

# Stonebrook Manor Events

The Finest Culinary Offerings Prepared In-House  
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## *Inclusions*

In-House Menus Prepared by Stonebrook Manor Catering Chef  
Event Captain & Banquet Staff  
Set up: 2 hours, Event: 4 hours, Tear Down: 1 hour  
5' Round Tables for Guest Seating plus 5 Auxiliary Tables  
Linens - Elegant White Satin or Polyester with Napkins in Choice of 14 Colors  
Fine China, Flatware and Glassware  
In-house Centerpieces (based on availability)  
Bar and Sunroom Areas with Granite Counter Tops  
Complimentary Parking  
Stunning Views of the Outside Gardens from the Ballrooms

Pricing is based on the per person menu price plus a 22% service charge and tax. Rental of the Emerald Ballroom is \$125 per hour based on event time. If the guest count exceeds 170 for either the Marquise or Tiffany Ballroom, the Emerald Ballroom may be added at no charge. All events require food/beverage minimums and/or hourly room rental of \$300 per hour plus staffing. Ask a Stonebrook Manor representative for details.

# Stonebrook Manor Events

## Information

### Payment Schedule:

At contract signing, a \$750 non-refundable booking fee is due. Six months prior to the event date half of the balance is due. The final balance is due and payable upon receipt of the final invoice. In all cases, payments must be made in full no later than 3 business days prior to event. Any additional charges added by the client will also be billed at this time. Payments accepted M-F 9:00am to 5:30pm.

### Guest Count:

Stonebrook Manor requires a 50-guest minimum for all events.

Final guest count is due 10 days before your event. Absolutely no reductions shall be made after this time. In cases where a guest count is not received, the contracted guest count shall be used as the actual count. Event will be set for exact guest count. If additional set-up/place settings are requested by client, payment (based on contract price) must be paid prior to setup. There would be no guarantee that the same meal would be served.

### Pre-event Meetings:

The pre-event meeting takes place approximately 30 days prior to event, during weekday business hours (Monday – Friday). The purpose of the meeting is to review all event details. Typical attendees include a Stonebrook Manor representative, planner, contact person, etc. At this time, a contact person will be chosen for the event. This person should be in attendance during the entire event and must be able to make decisions i.e. financial, extra hours, liquor, etc. Stonebrook Manor captain will communicate solely with this person throughout your event.

### Additional Hours:

Extra time can be added to any event. Additional hours are billed at \$300 each hour + staff charges: \$40/hr.-captain, \$35/hr.-servers/cleanup personnel, \$35/hr.-bartenders, \$50/hr.-security personnel if applicable, (for police security, market rate shall apply). All setup/teardown/cleanup will be provided by Stonebrook Manor staff.

### Bartenders:

Bartenders are billed at \$35 per hour. One bartender is required for every 75 guests. The average Bartender time is 6 hours which includes set-up and teardown.

#### Holiday Rates:

Stonebrook Manor is closed for events on Easter, Thanksgiving, Christmas Eve and Christmas Day. Saturday rates shall apply for New Year's Eve, New Year's Day and July 4th. Memorial Day and Labor Day weekends – Saturday rates shall apply on Sundays and Sunday rates shall apply on Mondays.

#### Holds:

Due to the high demand for our venue, all available dates are booked on a "first come first served basis". Therefore, the only way to secure a date is to sign a contract. You must have your contract signed and returned with the required deposit within 48 hours or it will become null and void.

#### Menus:

Every guest requires the same set up, table space, place setting, chair, clean up and tear down. There is no charge for infants who do not require seating.

All menus must be selected on or before the 30-day pre-event meeting. Once a selection has been made the current menu price is locked in. However, Stonebrook Manor reserves the right to use comparable chef-selected food items due to market availability and price and to raise menu prices if food costs increase over 15% per year.

#### Gratuity/Tip:

Stonebrook Manor prides itself on a professional and hardworking staff. As is common with most food service, if you are pleased, tipping would be appreciated. After final guest count has been received by Stonebrook Manor, client may request a 20% or more gratuity (industry standard) based upon total menu price be added to their final bill.

Gratuity may also be given to Captain at event.

#### Sound System and Computers:

Stonebrook Manor's sound system in the ballroom is not designed to be used for dance music or as a substitute for a D.J. with a professional sound system. Rental of Stonebrook's AV system is \$250, which includes projector, 8' x 10' screen, and laptop connectivity (used for background music only) and microphone. All cords for connecting the computer to the AV system (audio and video) should be provided by the client. Rental of Stonebrook Manors cords and adapters are \$40 per event. It is recommended that you have a technician at your event to monitor your A.V. needs. All media (laptop, etc.) must be checked prior to your event date to ensure compatibility with Stonebrook's equipment.

