



BANQUET MENUS

Plated Dinner Fact Sheet

The culinary team at the Aspen Meadows Resort is dedicated to giving you and your guests the finest culinary experience, highlighting seasonal ingredients available in Colorado. The availability of these seasonal ingredients varies and may occasionally be replaced with a suitable substitute.

Price listed with main course includes:

Soup or salad and dessert

Warm assorted rolls and sweet butter

Lavazza regular or decaffeinated coffee, Mighty Leaf Tea selection

All main courses are served with seasonal vegetables unless otherwise noted. We will also prepare a seasonal vegetarian option up to 5% of the final guarantee, for all plated dinners

We require that choices be limited to two (2) options and a vegetarian. When choosing multiple plated entrées, the entrée with the highest price will apply to all entrée menus. An accurate count of each entrée selection is required (72) business hours prior to the event.

Should you request that your guests be given an option of entrées the night of the event, a 50% surcharge on the highest entrée price will apply. Should you request a choice of first course and/or dessert in addition to the multiple entrées, a \$15 per course surcharge will apply.

All Food & Beverage **MUST** be ordered through Aspen Meadows Resort.
Food & Beverage is **NOT ALLOWED** on Property from **OUTSIDE SOURCES**.

Prices are Subject to Change.

All Prices are subject to 22% Service Charge and Applicable Taxes.

Aspen Meadows Resort • 845 Meadows Road • Aspen, CO 81611
(800) 452-4240 • Fax (970) 544-7852 • www.dolce-aspen-hotel.com

BANQUET MENUS

SOUPS

Spring & Summer

Sweet Asparagus Puree, Parmesan Crema, Prosciutto Bits

Heirloom Tomato Gazpacho, Basil Crème Fraiche, Mini Garlic Croutons

Roasted Corn Chowder with Lump Crab & Avocado Salad

Heirloom Tomato Soup, Basil and E.V.O.O, Grilled Cheese Bite

Summer Vegetable Pistou

Chilled Artichoke "Avogolemono", Pea Tendrils

Fall & Winter

Beef Consommé with Vegetable Pearls, French Onion Ravioli

Winter Squash, Hazelnuts, Pumpkin Seed Oil, Maple Crème Fraiche

Ribollita, Tuscan Bean, Parmigiano Cheese & Root Vegetables

Herb Roasted Cauliflower, Blackened Rock Shrimp & Leek Hay

Parsnip & Celery Root Veloute, Truffle, Crisp Duck Confit, Chive

Silky Chestnut with Thyme Cream, Apple Chip

Signature Classics

Lobster Bisque with Caramelized Fennel & Lobster Fondue
(add \$4 per person)

Classic New England Clam Chowder, House Made Oyster Crackers

Mom's Chicken Noodle Soup

Roasted Sweet Onion with Gruyere Crostini

Puree of Foraged Mushroom, Aged Sherry, Crispy Shallots

Tortilla Soup with Chicken, Avocado and Farmer's Cheese

Elk Chili with Housemade Cornbread

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Plated Dinners

SALADS

Spring & Summer

Garden Spring Greens, Sweet and Sour Cherries,
Shaved Idiazábal Cheese, Candied Walnut, Cherry Gastrique

Wild Arugula, Grilled Local Peaches, Point Reyes Blue Cheese,
Toasted Almonds, Roasted Lemon Vinaigrette

Baby Spinach, Strawberries, Pistachios,
Haystack Goat Cheese, White Balsamic Dressing

Seasonal Heirloom Tomato and Burrata Cheese, Aged Balsamic Vinegar,
Smoked Sea Salt, Micro Basil and Herb Grissini

Fall & Winter

Winter Salad with Frisee, Endive, Apple Smoked Bacon,
Spiced Pecans and Sun-dried Cherry Vinaigrette

Warm Duck Confit and Spinach Salad
Marcona Almonds, Parmesan, Sherry Bacon Vinaigrette

