family Style Assorted Pastries and Muffins | V |
- Free Range Scrambled Eggs with Cheddar Cheese | V | GF |
- Choice of Breakfast Sausage, Naturally Cured Bacon, or Chicken Apple Sausage | GF |
- Country Style Home Fries | V | GF |

### BREAKFAST BURRITO

28

- Family Style Assorted Pastries and Muffins | V |
- Flour Tortilla Stuffed with Free Range Scrambled Egg and Chorizo. Topped with Pork Green Chili and Cheddar Cheese.
- Country Style Hashbrowns
- Fresh Pico de Gallo and Sour Cream

### BREAKFAST TACOS

28

- Family Style Assorted Pastries and Muffins | V |
- Fried Cage Free Egg, Chorizo Hash and Pico de Gallo served Open Face on Flour Tortilla. Served with Guacamole and Sour Cream
- Choice of Breakfast Sausage, Local Tender Belly Bacon, or Chicken Apple Sausage
- Choice of Hash Browns, Country Style Potato, or Potato O' Brien | V | GF |

### GRIDDLE

27

- Seasonal Sliced and Whole Fruit | V |
- Choice of Brioche French Toast or Fluffy Buttermilk Pancakes topped with Berry Compote, Cinnamon, Butter and Warm Maple Syrup | V |
- Choice of Breakfast Sausage, Local Tender Belly Bacon, or Chicken Apple Sausage



## À LA CARTE ITEMS

TODAYS FRESH BAKED GOODS <i>Per Dozen</i>		45
- Muffins, Croissants, and Danishes   V		
ASSORTED BAGELS <i>Per Dozen</i>		44
- Served With Onion Chive, Maple Walnut, and Plain Cream Cheese   V		
WHOLE MARKET FRUITS <i>Per Piece</i>		5
- Seasonal Selection   V   GF		
SLICED FRESH FRUIT <i>Per Person</i>		9
- Berry Yogurt Dip   V   GF		
HOUSE-MADE TRAIL MIX <i>Individual Bags</i>		4
FRESH BAKED CINNAMON ROLLS <i>Per Dozen</i>		46
- Vanilla Cream Icing   V		
SEASONAL SCONES <i>Per Dozen</i>		44
- Served with Assorted Local Jams and Lemon Zest Butter   V		
BREAKFAST BURRITO		9
- Flour Tortilla Stuffed with Free Range Scrambled Egg, Pico de Gallo, Potato, and Chorizo with Salsa and Sour Cream		
BREAKFAST SANDWICHES <i>Available on English Muffin, Croissant, or Ciabatta</i>		9
- Eggs, Bacon, and One Year Aged Cheddar		
- Egg Whites, Spinach, Mushrooms, and Smoked Gouda		
SNACK TIME <i>Per Person</i>		
- Garden Vegetable Crudité: Red Pepper Hummus and Herb Goat Cheese Dip   V   GF		9
- Tortilla Chips: Fire Roasted Tomato Salsa, Guacamole and Warm Spinach Artichoke Dip   V   GF		8
- Fresh Popped Popcorn, Buttered Popcorn with Assorted Seasonings   V   GF		8
- Pretzels and House-made Potato Chips: Served with Caramelized French Onion Dip		5.50
- Raw & Roasted Nuts   V   GF		5.50
- White Cheddar Popcorn   V   GF		5.50
SNACK TIME <i>Per Person</i>		
- Ice Cream Treats: Assorted Flavors   V   GF		7
- Grab N' Go Snacks: Bags of Boulder Canyon Potato Chips, Clif Bars, and Candy Bars		6
SNACK TIME <i>By The Dozen</i>		
- Cheesecake Bites: Assorted Flavors Drizzled in White, Milk and Dark Chocolates   V		44
- Jumbo Homestyle Cookies: Chocolate Chunk, White Chocolate Macadamia, Oatmeal Raisin   V		46
- Fresh Baked Brownies, Pecan and Lemon Bars   V		48
BEVERAGES <i>Per Item</i>		
- Bottled Water	4.5	
- Individual Milks: 2%, Skim, or Chocolate	4	
- Assorted Soft Drinks	5	
- Sparkling Mineral Water	6	
- Individual Chilled Juices : Orange, Apple, Cranberry	6	
- Red Bull®: Regular & Sugar Free	6	
- Starbucks Frappuccino®	6	
- Gatorade®	7	
- Vitamin Water®	7	
- Flavored La Croix: Grapefruit, Lemon, Lime	6	
- Flavored San Pellegrino: Grapefruit, Lemon, Clementine	7	
- Izze Grown Up Soda: Blackberry, Pomegranate, Clementine	8	
BEVERAGES <i>By The Gallon</i>		
- House Blend Regular and Decaffeinated Coffee		88
- Herbal Teas		88
- Chilled Juices: Orange, Apple, Cranberry		46
- Hot Chocolate: Whipped Cream, Marshmallows, Chocolate Shavings		78
- Hot Apple Cider: Served with Cinnamon Sticks		60
- Fruit Infused Water Station		38
- Lemonade		48
- Freshly Brewed Iced Tea		48
- Fruit Punch		48

# BREAKS & AFTERNOON TREATS

Minimum of 15 people required, surcharge of \$6 per person will apply if minimum is not met.

## SWEET RETREAT

- Assorted Ice Cream Treats | V | GF |
- Red Velvet Cupcakes | V |
- Doughnut Holes with Warm Chocolate and Caramel Dipping Sauce | V |
- House Blend Regular and Decaf Coffee with Herbal Tea Selection

20

## DRIVE IN

- Jars of M&Ms, Malted Milk Balls and Twizzlers | V |
- Individual Bags of Buttered Popcorn | V | GF |
- Soft Baked Pretzels with Warm Cheese Sauce | V |
- Pigs in a Blanket with Spicy Mustard
- Bottles of Root Beer

22

## CRUNCH

- Seasonal Whole Fruit | V | GF |
- Build Your Own Snack Mix House-made Granola, Walnuts, Peanuts, Almonds, Chocolate Chips, M&M's, Yogurt Covered Pretzels and Dried Fruit
- House-made Granola Protein Bars | V | GF |
- Strawberry Lemonade