Our Wi-Fi is free of charge to all clients and their guests. We recommend securing backup internet options (i.e. portable hotspots) should connectivity be interrupted due to circumstances beyond our control.

No amplified instruments or horns allowed unless the Grand Ballroom is rented. (Any deviation from this must be approved by a Stonebrook Manor representative.)

Staging may be rented for \$80 per 4'x 8' section.

#### Vendors:

- Vendors will be allowed on site 2 hours prior to event and for 1 hour after event unless a Stonebrook Manor representative has approved additional hours.
- Stonebrook Manor is not responsible for any items brought to the facility.
- Stonebrook Manor reserves the right to work with vendors at their sole reasonable discretion.
- No set up is allowed in mulched areas.
- Stonebrook Manor will not be held responsible for the performance of any vendor contracted by client.
- All vendors should be notified by client of contracted event, set up and tear down times.

#### Decoration Responsibilities:

- Decorating allowed only during event set-up time.
- Stonebrook Manor does not allow anything to be taped, nailed, pinned, or attached to walls, floors, staircases, doors, ceiling, light fixtures, etc.
- Any decorations set on fireplace mantles must have protection underneath to prevent scratching, water leakage, etc. No lit candles allowed on the fireplace mantles.
- Any decorations on staircases must be attached with floral tape, ribbon or string to prevent damage.
- Decorations, flowers, etc., should be removed by event end.
- Absolutely no glitter, confetti, mylar confetti, crepe paper, rice, birdseed, string spray, or fireworks.
- Candles (including flame) must be enclosed in glass.
- Please do not assume that it is acceptable to move items or make changes to the building, furniture, grounds, planters, etc., without permission. Please ask the captain or at the front office before making these decisions.
- If putting flower petals on the tables, only artificial flower petals are allowed.
- If silk flowers are used as centerpieces, no lit candles are allowed on tables. Fish in centerpieces are not allowed.

#### Children:

We love children too, however, absolutely no unsupervised children allowed, and they must stay within the event room at all times. Children must not run through gardens, play on rocks or in water features, or play in foyer area. All precautions must be taken to ensure that there are no injuries to any adult or child.

#### Brides and Grooms Rooms:

The bride's and groom's rooms are unlocked and unattended by our staff during events. Valuables should not be left in these rooms. Please tell your guests.

#### Security:

Security is recommended for all events serving alcohol. Price for one regular/standard security guard is \$50/hr based on an 8-hour event. For police security, market rate shall apply (typically priced higher). Stonebrook Manor reserves the right to require additional security at any event.

# Liquor & Beer Selections

Stonebrook Manor holds a Liquor License and all bars must be purchased from us.

<b>House</b>	Spring 44 Gin, Spring 44 Vodka, Jim Beam, Sauza Gold, Cruzan, Cutty Sark
<b>Premium</b>	Tangeray, Jack Daniel's Sauza Hornitos, Johnnie Walker, Leopold Brothers, Seagrams 7, Spring 44 Mountain Gin, Breckenridge Rin & Vodka, Peg Let Rum, Captain Morgan, Malibu Rum & Tito's Vodka
<b>Top Shelf</b>	Bombay Sapphire, Grey Goose, Crown Royal, Don Julio, Glenlivet, Jamison, Stranahans & Mount Gay Rum
<b>Wine</b>	14 Hands: Chardonnay, Merlot, Cabernet Sauvignon, Moscato, Pinot Grigio and Rosé   Little Black Dress: Pinot Noir   Barefoot Moscato
<b>Beer</b>	Coors, Coors Lt, Bud, Bud Lt, Miller Lt, Corona, Stella Artois, New Castle, Heineken, Sam Adams, Guinness, Wood Chuck Cider, Breckenridge Vanilla Porter, Modelo, Sierra Nevada Pale Ale, Blue Moon, New Belgium Fat Tire, Odell's IPA, Left Hand Nitro Milk Stout & Truly Varieties

**Complete Host:** Bar for allotted time, includes sodas, beer, wine, & desired liquor. Charged to all guests 21 over. All other liquor selections shall be available on a cash basis. No shots allowed on any host sponsored plans.

	Beer & Wine	House	Premium	Top Shelf
<b>First Hour</b>	\$12	\$14	\$16	\$18
<b>Additional Hours</b>	\$3	\$4	\$5	\$6

**Set Host:** Host sets budget limit and/or specific beverage limit; i.e. beer and wine only/signature beverage/etc. | Guest Pay once limit is reached.