Mesclun Greens with Sautéed Mushrooms and Butternut Squash,
Grilled Cauliflower, Walnuts and Champagne Vinaigrette

Petite Organic Arugula & Bibb Lettuce,
Roasted Pear, Artisan Blue Vein Cheese,
Toasted Hazelnut Verjus Dressing

Watercress Salad, Shaved Fennel, Granny Smith Apple,
Pistachio Vinaigrette

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Plated Dinners

SALADS

Signature Classics

Simple Greens & Fresh Picked Herbs
Goat Cheese Bruschetta, Tomatoes, Aged Balsamic Vinaigrette

The Wedge
Bacon Lardons, Cherry Tomato, Crisp Onion, Blue Cheese Vinaigrette

Classic Caesar
Hearts of Romaine and Herbed Garlic Croutons, White Anchovy,
Parmigiano-Reggiano

The Greek
Chiffonade Romaine, Tomato, Cucumber, Black Olive, Peppers,
Feta Cheese, Oregano Vinaigrette

Marinated Roasted Red and Golden Beets
Avalanche Goat Cheese, Candied Pecans, Baby Watercress,
Citrus Essence

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Plated Dinners

Enhance your plated dinner with additional appetizer course.
Price listed with each is added to entrée price

Appetizers

Spring & Summer

Butter Braised Maine Lobster, Chive, Sweet Corn Risotto
Market Price

Jumbo Green Asparagus, Soft Polenta, Organic Poached Egg,
Micro Parsley, Fresh Morel Ragout
\$14

Miso Glazed Sablefish, Radish Salad, Cilantro, Ponzu
\$15

Compressed Local Heirloom Melon and Prosciutto di Parma
\$10

Thai Snapper Crudo, Cucumber Brodo, Espelette Chili, Shaved Fennel
\$14

Fall & Winter

Foraged Local Mushroom Tart, Goat Cheese, Wild Arugula,
Balsamic Syrup
\$12

Sweet Potato Gnocchi, Roasted Fall Squash Puree, Celery,
Sage Brown Butter
\$11

Apple Cider Glazed Pork Belly, Celeriac Crema, Apple Slaw,
Cider Gastrique
\$13

White Bean & Parmesan Cheese Ravioli, Sautéed Tuscan Kale,
Crispy Sage, Walnut Butter Sauce
\$12

Seared Scallops, Parsnip Puree, Brussel Sprout Leaves,
Grapefruit Segment, Bacon Lardons, Citrus Gastrique
\$15

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Appetizers

Signature Classics

Seared Rare Ahi Tuna Niçoise, Haricot Vert, Vine Ripened Tomatoes,
Kalamata Olives and Capers

\$17

Crispy Crab Cake, Charred Corn Relish, Lemon-Tabasco Aioli

\$16

Classic Jumbo Prawn "Martini" with Hearts of Romaine and
Horseradish Cocktail Sauce

\$18

Bay Scallops and Rock Shrimp Cannelloni, Oyster Mushrooms,
Swiss Chard and Basil Tomato Sauce

\$17

Foraged Mushroom Risotto, Shaved Pecorino Romano, Truffle Oil

\$14

House Cured Salmon, Gold Potato Latke, Organic Chopped Egg,
Mesclun Greens, Fennel Remoulade

\$12

Plated Dinner Enhancement

Intermezzo

Choose one for \$9

Champagne, Pink Grapefruit, Passion Fruit, Lemon Thyme, Port Wine and Raspberry \$9

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Mains

Spring & Summer

Grilled Center Cut Veal Chop
Spring Corn and Fava Bean Succotash, Ramps, Salsa Verde
\$85

Roasted Alaskan Cod
Caramelized Fennel, Chowder Style Sauce
\$64

Grilled Scottish Salmon
Artichoke Barigoule, Parisienne Potatoes, Herb Vinaigrette
\$70