19

## AL FRESCO

- Prosciutto Wrapped Melon | GF |
- Chilled Seasonal Grilled Vegetables with Balsamic and Olive Oil | V | GF |
- Shaved Charcuterie and Cheese Display with Mixed Nuts and Dried Fruit | GF |
- House Pickled Giardiniera | V | GF |
- Fresh Baguette and Grilled Flatbread

23

## INDULGE

- White Chocolate and Cranberry Granola Bars | V | GF |
- Milk Chocolate Dipped Rice Krispy Treats | V |
- Assorted Cake Pops | V |
- Iced Coffee with Flavored Syrups

21

## MILE HIGH LOCAL TREAT

- Individual Bags of Boulder Canyon Chips | V | GF |
- Noosa Yoghurt Chocolate Raspberry Parfait | V | GF |
- Hammonds Churro Popcorn | V | GF |
- Iced Bhakti Chai Tea Latte

21

## CRISP

- Fresh Tortilla Chips with Fire Roasted Salsa and Guacamole | V | GF |
- Gremolata House Chips with French Onion Dip | V |
- Raw Vegetable Display with Goat Cheese Herb Dip and Red Pepper Hummus | V |
- Sparkling Mint Lime Refresher

20

## SAVOR

- Honey Smoked Salmon, Herb Cream Cheese, Cucumber
- Beer Bacon BLT with Tomato Jam on Mini Brioche
- Crispy Chicken and Mozzarella Slider with Black Truffle Aioli
- Lemonade

24

## SEVENTH INNING

- Build Your Own Nachos: Ground Beef, Nacho Cheese Sauce, Shredded Lettuce, Black Olive, Jalapeno, Pico de Gallo, Sour Cream, and Guacamole | GF |
- Buffalo Chicken Wings with Ranch and Bleu Cheese | GF |
- Mini Bratwurst with Stone Ground Mustard, Sauerkraut

25

## HEALTHY BODIES, HEALTHY COMMUNITIES

19

- Raw Vegetable Display with Goat Cheese Herb Dip and Red Pepper Hummus
- House-made Peanut Butter Granola Bars
- Petite Turkey, Avocado, and Spinach Pinwheels
- Raw Nuts and Dried Fruits
- Green Tea

When you choose to offer this break, \$2.00 per guest will be donated to the DOLLARS FOR DREAMS organization which, in partnership with CAMP SOUTHERN GROUND, gives back to our community by providing children extraordinary experiences to recognize and magnify the unique gifts within themselves and others.

**DOLLARS**  
FOR DREAMS



**CAMP**  
**SOUTHERN**  
**GROUND**



## PLATED LUNCHES

All Plated Lunches include freshly brewed iced tea and fresh rolls with butter. Salads includes one additional dressing: Ranch, Balsamic or Italian. A minimum of 25 People is required, an additional \$8 per person will apply if minimum is not met.

### STARTERS

Choose One:

- Romaine and Kale, Shaved Parmesan, Sourdough Crouton, Classic Caesar Dressing
- Organic Spring Mix, Dried Cranberry, Spiced Pecans, Gorgonzola, Maple Sherry Vinaigrette | V | GF |
- Hearts of Romaine, Cucumber, Herbed Chickpeas, Cherry Tomato, Feta, Pita Crisp, Oregano Lemon Vinaigrette | V |
- Chopped Iceberg, Red Onion, Cucumber, Chopped Egg, Crumbled Bacon, Peppercorn Ranch | GF |
- Baby Arugula, Charred Corn, Roasted Red Peppers, Pecorino Cheese, Champagne Vinaigrette | GF | V |
- Baby Spinach, Chickpeas, Toasted Almonds, Cucumber, Cranberry, Lemon Tahini Vinaigrette | DF | V | GF |

### ENTREES

Choose One:

PERUVIAN ROASTED CHICKEN	42
Grilled Scallion Polenta, Roasted Seasonal Squash, Aji Pepper Sauce   GF	
COFFEE RUBBED PORK LOIN	39
Breckenridge Bourbon Apple Mustard Glaze, Roasted New Potato, Charred Heirloom Carrot   GF   DF	
THAI STYLE GREEN CURRY	39
Soba Noodles, Wilted Spinach, Edamame, Roasted Carrots, Sweet Peppers   V   DF	
CHIPOTLE GLAZED SALMON	46
Young Fennel Risotto, Charred Brussel Sprouts and Pearl Onion   GF	
BRECKENRIDGE ALE MARINATED FLAT IRON STEAK	46
Green Peppercorn Sauce, Garlic and Herb Whipped Potato, Haricot Vert and Heirloom Peppers	
ROASTED PEPPER AND ROMAN ARTICHOKE STUFFED PORTABELLA	41
Baby Spinach and Parmesan Risotto   V   GF	
STOUT AND CITRUS BRAISED BEEF SHORT RIBS	44
Horseradish Mashed Potato, Wilted Kale, Root Vegetable   GF	
BROILED BARRAMUNDI	48
Tomato Gremolata Orzo, Crispy Cauliflower, Citrus Garlic Butter	
PAN ROASTED HERITAGE PORK CHOP	41
Gravy, Bacon and Cheddar Polenta, Crispy Brussel Sprouts   GF	
WILD MUSHROOM RAVIOLI	39
Wilted Bitter Greens, Broiled Tomato, Herb Pesto   V	
PARMESAN AND PESTO CRUSTED CHICKEN	44
Gnocchi, Blistered Tomato and Mushroom Ragout, Sautéed Broccolini	

### DESSERT

Choose One:

- Lemon Meringue Pie
- Flourless Chocolate Cake with Hazelnut Brittle | GF |
- Coconut Cream Cake with Whipped Cream
- Red Velvet Cake with Cream Cheese Icing
- French Apple Pie with Salted Caramel
- German Chocolate Cake with Mocha Ganache
- Mocha Ganache Turtle Cheesecake with Cookie Crumble
- Red Berry Opera Cake with Strawberry Gelee | GF |

# LUNCH BUFFET

All lunch buffets include freshly brewed iced tea. Salads includes one additional dressing: Ranch, Balsamic or Italian. A minimum of 25 People is required, an additional \$8 per person will apply if minimum is not met. All buffets are based on 2 hours of service.