**Guest Pay:** Allows your guests to purchase alcoholic beverages on their own.

<u>Beverage Pricing</u>	<u>Set Host</u>	<u>Guest Pay</u>
House Cocktails	\$6.50	\$7.00
Premium Cocktails	\$7.50	\$8.00
Top Shelf Cocktails	\$8.50	\$9.00
Domestic Beers	\$5.50	\$6.00
Imported & Specialty Beers & Beverages	\$6.50	\$7.00
House Wine	\$6.50	\$8.00
House Champagne (Verdi Spumante)	\$7.50	\$8.00
Sodas	\$1.50	\$2.00

**By The Bottle:** House Wine \$25 | House Champagne \$25 | Sparkling Cider \$15

**Other Customizations:** Champagne & Cider Toast \$3 per guest | Unlimited Sodas \$3 per guest  
Mimosas, Bellinis or White Wine Spritzer \$58 per gallon | Table Wine Service \$3 per guest

**Last Call:** Last call is 45 minutes before event ends. The bar closes 30 minutes before event ends.

**Bartenders:** Bartenders are \$30 per hour / 6 hours per event. One bartender required per 75 guests. All host bars are subject to 8.5% sales tax. Prices are subject to change without notice. Gratuity not included.

# Stonebrook Manor Menus

Pricing is Inclusive of Room, Tables, Chairs, Linens, Event Staff & Selected Menu.

## Continental Buffets

Includes Orange & Apple Juice, Coffee & Tazo Teas

**\$28**

Seasonal Cut Fruit Display  
Assorted Breakfast Pastries  
Honey, Preserves & Butter  
Assorted Granola & Energy Bars

**\$29**

Whole Fruits Display  
Assorted Breakfast Pastries  
Honey, Preserves & Butter  
Assorted Individual Cereal  
2% Milk & Skim Milk

**\$31**

Seasonal Cut Fruit Display  
Assorted Breakfast Muffins  
Honey, Preserves & Butter  
Steel-Cut Oatmeal  
Brown Sugar, Cinnamon, Honey & Butter  
Assorted Individual Yogurts  
Granola & Berries

## Breakfast Buffets

Includes Orange & Apple Juice, Coffee & Tazo Teas

**\$37**

Seasonal Cut Fruit Display  
Assorted Breakfast Pastries  
Honey, Preserves & Butter  
Pasture Raised Scrambled Eggs  
Finely Shredded Cheddar Cheese  
Chicken Sausage  
Turkey Bacon  
Diced Hash Browns

**\$40**

Seasonal Cut Fruit Display  
Assorted Breakfast Muffins  
Honey, Preserves & Butter  
Pasture Raised Scrambled Egg Whites  
Spinach, Tomato, & Gruyère Cheese  
Assorted Individual Yogurts  
Granola & Berries  
Steel-Cut Oatmeal  
Brown Sugar, Cinnamon, Honey & Butter  
Roasted Petite Potatoes

**\$44**

Seasonal Cut Fruit Display  
Assorted Breakfast Pastries  
Honey, Preserves & Butter  
Pasture Raised Scrambled Eggs  
Finely Shredded Cheddar Cheese  
Assorted Individual Yogurts  
Granola & Berries  
Belgian Waffles  
Caramelized Peaches, Chantilly Cream,  
Maple Syrup & Butter  
Chicken Sausage  
Turkey Bacon  
Potatoes O'Brien

# Plated Breakfast Menus

Includes Coffee & Tazo Teas, Assorted Breakfast Pastries & Muffins with Honey, Preserves, & Butter

## Traditional \$34

Pasture Raised Scrambled Eggs  
Tomato, Cheddar Cheese & Chives  
Choice of Appetizer, Potato, Breakfast  
Meat & Juice

## Belgian \$36

Belgian Waffles  
Caramelized Peaches, Chantilly Cream, & Maple Syrup  
Pasture Raised Scrambled Eggs  
Tomato, Cheddar Cheese & Chives  
Choice of Appetizer, Breakfast Meat & Juice

## Steak & Eggs \$42

Pasture Raised Scrambled Eggs  
Mushroom, Gruyère Cheese & Chives  
Seared Flat Iron Steak  
Choice of Appetizer, Potato & Juice

## Appetizers

Seasonal Berries  
Crème Fraîche & Orange Zest  
Yogurt, Granola & Berries Parfait  
Fresh Fruit Cocktail  
Chantilly Cream