Herb Crusted Double Colorado Natural Lamb T-Bones
Caponata, Creamy White Polenta, Olive Jus
\$72

Barramundi "Picatta Style"
Potato Crab Hash, Roasted Cauliflower, Lemon Caper White Wine Pan Sauce
\$68

Grilled Ribeye Medallion
Cambazola Cheese Whipped Potatoes, Corn, Scallion and Chanterelle
Mushroom Gratin, Smoked Chili Demi Glaze
\$80

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Plated Dinners

Mains

Fall & Winter

Potato Crusted Striped Bass
Borlotti Beans and Braised Escarole, Fennel Puree, Pancetta Vinaigrette
\$73

Roasted Alaskan Halibut
Calamari, Mussels, Clams, Fennel, Fingerling Potatoes, Cioppino Jus
\$72

Seared Loch Duarte Salmon
Celery Root Crema, Roasted Oyster Mushrooms, Petite Lentils
Oven-Dried Cherry Tomatoes, Beurre Rouge
\$69

Honey Basted Breast of Chicken
Creamy Parmesan Farrotto, Garlic Rapini, Wild Mushroom Broth
\$65

Sugar & Spice Cured Muscovy Duck Breast
Crisp Parsnip, Root Vegetable & Duck Leg Confit Hash, Citrus Duck Jus
\$68

“Shake & Bake” Snake River Farms Pork Chop
Braised Red Cabbage, Sweet Potato Gratin, Brandied Apple-Sage Jus
\$64

Filet Mignon of Beef
Yukon Gold Mashed Potatoes, Glazed Brussels Sprout, Caramelized Cippolini
Heirloom Carrots, Cabernet Demi Glace
\$79

Venison Chop
Celeriac Purée, Roasted Chestnuts and Winter Squash, Tuscan Kale,
Huckleberry Gastrique
\$95

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Classics

Filet Mignon of Beef Au Poivre
Potato Gratin, Apple Wood Smoked Bacon-Leek Fondue,
Grilled Asparagus, Bordelaise Sauce
\$75

Roasted Alaskan Halibut,
Rock Shrimp, Sautéed Spinach, Fingerling Potato, Saffron Tomato Sauce
\$68

Gremolata Crusted Colorado Rack of Lamb
Tuscan Style White Beans, Merguez Sausage and Roasted Baby Carrots,
Roasted Garlic Lamb Jus
\$90

Grilled Free-Range Breast of Chicken
Potato Puree, Wild Mushroom ~ Sun-dried Tomato Jus
\$64

Free-Range Breast of Chicken Stuffed with Artichoke, Spinach, Goat Cheese,
Olive Oil Mashed Crushed Potato, Heirloom Tomato Vinaigrette
\$66

Sweet Soy Glazed Salmon
Basmati, Shiitake, Scallion, Baby Bok Choy, Ponzu Emulsion
\$68

Nine Spice Slow Roasted Prime Rib
Au Jus, Horseradish Cream, Crispy Rosemary Potatoes, Creamed Greens
(25 person minimum)
\$73

Dry Aged New York Strip
Twice Baked Potato with Smoked Gouda, Spanish Chorizo and Scallions,
Roasted Baby Carrots, Forest Mushroom Sauce
\$90

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Classics

Grilled Rocky Mountain Trout
Warm Orzo & Baby Spinach, Tomato, Basil with Emulsified Brown Butter
\$60

Natural Veal Osso Bucco
Truffle Pecorino Risotto, Braising Jus and Stew Vegetables
\$65

Duet Plates

Waygu Beef Short Rib and Diver Scallops
White Cheddar Stone Ground Grits, Rainbow Chard
\$80

Macadamia Nut Crusted Chicken, Dark Rum Sauce,
Coconut Shrimp, Charred Pineapple Salsa and Maple Spiced Sweet Potato
\$75

Petite Filet Mignon of Beef & Grilled Maine Lobster
Truffle Potato Puree, Steamed Asparagus, Bearnaise and Cabernet Reduction
\$90