<b>COMFORT BUFFET</b>	<b>50</b>
<ul style="list-style-type: none"> <li>- Country Ham and Lentil Soup   GF   DF  </li> <li>- Wedge Salad, Tomato, Cucumber, Red Onion, Bay Bleu, Chopped Egg, Buttermilk Ranch Dressing   V   GF  </li> <li>- Char Grilled Flat Iron, Bourbon Gravy   GF   DF  </li> <li>- Buttermilk Fried Chicken</li> <li>- Roasted Garlic Herb Mashed Potato   V   GF  </li> <li>- Herb Roasted Root Vegetable   V   GF   DF  </li> <li>- Flaky Biscuits with Sweet Honey Butter   V  </li> <li>- Warm French Apple Lattice, Salted Caramel</li> </ul>	
<b>STAY FIT</b>	<b>52</b>
<ul style="list-style-type: none"> <li>- Zucchini and White Bean Soup   V   GF   DF  </li> <li>- Toasted 7 Grain Rolls   V  </li> <li>- Baby Spinach Salad, Chickpea, Roasted Cauliflower, Butternut Squash, White Balsamic Vinaigrette   V   GF  </li> <li>- Marketplace Salad Bar Including: Spring Mix, Romaine, Chopped Bacon, Grilled Red Bird Farms Chicken, Smoked Ham Edamame, Carrot, Cucumber, Cherry Tomato, Chopped Egg, Garbanzo Beans, Sunflower Seeds, Croutons, Feta, Cheddar, and Bleu Cheese</li> <li>- Flourless Chocolate Cake</li> </ul>	
<b>MARKETPLACE</b>	<b>51</b>
<ul style="list-style-type: none"> <li>- Butter Lettuce, Sun Dried Tomato, Fresh Mozzarella, Kalamata Olive, Red Pepper Vinaigrette   V   GF  </li> <li>- Sweet Potato Salad with Ricotta, Arugula, Pecan   V   GF  </li> <li>- Stout and Citrus Braised Short Rib   GF   DF  </li> <li>- Herb Rubbed Roasted Turkey Breast, Pan Drippings   GF   DF  </li> <li>- Roasted Garlic Mashed Potato   V   GF  </li> <li>- Bourbon Ginger Glazed Carrots   V   GF  </li> <li>- Lemon Meringue Pie</li> </ul>	
<b>TUSCAN</b>	<b>49</b>
<ul style="list-style-type: none"> <li>- Tuscan White Bean Soup with Spicy Sausage   GF   DF  </li> <li>- Caesar Salad with Romaine Hearts, Shaved Parmesan, Garlic Croutons, Classic Caesar Dressing</li> <li>- Parmesan Gnocchi, Stewed Tomato, Mozzarella   V  </li> <li>- Broiled Salmon with Wilted Greens and Herb Salsa   GF   DF  </li> <li>- Chicken Scaloppini, Grilled Mushroom and Marsala Sauce   GF   DF  </li> <li>- Tiramisu</li> </ul>	
<b>EXECUTIVE DELI</b>	<b>48</b>
<ul style="list-style-type: none"> <li>- Potato Corn Chowder with Andouille   GF  </li> <li>- Mediterranean Potato Salad, Feta, Pine Nuts, Almond Basil Pesto   V   GF  </li> <li>- Vineyard Chicken Salad with Toasted Almonds, Tarragon and Grapes   GF   DF  </li> <li>- Slow Roasted Beef, Hand Carved Roasted Turkey Breast, Shaved Black Forest Sliced Ham   GF   DF  </li> <li>- Sliced Cheese Selection   V   GF  </li> <li>- Horseradish Cream, Dijon, Mayo Butter Lettuce, Tomato, Onion, Pickle</li> <li>- Potato Bread, Buttermilk Sourdough, Wholegrain, Gluten Free Grain</li> <li>- Gremolata Chips   V   GF  </li> <li>- Raspberry Almond Bars</li> </ul>	
<b>COMIDA</b>	<b>49</b>
<ul style="list-style-type: none"> <li>- Tortilla Soup with Tortilla Strips and Queso Fresco   GF  </li> <li>- Chopped Salad with Corn, Radish, Black Bean, Red Onion, Grape Tomato, Tortilla Crisp, Chipotle Ranch   V   GF  </li> <li>- Tri Tip Beef Barbacoa   GF   DF  </li> <li>- Adobo Grilled Chicken Thighs, Grilled Pepper and Onion   GF   DF  </li> <li>- Spanish Rice with Tomato and Poblano   V   GF   DF  </li> <li>- Tortilla Chips with Pico de Gallo, Fire Roasted Salsa, Salsa Verde</li> <li>- Sour Cream, Shredded Lettuce, Cojita Cheese, Guacamole</li> <li>- Mexican Chocolate Mousse   GF  </li> <li>- Churros</li> </ul>	



## BOXED LUNCHES & HORS D' OEUVRES

All boxed lunches include Boulder Canyon Potato Chips, Cookie, and Whole Fresh Fruit. Choice of Bottle of Water or Soda.

### BOXED LUNCHES

39

#### Sandwiches (Select two plus vegetarian)

- Roast Beef with Roasted Tomatoes, Arugula, Aged Cheddar, Sourdough Hoagie Roll
- Shaved Virginia Ham, Swiss Cheese, Lettuce, Tomato and Dijon Mustard on Croissant
- Smoked Turkey, Spinach, Tomato, Pepper Jack, Ciabatta
- Grilled Chicken Club, Roma Tomato, Aged Cheddar, Lettuce, Dijon Aioli, Ciabatta Roll
- Vegan Wrap, Portabella, Squash, Zucchini, Bell Pepper, Spinach, Avocado, Hummus
- Veggie Caprese, Roma Tomato, Mozzarella, Basil, Balsamic Glaze, Spinach, Pesto Aioli, Ciabatta

#### Salads (Select One)

- Roasted Chipotle Potato Salad | GF |
- Greek Pasta Salad with Feta, Artichokes, Olives and Tomatoes
- Tomato, Basil and Mozzarella Salad | GF |

#### COLD HORS D' OEUVRES *Per Piece*

- Pickled Vegetable, Marinated Cheese Skewer | V | GF | 5
- Roasted Tomato Bruschetta, Goat Cheese, Balsamic Reduction | V | 5
- Haystack Mountain Chevre Stuffed Peppadew Peppers | V | GF | 6
- Petite Chipotle Shrimp Wonton, Avocado Mousse | DF | 6
- Sesame Crusted Ahi Tuna, Cucumber, Wasabi Aioli | GF | DF | 6
- Curry Deviled Egg, Smoked Salmon, Chive | GF | DF | 6
- Tarragon Chicken Salad, Cornichon, Filo Tart | DF | 6
- Smoked Trout Rillettes, Rye Toast Points, Caper Berry 6
- Heirloom Gazpacho, Hendricks, Chive Oil | GF | DF | 6
- Smoked Sausage, Sheep's Milk Cheddar, Apple Butter 7
- Jumbo Poached Shrimp Cocktail Shooter | GF | DF | 7