## Potatoes

Diced Hash Browns  
Potatoes O'Brien  
Roasted Petite Potatoes

## Breakfast Meats

Turkey Bacon  
Chicken Apple Sausage  
Turkey Sausage  
Corned Beef Hash

## Juice

Orange Juice  
Apple Juice  
Cranberry Juice

## Breakfast Enhancements

### Cold Cereal Variety \$4

2% Milk & Skim Milk

### Green Chile \$4

Addition to buffet as accompaniment

### Steel-Cut-Oatmeal \$5

Brown Sugar, Cinnamon,  
Honey & Butter

### Belgian Waffles \$6

Carmalized Peaches, Berry Compote,  
Chantilly Cream, Maple Syrup & Butter

### Yogurt Parfaits \$7

Granola, Honey & Seasonal Berries

### Quiche \$7

Spinach, Mushroom, & Gruyère  
or  
Smoked Turkey, Tomato & Jarlsberg

### Bagels

Cream Cheese Smears \$6

or

Smoked Salmon Lox \$13

Red Onion, Diced Eggs, Capers, Tomato,  
Scallions & Cream Cheese

### Breakfast Burritos \$8

Egg, Potato, Chicken Sausage, Green Chile & Cheddar

or

Egg, Potato, Black Beans, Roasted Chilis,  
Pico De Gallo & Smoked Gouda

or

Egg, Shredded Simmered Chicken, Avocado,  
Tomato, Green Chile & Cheddar

### Frittata \$7

Pasture Raised Eggs & Potatoes  
Caramelized Onions, Tomatoes, Parmesan &  
Romano



## Breaks

Pricing based on 45 minutes of service.

### Whole Fruit \$4

Seasonal Fruit Arrangement

### Salty Break \$4

Individual Bags of Assorted  
Potato Chips, Pretzels & Nuts

### Sweet Break \$4

Individual Packets & Bars of  
Snickers, Twix, M&Ms, Milky Way,  
Baby Ruth & Peanut Butter Cups

### Fruit Skewers \$5

Seasonal Fruit Medley  
Vanilla Yogurt Dipping Sauce

### Bar Break \$5

Luna Bars, Nature Valley Bars,  
Larabar Bars, & Cliff Bars

### Smoothie Shop \$6

Naked Juice Smoothie Varieties

### Ice Cream \$6

Individual Häagen-Dazs  
Ice Cream & Bars

### Donut Stop \$7

Krispy Kreme Variety Display

### Cookies & Bars \$7

Chocolate Chip & Peanut Butter Cookies  
Lemon Bars & Fudge Bars

### Trail Break \$8

Nature Valley Bars, Cliff Bars,  
Seasonal Whole Fruits, & Trail  
Mix Packets

### Avocado Break \$9

Guacamole & Tortilla Chips  
Salsa Rojo & Pico De Gallo  
Queso Fresca & Red Pepper Flakes  
Smashed Avocado & Artisan Bread  
Olive Oil, Coarse Salt & Cracked Pepper

### Dip Break \$10

Boulder Potato Chips  
Fresh Vegetable Crudité  
Garlic & Herb Dip  
Sour Cream & Onion Dip  
Spinach & Artichoke Dip

## A La Carte

Per Gallon		Per Person	
Coffe & Tazo Teas	\$50	Coke Brand Soft Drinks	\$4
Hot Chocolate	\$50	Bottled Water	\$4
Lemonade	\$50	Sparkling Waters	\$5
Iced Tea	\$50	Bottled Teas	\$5
Hot Apple Cider	\$50	Tropicana Juices	\$4
		Milk Cartons	\$4
		Red Bull Energy Drinks	\$6
		Cold Brew Coffee	\$7

# Lunch Buffets

Includes Iced Tea, Coffee & Tazo Teas & Water

## Sandwich Shop \$41

### Starters:

Roasted Vegetable Bisque

Mixed Greens Salad

Grape Tomatoes, Carrots, Cucumber and Balsamic Vinaigrette or Ranch Dressing

### Sandwich Entrées:

Turkey

Hawarti, Tomato, Avocado Aioli & Multigrain Bread

Roast Beef

Provolone, Caramelized Onion & Duxelles Spread

Grilled Cheddar & Muenster

Tomato, Red Pepper Aioli & Potato Bread

### Accompaniments:

Pasta Salad

Artichoke Hearts, Roasted Tomatoes, Basil, Kalamata Olives and Herb Vinaigrette

Assorted Boulder Potato Chips  
Mayonaise and Dijon Mustard

### Dessert:

Chocolate Chip Cookies

Peanut Butter Cookies

Chocolate Fudge Brownies

## BBQ Shack \$45

### Starters:

Potato Salad

New Potatoes, Red Onion, Hard Boiled Eggs, Mayonaise and Dijon Mustard

Classic House Salad

Iceberg Lettuce, Red Cabbage, Carrots, Cheddar, Croutons, and Vinaigrette or Ranch Dressing