#### HOT HORS D' OEUVRES *Per Piece*

- Petite Beef Wellington, Mushroom Duxelle 6
- Fig and Bleu Cheese Flatbread, Spiced Honey | V | 6
- Bison Meatball, Chipotle BBQ | DF | 6
- Petite Chicken Quesadilla, Guacamole 6
- Chicken Tandoori Skewers, Curry Yogurt Sauce | GF | 6
- Artichoke and Goat Cheese, Organic Stewed Tomatoes | V | 6
- Mozzarella and Parmesan Arancini | V | 6
- Chorizo Empanada, Cilantro Crema 6
- Thick Cut Beer Bacon, Sriracha Maple Dip | GF | 6
- Florentine Mushroom Caps | GF | 6
- Maryland Style Crab Cake, Preserved Lemon, Old Bay Aioli 7
- Bacon Wrapped Shrimp, Magic Bourbon Sauce | GF | DF | 7
- Coconut Fried Shrimp, Chili Lime Dip | DF | 7
- Falafel and Tomato Skewers, Lemon Tahini Vinaigrette | V | DF | 7

## DISPLAY STATIONS

All action stations are based on 1 hour of service. All carving stations include fresh baked rolls with butter.

<b>ARTISANAL CHEESE SELECTION</b> - Chefs Selection of Local Soft, Semi-Soft and Hard Cheese   V   GF   - Served with Sliced French Bread, Lavosh Crisps, Assorted Wafers, Dried Fruits and Nuts	19
<b>DIP STATION</b> - Broccoli, Cauliflower, Cucumber, Peppers, Radishes, Snow Peas, Celery, Carrots, and Grape Tomato   V   GF   - Red Pepper Hummus and Sweet Onion Greek Yogurt Dip   V   GF   - Hot Spinach and Artichoke Dip with Fresh Tortilla Chips	16
<b>CHARCUTERIE</b> - Assorted Local & Imported Meats: Prosciutto, Speck, and Capicola   GF   - Marinated Olives, Artichokes, Cornichons and Almonds   GF   - Grain Mustard and Dijon - Fresh Baguette and Grilled Flatbread	20
<b>POACHED SALMON DISPLAY</b> <i>Each Serves 50 Guests</i> - Whole Poached Salmon, Dill Garlic Crème Fraiche, Heirloom Tomatoes, Bell Pepper, Marinated Mushrooms, Hard Boiled Eggs, Caper, Red Onion   GF   - French Bread and Assorted Crackers	600
<b>ANTIPASTO</b> - Marinated Artichokes, Assorted Olives, Roasted Tomatoes, Cherry Peppers, Pepperoncinis, and Marinated Mushrooms   V   GF   - Smoked Provolone, Marinated Mozzarella, Shaved Parmesan - Genoa Salami, Sopresatta, and Capicola Ham   GF   - Grilled Flatbread and Crostini	20
<b>BAKED BRIE</b> <i>Each Serves 20 Guests</i> - Triple Cream Brie en' Croute   V   - Cranberry Orange Marmalade - French Bread and Flaky Biscuits - Red Onion, Merlot Chutney	180
<b>SHORE LINE</b> - Blue Point Oysters on the Half Shell   GF   - Assorted Sushi Rolls   GF   - Sautéed Mussels in Spicy Broth   GF   - Poached White Gulf Shrimp   GF   - Grapefruit Mignonette, Spicy Cocktail, Jalapeno Remoulade, Fresh Horseradish	29



## RECEPTION

Chef attendant fee of \$150 for certain stations assessed. All action stations are based on 1 hour of service.

<b>BURGER, BURGER, BURGER</b> <i>Based on 3 Pieces per guest</i>	25
<ul style="list-style-type: none"> <li>- Sesame Crusted Tuna, Cucumber Kimchi Slaw, Avocado Mayo   DF  </li> <li>- Angus Slider with Sautéed Mushrooms, Onions and Aged Cheddar</li> <li>- Slow Smoked Pork, Bread and Butter Pickle, Carolina BBQ   DF  </li> <li>- Kettle Chips and French Onion Dip   V   GF  </li> </ul>	
<b>PINTXOS</b> <i>Based on 4 Pieces per guest</i>	27
<ul style="list-style-type: none"> <li>- Salmon Mousse, Avocado, Crispy Shallot, Rustic Crostini</li> <li>- Eggplant and Olive Tapenade, Goat Cheese Crostini   V  </li> <li>- Thinly Sliced Braised Pork Belly, Piri Piri Sauce, Rustic Crostini   DF  </li> <li>- Bresaola, Fig Jam and Herbed Goat Cheese, Rustic Crostini</li> </ul>	
<b>DIM SUM</b>	26
<ul style="list-style-type: none"> <li>- Singapore Rice Noodle Salad   V   GF   DF  </li> <li>- Ginger Shrimp Siu Mai   DF  </li> <li>- Vegetable Spring Roll   V   DF  </li> <li>- BBQ Pork Steam Buns   DF  </li> <li>- Lemongrass Chicken Dumpling   DF  </li> <li>- Sweet and Sour Sauce, Sriracha Aioli, Ponzu and Chinese Mustard</li> </ul>	
<b>TOSSED</b>	24
<ul style="list-style-type: none"> <li>- Butter Lettuce, Sun Dried Tomato and Crispy Prosciutto Salad, Red Pepper Vinaigrette   GF   DF  </li> <li>- Wedge Salad, Tomato, Cucumber, Red Onion, Bay Bleu, Chopped Egg, Buttermilk Ranch Dressing   V   GF  </li> <li>- Hearts of Romaine, Cucumber, Herbed Chickpeas, Cherry Tomato, Feta, Pita Crisp, Oregano Lemon Vinaigrette   V  </li> </ul>	
<b>GASTRO PUB</b>	26
<ul style="list-style-type: none"> <li>- Beer Braised Mini Bratwurst, Stone Ground Mustard   GF   DF  </li> <li>- Smoked Pastrami, Mushroom, Arugula, Spicy Mustard, Rye   DF  </li> <li>- Thick Cut BLT, Butter Lettuce, Roasted Tomato, Herb Mayo   DF  </li> <li>- Potato Strings, Malt Vinegar Aioli   V   GF   DF  </li> </ul>	
<b>STREET MARKET TACO</b>	25
<ul style="list-style-type: none"> <li>- Napa Salad, Black Bean, Corn, Sliced Radish, Queso Fresco, Tortilla Crisps, Cilantro Vinaigrette   V   GF  </li> <li>- Choice of Adobo Chicken or Barbacoa   GF   DF  </li> <li>- Tofu Chorizo   V  </li> <li>- Black Beans and Cilantro Rice   V   GF   DF  </li> <li>- Salsa Bar with Shredded Cabbage, Lime Wedges, Red Onion, Cilantro, Queso Fresco, Fire Roasted Salsa, Salsa Verde, Sour Cream, Pico De Gallo</li> </ul>	



## RECEPTION - CARVING STATIONS

Chef attendant fee of \$150 for certain stations assessed. All action stations are based on 1 hour of service.

### Carving Stations:

<p><b>TURKEY</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Rosemary and Sea Salt Brined Local Turkey Breast   GF   DF  </li> <li>- Sweet Potato Casserole   V   GF  </li> <li>- Mixed Greens, Dried Cherries, Feta, Lemon Mustard Dressing   V   GF  </li> <li>- Citrus Cranberry Jam   V  </li> <li>- Harvest Dinner Rolls</li> </ul>	475
<p><b>PORK</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Bourbon and Molasses Glazed Pork Loin   GF   DF  </li> <li>- Cinnamon Braised Granny Smith Apples   V   GF  </li> <li>- Roast Corn and Chive Smashed Potatoes   V   GF  </li> <li>- Buttermilk Biscuits with Butter</li> </ul>	475
<p><b>NEW YORK STRIP</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Crushed Pepper Crusted Beef Strip Loin   GF   DF  </li> <li>- Spinach Salad with Mushrooms, Eggs, Tomatoes, Warm Bacon Dressing   GF   DF  </li> <li>- Horseradish Whipped Potato   V   GF  </li> <li>- Horseradish Sauce, Pan Jus and French Bread</li> </ul>	575
<p><b>LEG OF LAMB</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Honey and Cinnamon Roasted Leg of Lamb   GF   DF  </li> <li>- Cucumber, Feta and Olive Salad   V   GF  </li> <li>- Dill and Mint Yogurt Sauce, Grilled Pita</li> </ul>	575
<p><b>SALMON</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Honey Chipotle Glazed Scottish Salmon   GF   DF  </li> <li>- Cucumber, Tomato, and Fennel Salad   V   GF   DF  </li> <li>- Grilled Scallion Polenta   V   GF  </li> <li>- Green Goddess Sauce</li> </ul>	425
<p><b>PRIME RIB</b> <i>Each Serves 35 Guests</i></p> <ul style="list-style-type: none"> <li>- Herb and Mustard Crusted Prime Rib   GF   DF  </li> <li>- Rosemary Au Jus   GF   DF  </li> <li>- Horseradish Whipped Potato   V   GF  </li> <li>- Petite Brioche Rolls and Irish Butter</li> </ul>	575
<p><b>HAM</b> <i>Each Serves 30 Guests</i></p> <ul style="list-style-type: none"> <li>- Brown Butter and Molasses Glazed Bone in Ham   GF  </li> <li>- Green Chile Mac and Cheese   V  </li> <li>- Sweet Corn Bread Muffins   V  </li> <li>- Honey Mustard</li> </ul>	475
<p><b>BBQ BEEF BRISKET</b> <i>Each Serves 30 Guests</i></p> <ul style="list-style-type: none"> <li>- Habanero BBQ Beef Brisket   GF   DF  </li> <li>- Smokey Pinto Beans   V   GF   DF  </li> <li>- Buttermilk Potato Salad   V   GF  </li> <li>- Sweet Habanero BBQ Sauce, Sourdough, Bread and Butter Pickles</li> </ul>	475
<p><b>BEEF TENDERLOIN</b> <i>Each Serves 25 Guests</i></p> <ul style="list-style-type: none"> <li>- Porcini and Herb Crusted Choice Tenderloin   GF   DF  </li> <li>- Marinated Mushroom, Cucumber and Quinoa Salad   V   GF   DF  </li> <li>- Olive Baguette, Chimichurri and Horseradish</li> </ul>	525

## RECEPTION - ACTION STATIONS

*Chef attendant fee of \$150 for certain stations assessed. All action stations are based on 1 hour of service.*

<b>MAC AND CHEESE</b>	28
- Chef's Special Mac and Cheese   V	
- Spicy Denver Beer Bacon, Blackened Chicken, Marinated Mushrooms, Broccoli Florets, Asparagus Tips, Green Onions, Jalapenos, Green Chile, Tomatoes, Fresh Herbs, Aged Sharp Cheddar, Haystack Mountain Buttercup, Local MouCo ColoRouge and Shaved Grana Padano	
<b>PASTA FRESCO</b>	26
- Penne and Tortellini   V	
- Grilled Cage Free Chicken, Spicy Italian Sausage   GF	
- Garlic, Pesto, Marinara, Alfredo   GF	
- Parmesan Cheese, Artichoke Hearts, Mushrooms, Sun Dried Tomatoes, Kalamata Olives, Red Pepper Flakes and Pancetta	
<b>RACLETTE</b>	28
- Broiled Swiss Raclette   V   GF	
- Assorted Local and Imported Meats Including Prosciutto, Speck, Capicola   GF	
- Marinated Olives, Artichokes, Cornichons and Boiled Potatoes   GF	
- Fresh Baguette and Grilled Flatbread	
<b>HOT STONE POTATO CREAMERY</b>	22
- Whipped Yukon Gold Potatoes, Mashed Sweet Potatoes   V   GF	
- Roasted Garlic, Sour Cream, Butter, Chives, Cheddar, Mozzarella, Bacon, Piloncillo, Green Chile, Marshmallow Cream and Toasted Pecans	
<b>RAMEN</b>	26
- Traditional Ramen, Rice Noodles   V	
- Rich Pork Broth, Fortified Vegetable, Broth Poached Shrimp, Yakitori BBQ Chicken Thighs, Hardboiled Egg, Pork Belly Julienned Vegetable, Scallion, Radish, Bean Sprout, Jalapeno, Cilantro	
- Dark Soy Sauce, Spicy Chili Paste, Sriracha	
<b>SHRIMP AND GRITS</b>	24
- Stone Ground Southern Style Grits   V   GF	
- Gulf Shrimp, Cajun Blackened Chicken   GF	
- Bell Peppers, Bacon Ends, Caramelized Onion, Cherry Tomatoes, Jalapenos, Cheddar Cheese, Goat Cheese	
- Bayou Brown Gravy	
<i>Enhanced Dessert Stations: Can be added on to any Food &amp; Beverage Event</i>	
<b>CHOCOLATE LOVERS</b>	24
- Miniature Chocolate Truffles	
- Double Chocolate Mousse Shooters	
- Dark Chocolate Flourless Cake	
- Open Faced S'mores Brulee	
- White and Dark Chocolate Dipped Strawberries	
<b>BANANAS FOSTER</b>	22
- Fresh Ripe Bananas	
- Salted Caramel Sauce	
- French Vanilla Ice Cream	
- Chantilly Cream	
<b>ITALIAN BISTRO</b>	26
- Assorted Panna Cotta	
- Italian Wedding Cookies	
- Espresso Cream Zeppoles	
- Petite Cannolis and Tiramisu Espresso	
- Roast Coffee and Dark Hot Chocolate With Chocolate Shavings, Whipped Cream, Cinnamon, Nutmeg, Orange Zest, Vanilla Infused Sugar	