### Sandwich Entrées:

Pulled Dark Chicken

Kansas City BBQ Sauce on Hawaiian Rolls

Chopped Brisket

Kansas City BBQ Sauce on a Brioche Bun

### Accompaniments:

Bourbon Baked Beans,

Corn on the Cob & Butter, Coarse

Salt & Cracked Pepper

### Dessert:

Chocolate Chip Cookies

Sugar Cookies

Caramel Apple Pie

## Pizza Parlor \$44

### Starters:

Minestrone Soup

Italian Salad

Spring Mix, Cherry Tomatoes, Red Onion, Peppercorninis, Shaved Parmesan, Croutons & Italian Vinaigrette Dressing

### Strombolis Entrées:

Meatball

Italian Peppers, Onion, Mozzarella, Provolone & Marinara

Eggplant

Mushroom, Onion, Olive Mozzarella, Provolone & Marinara

### Pizza Entrées:

Cheese

Mozzarella, Provolone, Muenster, Herbs & Marinara

Margherita

Grilled Chicken, Tomato, Basil, Fresh Mozzarella & Olive Oil

### Accompaniments:

Marinara Sauce

Grated Parmesan

Italian Herbs

Garlic & Red Pepper Flakes

### Dessert:

Tiramisu

Lemon Bars

## Street Tacos \$45

### Starters:

Guacamole & Salsa

Tortilla Chips

Green Leaf Salad

Black Beans, Pico De Gallo, Roasted Corn, Queso Fresca & Cilantro Ranch

### Entrées:

Chicken Tinga

Cilantro Crème & Queso Fresco

Beef Barbacoa

Pickled Red Onion & Queso Fresco

Battered Cod

Apple Cider Slaw & Adobe Crème

### Accompaniments:

Corn & Flour Tortillas

Assorted Hot Sauce

Arroz Verde

### Dessert:

Flan

Sopapillas

# Lunch Buffets

Includes Iced Tea, Coffee & Tazo Teas & Water

## Italian \$48

### Starters:

#### Caprese

Fresh Mozzarella, Roma Tomatoes, Basil,  
Drizzled Balsamic Glaze

#### Caesar Salad

Romaine, Asiago, Roasted Garlic  
Croutons & Caesar Dressing

### Entrées:

#### Grilled Parmesean Chicken

Parmesan, Mozzarella & Herb Marinara

#### Penne Formaggio

Artichoke Hearts, Roasted Tomatoes,  
Italian Cheese Blend Cream Sauce & Basi

### Accompaniments:

Dressed Green Beans

Grated Parmesan

Red Pepper Flakes

### Dessert:

Tiramisu

Cannolis

## Colorado \$50

### Starters:

#### Wild Mushroom Bisque

#### Young Spinach Salad

Candied Walnuts, Sun-Dried Cranberries,  
Crumbled Feta & Peach Poppy Seed  
Dressing