## DINNER BUFFET MENU

All Dinner Buffets include fresh baked rolls with butter. Coffee service available upon request. Salads include one additional dressing: Ranch, Balsamic or Italian. A minimum of 20 People is required, an additional \$10 per person will apply if minimum is not met. All buffets based on 2 hours of service.

### Entrees:

**SURF AND TURF** 78

- New England Clam Chowder with Oyster Crackers | GF |
- Organic Spring Mix, Grape Tomato, Cucumber, Corn, Feta, Creamy Dijon Dressing | V | GF |
- Roasted Sirloin with Spring Mushrooms, Peppercorn and Garlic Pan Sauce | GF |
- Rigatoni with Shrimp, Chicken, Arugula, and Red Pepper Pesto
- Mixed Seasonal Squash | V | GF | DF |
- Chocolate Mousse Cake

**HARVEST** 76

- Portuguese Sausage, Kale and Asparagus Soup | GF | DF |
- Butter Lettuce, Poached Pear, Candied Walnut, Shaved Manchego, Champagne Vinaigrette | V | GF |
- Grilled Cornish Chicken, Cider BBQ | GF | DF |
- Citrus and Porter Beef Short Rib, Roasted Root Vegetables | GF | DF |
- Charred Brussel Sprouts, Balsamic, Caramelized Onion | V | GF | DF |
- Herb Cheese Mashed Potato | V | GF |
- Sweet Apple Tart, Bourbon Caramel

**AUTUMN SUPPER** 74

- Wild Mushroom Bisque, Sherry Cream | V | GF |
- Chopped Salad, Iceberg, Natural Bacon, Cucumber, Red Onion, Tomato, Smoked Gouda, Buttermilk Dressing | GF |
- Pan Roasted Pork Tenderloin, Cider Mustard Sauce | GF | DF |
- Crispy Fingerling Potatoes | V | GF | DF |
- Goat Cheese and Pepper Ravioli with Cold Pressed Olive Oil and Rapini | V |
- Cheese Cake with Cherry Compote

**FIRE SIDE** 78

- Butternut Squash Bisque, Parmesan Gremolata | V | GF |
- Shaved Brussel Sprout and Gala Apple Salad, Toasted Almond, Lemon Herb Vinaigrette | V | GF | DF |
- Twelve Hour Chuck Pot Roast, Pineapple and Anaheim Gravy | GF | DF |
- Sautéed Shrimp and Bay Scallop, Garlic Caper Vermicelli Cauliflower and Fennel Gratin | V | GF |
- German Chocolate Cake



## PLATED DINNER

All plated dinners include a basket of fresh baked bread and butter. Coffee service available upon request. Salads include one additional dressing: Ranch, Balsamic or Italian. A minimum of 20 People is required, an additional \$10 per person will apply if minimum is not met.

<b>Starters:</b> <i>Include a Starter for an Additional Cost</i>	8
- Wild Mushroom Bisque, Chive Oil   V   GF	
- Roast Chicken and Winter Squash Soup   GF   DF	
- Brown Butter Pumpkin Ravioli, Sage Cream   V	
- Crab Bisque, Old Bay Crouton, Sherry Cream   GF	
<b>Choice of Salad:</b> <i>Included with Dinner</i>	
- Kale and Romaine Caesar, Shaved Parmesan, Brioche Crouton	
- Butter Lettuce, Roasted Beets, Pine Nuts, Maytag Bleu, Honey Ginger Vinaigrette   V   GF	
- Bibb Lettuce and Field Green, Cucumber, Prosciutto, Marinated Olive, Heirloom Tomato, Chevre, Garlic and Parmesan Vinaigrette   GF	
- Organic Mixed Green, Poached Pear, Crispy Pancetta, Dried Cranberries, Maple Sherry Vinaigrette   GF   DF	
- Baby Spinach, Wilted Tomato, Cucumber, Chick Peas, Feta, Lemon Oregano Vinaigrette   V   GF	
- Baby Spinach, Chick Peas, Feta, Toasted Almonds, Cucumber, Cranberry, Lemon Tahini Vinaigrette   V   GF   DF	
<b>Choice of Entrée:</b>	
<b>GRILLED CENTER CUT FILET</b>	70
- Caramelized Onion Whipped Potato, Seasonal Squash, Au Poivre   GF	
<b>STOUT BRAISED BONELESS SHORT RIBS</b>	68
- Crispy Fingerling Potato, Vegetable Gratin, Pan Juice   GF	
<b>PISTACHIO CRUSTED SALMON</b>	66
- Red Pepper Puree, Toasted Almond Pilaf, Wilted Haricot Vert   GF	
<b>STUFFED FRENCH CHICKEN BREAST</b>	62
- Boursin, Spinach, Winter Rice Blend, Citrus Basil Cream   GF	
<b>PAN ROASTED BARRAMUNDI</b>	68
- Creamy Boursin Polenta, Seasonal Vegetable, Lobster Butter   GF	
<b>HERB CRUSTED FLAT IRON</b>	69
- Horseradish Whipped Potato, Bourbon and Honey Glazed Carrot, Gorgonzola Cream   GF	
<b>MOLASSES BRINED HERITAGE PORK STEAK</b>	58
- Aged Cheddar Potato Gratin, Crispy Brussel Sprouts, Caramelized Shallot Sauce   GF	
<b>CRISPY SKINNED AMISH CHICKEN</b>	60
- Crispy Cauliflower, Artichoke and Pine Nut Risotto, Garlic Lemon Vinaigrette   GF	
<b>ROAST RED PEPPER AND GOAT CHEESE TART</b>	54
- Baby Fennel Colcannon, Charred Root Vegetable   V	
<b>BROWN BUTTER GNOCCHI</b>	52
- Wilted Tomato, Swiss Chard, Toasted Baby Artichokes, Sage Parmesan Sauce, Shaved Pecorino   V	
<b>CRISPY MOROCCAN STYLE TOFU</b>	54
- Toasted Cauliflower, Almond and Basmati Pilaf, Sweet Basil Sauce   V   GF   DF	
<b>THAI STYLE GREEN CURRY SOBA NOODLES</b>	39
- Wilted Spinach, Edamame, Roasted Carrots, Sweet Peppers   V   GF   DF	

## PLATED DINNER

All plated dinners include a basket of fresh baked bread and butter. Coffee service available upon request. Salads include one additional dressing: Ranch, Balsamic or Italian. A minimum of 20 People is required, an additional \$10 per person will apply if minimum is not met.

### Duet Plates:

PETITE FILET & GRILLED GULF SHRIMP	80
- Artichoke and Parmesan Risotto, Grilled Asparagus, Porcini Garlic Sauce   GF	
PETITE FILET & CRAB CAKE	82
- Boursin Whipped Potato, Haricot Vert, Green Peppercorn Pan Sauce	
FRENCH BREAST OF CHICKEN & SALMON FILET	76
- Brown and Wild Rice, Roasted Cauliflower, Red Pepper Cream   GF	
PETITE FILET & FRENCH BREAST OF CHICKEN	78
- Rosemary and Sea Salt Fingerling Potato, Spring Mushroom, Black Truffle Glace   GF	
PETITE VEGETARIAN STUFFED PEPPER & ARTICHOKE MUSHROOM CAP	74
- Toasted Almond Quinoa, Grilled Eggplant, Roasted Red Pepper Coulis   GF   V	

### Choice of Dessert:

- Apple Caramel Tart, Whipped Cream | V |
- Carrot Cake with Salted Caramel Icing | V |
- Flourless Chocolate Cake, Raspberry Gelee, Whipped Cream | GF |
- Triple Chocolate Decadence, Espresso Ganache | V |
- German Chocolate Cake | V |
- Gluten Free Red Berry Opera Cake, Strawberry Gelee | GF |





# ALL DAY MEETING PLANNER PACKAGE

Designed to fit the needs of an all-day meeting, keep your attendees focused and ready to take on whatever the day has in store. All breaks are based on 30 minutes of service. All day beverage service is from 7am to 5pm and includes House Blend Coffee, Decaffeinated Coffee, Herbal Teas and assorted soft drinks.

## CLASSIC CONTINENTAL BREAKFAST

- Local and Seasonally Inspired Whole Fruit | V | GF |
- Bakery Selection and Specialties | V |
- Individual Yogurts | V |
- Selection of Chilled Juices | V |

## LUNCH BUFFET

*Choice of:* (Descriptions found on Pages 6-7)

- Market Place
- Tuscan
- Comida
- Executive Deli

## MORNING BREAK

*Choice of Two:*

- Today's Fresh Baked Muffins, Croissants, and Danishes
- Assorted Bagels: Onion Chive, Maple Walnut, and Plain Cream Cheese | V |
- Whole Market Fruits | V | GF |

## AFTERNOON TREATS

105

*Choice of Two:*

- Jumbo Homestyle Cookies: Chocolate Chunk, White Chocolate Macadamia, and Oatmeal Raisin | V |
- Chocolate Brownies, Pecan and Lemon Bars | V |
- Pretzels and House-made Potato Chips Served with Caramelized French Onion Dip | V |
- Garden Vegetable Crudit : Red Pepper Hummus and Herb Goat Cheese Dip | V | GF |
- Tortilla Chips: Fire Roasted Tomato Salsa, Guacamole and Warm Spinach Artichoke Dip | V | GF |
- Fresh Popped Popcorn with Assorted Seasonings | V | GF |

# 1/2 DAY AM PACKAGE

## CLASSIC CONTINENTAL BREAKFAST

90

- Local and Seasonally Inspired Whole Fruit | V | GF |
- Bakery Selection and Specialties | V |
- Individual Yogurts | V |
- Selection of Chilled Juices | V |

## MORNING REFRESHMENT BREAK

- House Blend Coffee, Decaffeinated Coffee, Herbal Teas, and Assorted Soft Drinks

## LUNCH BUFFET

*Choice of:* (Descriptions found on Pages 6-7)

- Market Place
- Tuscan
- Comida
- Executive Deli

# ALL DAY BEVERAGE PACKAGE

Includes freshly brewed coffee, decaffeinated coffee, a selection of hot Tazo® teas and assorted soft drinks. 45

# 1/2 DAY PM PACKAGE

## LUNCH BUFFET

72

*Choice of:* (Descriptions found on Pages 8)

- Market Place
- Tuscan
- Comida
- Executive Deli

## AFTERNOON TREATS

*Choice of Two:*

- Jumbo Homestyle Cookies: Chocolate Chunk, White Chocolate Macadamia, and Oatmeal Raisin | V |
- Chocolate Brownies, Pecan and Lemon Bars | V |
- Pretzels and House-made Potato Chips Served with Caramelized French Onion Dip | V |
- Garden Vegetable Crudit : Red Pepper Hummus and Herb Goat Cheese Dip | V | GF |
- Tortilla Chips: Fire Roasted Tomato Salsa, Guacamole and Warm Spinach Artichoke Dip | V | GF |
- Fresh Popped Popcorn with Assorted Seasonings | V | GF |

## BAR PACKAGES BY THE HOUR

A \$150 bartender fee will be applied per bar for three hours of service.  
\$25 per bar will be applied for every hour there after.