### Entrées:

#### Grilled Chicken

Bourbon Glaze

#### Seared Sirloin

Herb Au jus

### Accompaniments:

Crispy Smashed New Potatoes

Charred Broccoli

### Dessert:

Chocolate Pot De Crème

Raspberry Bars

## Salad Bar \$36

### Starters:

#### Tomato & Basil Soup

#### Beet Barley Soup

#### Seasonal Cut Fruit Display

Sweet Yogurt Dip

### Choice of Three Salads:

Mixed Field Greens

with Balsamic Vinaigrette or Ranch

Classic Iceburg House

with Vinaigrette or Ranch

Young Spinach Salad

with Peach Poppy Seed Dressing

Italian Salad

with Italian Vinaigrette

Mediterranean Salad

with Greek Vinaigrette

Caesar Salad

with Classic Caesar Dressing

### Dessert:

Chocolate Chip Cookies

Peanut Butter Cookies

Sugar Cookies

## Deli Creations \$38

### Starters:

Whole Fruit Arrangement

Mixed Field Greens Salad

Grape Tomatoes, Carrots, Cucumbers  
& Balsamic Vinaigrette or Ranch

### Build Your Own Sandwich:

Roast Beef, Roasted Turkey  
& Pastrami

Swiss, Cheddar & Provolone  
Potato, Wheat & Multigrain Bread

### Accompaniments:

Lettuce, Tomato, Onions, Dijon

Mustard, Brown Mustard &

Mayonnaise

Boulder Potato Chip Varieties

### Dessert:

Chocolate Fudge Brownies

Peanut Butter Cookies

## Plated Lunch

Includes Coffee, Tazo Teas, Water, Rolls & Butter

### Salads | Select One

#### Mixed Field Greens

Grape Tomatoes, Carrots, Cucumbers & Vinaigrette or Ranch Dressing

#### Young Spinach

Candied Walnuts, Sun-Dried Cranberries, Feta & Vinaigrette

#### Caesar

Romaine, Asiago, Roasted Garlic, Croutons & Caesar Dressing

#### Baby Kale

Sunflower Seeds, Blueberries, Shredded Carrots & Vinaigrette Dressing

### Vegetables | Select One

#### Roasted Cauliflower Medley

Charred Broccoli & Lemon Butter

#### Green Beans

(May-September)

#### Roasted Brussel Sprouts

(September-February)

### Dessert | Select One

#### Crème Brûlée

#### New York Cheesecake

#### Chocolate Pot De Crème

Belgium Chocolate Mousse Cake +\$3

Chocolate Truffle Torte +\$3

### Entrées | Select One

#### Grilled Chicken Breast \$45

Bourbon Glaze & Roasted Shallot Mashed Potatoes

#### Seared Sirloin \$50

Red Wine Demi Glaze & Crispy Smashed New Potatoes

#### Sea Bass \$54

Lemon Herb & Garlic Sauce & Long Grain Wild Rice

#### Braised Short Rib \$52

Stout Demi Glaze & Cheddar Mashed Potatoes

#### Seared Salmon \$50

Clover Honey & Garlic Glaze & Rice Pilaf

#### Bistro Tender \$52

Frangelico Sauce & Fondant Baby Potatoes

#### Four Cheese Tortellini\* \$43

Mushroom Cream Sauce

#### Grilled Eggplant Lasagna\* \$44

Eggplant, Zucchini, Onions, Peppers, Marinara, Ricotta, Provolone, Fresh Mozzarella & Basil

# Dinner Buffets

Includes Coffee, Tazo Teas, Water

## Italy \$57

### Starters:

Bread Sticks

Whipped Herb Butter

Caesar Salad

Romaine, Asiago, Roasted Garlic Croutons &  
Caesar Dressing

Roasted Beet Salad

Herbs, Goat Cheese & Balsamic Vinaigrette

### Entrées:

Chicken Marsala

Mushroom, Herb, & Marsala Wine Sauce

New York Steak

Rosemary, Thyme & Garlic Au jus

### Third Entrée Option +\$5:

Lasagna

Ground Beef, Herbs, Marinara, Ricotta,  
Mozzarella, Muenster & Provolone

### Accompaniments:

Campanella Pasta

Truffle Cream Sauce

Fresh Green Beans

Herbs, Olive Oil & Vinegar

### Dessert:

Tiramisu

Cannolis

## Front Range \$55

### Starters:

Dinner Rolls

Whipped Butter

Mixed Field Greens

Grape Tomatoes, Carrots, Cucumbers  
& Balsamic Vinaigrette or Ranch Dressing

Young Spinach

Candied Walnuts, Sun-Dried Cranberries, Feta  
& Vinaigrette or Ranch Dressing

### Entrées:

Grilled Chicken Breast

White Wine & Herb Demi Glaze

Seared Sirloin Steak

Red Wine Demi Glaze

### Third Entrée Option +\$6:

Seared Salmon

Honey Glaze & Lemon Zest

### Accompaniments:

Roasted Shallot Mashed Potatoes

Charred Broccoli

Lemon Zest

### Dessert:

New York Cheesecake

Berry Drizzle

Molton Chocolate Bundt Cake

Warm Dark Truffle Center

## Plains \$58

### Starters:

Dinner Rolls

Whipped Butter

Classic House Salad

Iceberg Lettuce, Red Cabbage, Carrots, Cedar,  
Croutons & Vinaigrette or Ranch Dressing