**BEER AND WINE PACKAGE** *Per Person for 3 Hours* **40**  
\$18 Per Person for the First Hour, \$14 Per Person for the Second Hour  
\$8 Per Person for the Third Hour, \$8 Per Person Additional Hour

- Trinity Oaks Chardonnay
- Trinity Oaks Cabernet
- Trinity Oaks Merlot
- La Marca Prosecco
- 2 Local Craft Beers
- 2 Domestic Beers
- Assorted Soft Drinks

**COLORADO PLATINUM BAR** *Per Person for 3 Hours* **54**  
\$26 Per Person for the First Hour, \$18 Per Person for the Second Hour  
\$10 Per Person for the Third Hour, \$10 Per Person Additional Hour

- Breckenridge Vodka
- Peach Street Jackelope Gin
- Arta Silver Tequila
- Breckenridge Spiced Rum
- Breckenridge Bourbon
- Leopold's Small Batch Whiskey
- Grande River Cabernet Franc
- Infinite Monkey Red Blend
- Grande River Chardonnay
- Infinite Monkey Sauvignon Blanc
- 1 Local Hard Cider
- 3 Local Craft Beers
- 2 Local Domestic Beers
- Assorted Soft Drinks

**GOLD BAR** *Per Person for 3 Hours* **46**  
\$22 Per Person for the First Hour, \$14 Per Person for the Second Hour  
\$10 Per Person for the Third Hour, \$10 Per Person Additional Hour

- Absolute
- Beefeaters
- Bacardi Superior
- Jose Cuervo Silver
- Jack Daniels
- Dewars White Label
- Trinity Oaks Chardonnay
- Trinity Oaks Cabernet
- Trinity Oaks Merlot
- La Marca Prosecco
- 2 Local Craft Beers
- 2 Domestic Beers
- Assorted Soft Drinks

**PLATINUM** *Per Person for 3 Hours* **54**  
\$26 Per Person for the First Hour, \$18 Per Person for the Second Hour  
\$10 Per Person for the Third Hour, \$10 Per Person Additional Hour

- Titos
- Żubrówka
- Bombay Sapphire
- Appleton White Jamaican Rum
- Sailor Jerry's Spiced Rum
- 1800 Silver
- Buffalo Trace
- Jameson
- Glenfidich 12 yr.
- Benzinger Cabernet
- Rodney Strong Merlot
- Raeburn Chardonnay
- Banfi Le Rime Pinot Grigio
- La Marca Prosecco
- 3 Local Craft Beers
- 2 Domestic Beers
- Assorted Soft Drinks

## INDIVIDUAL DRINK PRICES

LIQUOR TYPE	Hosted Bar	Cash Bar
Gold Spirits	10	11
Platinum Spirits	12	13
Domestic Beers	8	8
Local Craft Beers	9	9
Gold Wine	9	10
Platinum Wine	12	13

## SPECIALTY BARS

A \$150 bartender fee will be applied per bar for three hours of service.  
\$25 per bar will be applied for every hour there after.

### MARGARITA BAR

*Additional \$4/ person with any bar package | Drink on Consumption - \$13*

- Arta Silver Cointreau
- Flavors Include: Melon, Blue Curaco, Peach, Apple, Pineapple, Cranberry, Orange, Fresh Lime
- Assorted Salts

### COLORADO OLD FASHION & MANHATTAN BAR

*Additional \$4/ person with any bar package | Drink on Consumption - \$13*

- Lee Spirits Winston Lee Blended Whiskey
- Colorado Gold Rye Cedaredge
- Breckenridge Bourbon

### Enhancements

#### LUGE ICE CARVING *Market Price*

- Pour your drinks through a selected ice sculpture and chill them all in one.

#### SINGLE BAR ICE CARVING *Market Price*

- Small Ice Carving

#### DOUBLE BAR ICE CARVING *Market Price*

- 2 Small Ice Carvings or 1 large one

#### SIGNATURE CREATION *Market Price*

- Our mixologists will whip up the perfect cocktail for you and your guests.

## WINE BY THE GLASS/BOTTLE

### SPICY & STRUCTURED

	<i>Glass / Bottle</i>
- Rodney Strong Merlot, Sonoma County, California	15/60
- Don Miguel Gascón, Malbec, Mendoza, Argentina	11/44
- Grande River Red Blend, Pallasade, Colorado	14/56
- Edmeades Zinfandel, Mendocino, California	13/52

### FULL BODIED

- Benzinger Cabernet Sauvignon, Sonoma County, California	15/60
- The Infinite Monkey Theorem Cabernet Franc, Denver, Colorado	13/56
- Alexander Valley Cabernet Sauvignon, Monterey County, California	- / 75
- Trinity Oaks Cabernet, California	9/36
- Trinity Oaks Merlot, California	9/36

### LIGHT BODIED

- J Pinot Noir, Russian River Valley, California	16/64
- Erath Resplendant, Oregon	14/56

### PORT

- Taylor Tawny Port, Douro, Portugal	12 / -
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### ROSE

- Rosehaven Rose, Monterey County, California	11/44
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### CRISP & CLEAN

- Famille Perrin Reserve Cotes du Rhone, France	10/40
- Kim Crawford Sauvignon Blanc, Marlborough, New Zealand	15/60
- The Infinite Monkey Theorem Sauvignon Blanc, Denver, Colorado	13/52
- Le Rime Pinot Grigio, Tuscany, Italy	11/44

### RICH & ROUND

- Trinity Oaks Chardonnay, California	9/36
- Raeburn Chardonnay, Russian River Valley, California	15/60
- Grande River Chardonnay, Palisade, Colorado	14/56
- Joseph Burrier Pouilly-Fuisse Chateau de Beauregard, Borgogne, France	- / 118

### FRUITY AND SLIGHTLY SWEET

- Wente Riverbank Riesling, Monterey County, California	10/40
- Mirassou Moscato, Healdsburg, Healdsburg, California	11/44

### BUBBLES

- Chandon Brut, Napa Valley, Napa Valley, California	- / 20
- La Marca Prosecco, Veneto, Italy	9 / -
- Veuve Clicquot Brut, Champagne, France	- / 118