Apple Pecan Salad

Honey Crisp Apples, Toasted Pecans, Green  
Onions, Chevre Cheese & Vinaigrette

### Entrées:

Grilled Chicken Breast

Spicy Peach Glaze

Braised Short Rib

Citrus Barbaque Glaze

### Accompaniments:

Baked Macaroni & Cheese

Roasted Cauliflower Medley

### Dessert:

Carmel Apple Pie

Chocolate Cheesecake

# Dinner Buffets

Includes Coffee, Tazo Teas, Water, Rolls & Butter

## Rocky Mountains \$64

### Starters:

Artisan Rolls

Whipped Butter

Mixed Field Greens Salad

Grape Tomatoes, Carrots, Cucumbers  
& Balsamic Vinaigrette or Ranch Dressing

Baby Kale Salad

Sunflower Seeds, Blueberries, Shredded Carrots &  
Vinaigrette Dressing

### Entrées:

Frenched Chicken Breast

Leek Demi Glaze

Filet Mignon

Port Reduction Sauce

### Third Entrée Option +\$8:

Roasted Pacific Halibut

Almond Crusted and Lemon Butter Zest

### Accompaniments:

Au gratin Potatoes

Roasted Frenched Carrots

### Dessert:

Creme Brulé

Belgium Chocolate Mousse Cake

## Western Slope \$59

### Starters:

Dinner Rolls & Whipped Butter

Mixed Field Greens

Grape Tomatoes, Carrots, Cucumbers  
& Balsamic Vinaigrette or Ranch Dressing

Roasted Carrot Medley Salad

Sliced Almonds, Cranberries, Bleu Cheese, Arugula

### Entrées:

Searred Salmon

Bourbon Glaze

Grilled Flat Iron Steak

Stout Demi Glaze

### Third Entrée Option +\$11

Halved Cornish Game Hen

Herb Crust

### Accompaniments:

Long Grain Wild Rice

Roasted Brussel Sprouts

### Dessert:

Peach Cobbler

Chocolate Cheesecake

# Plated Dinner

Includes Coffee, Tazo Teas, Water

## Salads | Select One

### Mixed Field Greens

Grape Tomatoes, Carrots, Cucumbers & Vinaigrette or Ranch Dressing

### Young Spinach

Candied Walnuts, Sun-Dried Cranberries, Feta & Vinaigrette or Ranch Dressing

### Caesar

Romaine, Asiago, Roasted Garlic, Croutons & Caesar Dressing

### Baby Kale

Sunflower Seeds, Blueberries, Shredded Carrots & Vinaigrette Dressing

### Roasted Beet

Green Leaf, Roasted Beets, Herbs, Goat Cheese, & Vinaigrette Dressing

### Italian

Spring Mix with Red Onion, Cherry Tomatoes, Pepperoncini, Parmesan, Croutons & Italian vinaigrette

## Vegetables | Select One

### Roasted Cauliflower Medley Charred

Broccoli & Lemon Butter

Green Beans Almodine

(May-September)

Roasted Brussel Sprouts

(September-February)

Frenched Carrots

Grilled Asparagus

(May-June)

## Dessert | Select One

Creme Brulé

New York Cheesecake

Chocolate Pot De Crème

Belgium Chocolate Mousse Cake +\$3

Chocolate Truffle Torte +\$3

## Entrées | Select One

### Grilled Chicken Breast \$49

Mushroom, Herb & Marsala Wine Sauce & Parmesan Risotto

### Seared Salmon \$55

Beurre Blanc Sauce & Long Grain Wild Rice

### Flat Iron Steak \$57

Red Wine Reduction & Aged Cheddar Mashed Potatoes

### Frenched Chicken Breast \$52

Thyme, Rosemary & Garlic Au jus & Roasted Fingerling Potatoes

### Roasted Pacific Halibut \$65

Almond Crusted Lemon Butter & Roasted Four Potato Medley

### Filet Mignon \$66

Cognac Sauce & Peppercorns & Roasted Gold Potatoes

### New York Steak \$59

Red Wine Demi Glaze & Roasted Shallot Mashed Potatoes

### Mushroom & Ricotta Risotto \$45

Wild Mushrooms with Garlic, Truffle Oil, & Ricotta Cheese

### Stuffed Portobello Mushroom \$47

Fire Roasted Tomato, Artichoke, Mozzarella, Muenster & Provolone Cheese & Penne Pasta with a Garlic Fontinella Cream

## Dual Entrée

### Grilled Chicken Breast & Seared Salmon \$59

Clover Honey Lemon Glaze & Rice Pilaf

### Seared Chicken Breast & Grilled Flat Iron Steak \$61

Red Wine Balsamic Reduction & Roasted Shallot Mashed Potatoes

### Filet Mignon & Seared Salmon \$71

Sweet Vanilla Bourbon Sauce & Roasted Fingerling Potatoes

## Appetizer Displays

### Spinach & Artichoke Dip \$7

Pita Bread  
Gourmet Crackers

### Caprese Salad \$7

Buffalo Mozzarella, Tomato,  
Fresh Basil & Balsamic Reduction

### Crudit  \$8

Carrots, Peppers, Lemon & Garlic  
Hummas, Dill Togurt, Parmesean  
Ranch

### Bruschetta Bar \$8

Roma Tomato, Artichoke &  
Roasted Tomato, Caprese, Fresh  
Ciabatta & Crostini's,  
Balsamic Reduction

### Street Taco Bar \$14

Beef Barbacoa, Chicken Tinga,  
Fried Cod, Corn & Flour  
Tortillas, Queso Fresco, Cilantro,  
Diced Red Onion, Apple Cider  
Slaw, Chipotle Aioli, Avocado  
Aioli & Cr ma

### Domestic & Imported Cheese \$10

Chef Selected Cheese Medley,  
Dried Apricots, Figs, Almonds,  
Cashews, Fresh Berries, Grapes,  
Preserves, French Bread,  
Gourmet Crackers

### Mac & Cheese bar \$14

Macaroni, Smoked Sausage,  
Pulled Chicken, Brisket,  
Mushrooms, Tomatoes,  
Caramelized Onions Saut ed  
Poblano Peppers, Parsley,  
Chives, & Salsa Rojo

### Guacamole \$12

Mashed Avocados, Pico De Gallo,  
Salsa Rojo, Queso Fresco, Lime  
Wedge, Minced Cilantro, Minced  
Jalape os, Course Salt, Flour  
Tortillas, Corn Tortilla Chips

### Meatballs

Select 2 for \$10 | Select 3 for \$12

Swedish, Beef, Sweet Bourbon, Thai,  
Chicken, or Parmesan

### Pizza

Select 2 for \$10 | Select 3 for \$12

Three Cheese  
Mozzarella, Provolone, Muenster & Marinara  
Italian Herb Sausage  
Three Cheese Blend, Sausage & Marinara  
Margarita  
Grilled Chicken, Tomato, Fresh Mozzarella, Olive Oil  
Vegetable  
Three Cheese Blend, Artichoke, Spinach, Onion,  
Peppers & Marinara

### Sliders

Select 2 for \$12 | Select 3 for \$14

Traditional Beef, Beyond Meat,  
Brisket or Grilled Chicken

## Carving Station

Turkey Breast \$12

Leg of Lamb \$15

Prime Rib \$17

Top Sirloin \$18

Beef Tenderloin \$20

Herb Pan Gravy & Citrus Cranberry Chutney

Red Cherry Sauce & Au jus

Horseradish Cream Sauce, Au jus, Mini Rolls, Saut ed Mushrooms & Dijon Mustard

Mushroom Port Reduction, Au jus, Artisan Rolls, & Dijon Mustard

Red Wine Reduction, Au jus, Artisan Rolls & Dijon Mustard



# Hors D'oeuvres

Select 2 for \$7 | Select 3 for \$10

## Chilled

### Roasted Cherry Crostini

Goat Cheese, Time & Agave Drizzle

### Smoked Salmon

Dill Cream Cheeses, Diced Cucumber & Phyllo Pastry Cup

### Caprese Skewer

Heirloom Tomatoes, Fresh Mozzarella, Basil & Herb Olive Oil

### Bresola Canapé

Dried Fig, Mascarpone Cheese & Toasted Baguette

### Avocado Stuffed Eggs

Cilantro, Paprika & Chives

### Bruschetta

Roasted Tomato, Artichoke Hearts & Balsamic Drizzle

## Warmed

### Aged Cheddar Beignet

Orange Compote & Clover Honey Drizzle

### Stuffed Baby Portabello

Boursin Cheese, Garlic & Herbs

### Brie Tartlet

Strawberry Compote & Balsamic Drizzle

### Crusted Artichoke Heart

Panko & Lemon Aioli

### Vegetable Spring Roll

Sweet Chili Sauce

### Aranchini

Encrusted Rice, Mozzarella, Marinara & Herbs

### Steak Croquette

Potato, Caramelized Onion, Smoked Cheddar & Chipotle Sour Cream

### Beef Wellington

Angus Beef, Duxelles, Puff Pastry & Whole Grain Mustard Aioli

### Jalapeño Bundle

Tomato, Caramelized Onion, Jack Cheese & Phyllo Pastry Wrap

### Tomato & Pesto Tart

Provolone & Puff Pastry Square

### Chicken Empanada

Roma Tomato, Roasted Chilies & Queso Fresco

### Roasted Duck Roll

Mango Chutney