Optional Herb Seared Salmon \$80

Slow Cooked Natural Veal Loin
Jumbo Lump Crab Hash, Truffle Madeira Jus
\$85

Venison Loin & Stuffed Quail
Wild Rice Risotto, Smoked Cherry Sauce, Baby Vegetables
\$80

Twin Petite Filets of Ahi & Beef Tenderloin
Foie Gras Potato Puree, Bouquet of Seasonal Vegetables, Peppercorn Sauce
\$85

Grilled Flat Iron with Scampi Style Gulf Shrimp
Spicy Rapini, Parmesan Potato Puree, Garlic-Herb Butter
\$65

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Mains

VEGETARIAN

Sweet Potato Gnocchi
Parmesan Broth and Root Vegetables
\$55

Israeli Cous-Cous
With Seasonal Vegetable Fricasse, Vegetable Nage
\$55

Truffle Penne
Asparagus Tips, Roasted Mushrooms, Parmesan, White Truffle Oil
\$55

Creamy Organic Polenta
Grilled Mediterranean Vegetables, Tomato Basil Fondue
\$55

Grilled Eggplant Rollatini
Housemade Mozzarella, Roasted Tomato and Beluga Lentils
\$55

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DESSERTS

Dulce de Leche Flourless Chocolate Cake, Pear and Caramel Sauce

Chocolate and Almond Fudge Cake
Chocolate Sauce and Apricot Coulis and Chantilly

Espresso Tiramisu, Almond Chocolate Dipped Biscotti

Crunchy Chocolate Cake, Passionfruit Sauce

Nutella Crème Brulée with Seasonal Berries

Coconut Cheesecake on Macadamia Crust, Piña Colada Sauce

Seasonal Berries, White Chocolate Mousse, Hazelnut Crunch

Warm Dutch Apple-Blueberry Cobbler, Vanilla Ice Cream

Chocolate Bread Pudding, Rum Vanilla Sauce
add Vanilla Ice Cream

Chocolate Decadence Cake
Served with Chocolate Port Reduction and Strawberry Salsa

White Chocolate & Berry Cheesecake, Berry Compote

Fresh Fruit and Berry Tart
With French Pastry Cream

Enhancement
Family Style Sweets

A seasonal assortment of Petit Fours, Truffles and Mignardises
\$9.00 per person (approx. 3 pcs. Each)

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Reception Menus

BUTLER PASSED HORS D'OEUVRES

Passed Canapes are a great addition to any dinner, may be ordered in conjunction with other reception stations to create a very unique special event
All prices are per piece- 25 piece minimum per item applies

COLD

Skewer of Compressed Seasonal Melon & Parma Prosciutto Bits \$4.5

Fresh Vegetable Spring Rolls, Thai Style Cucumber Peanut Dipping Sauce \$4

Foie Gras Terrine, Sauterne Gelee, Toasted Pistachio, Buttered Brioche \$6

Smoked Salmon, Open Faced, "B.L.T" \$5

Tiny Maine Lobster "Rolls" \$6.5

Won Ton Coronet of Ahi, Ponzu, Wasabi Cream, Mango \$6

Blackened Shrimp Remoulade, Piquillo Peppers, Phyllo Cup \$5.5

Osetra Caviar, Blini, Lemon Crème Fraiche \$6

Peppered Tenderloin Bruschetta, Caramelized Onions, Blue Cheese Whip \$5.5

Stuffed Heirloom Cherry Tomato, Burrata, Panzanella, Petite Basil \$4

Hamachi Crudo, Avocado, Yuzu Vinaigrette, Chili \$5

Roasted Beet and Local Goat Cheese Terrine \$4

Greek Style Lamb Tenderloin, Hummus, Mint Pesto Yogurt \$5

Poached Fingerling Potato, Chive Sour Cream, Caviar \$5.5

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Reception Menus

BUTLER PASSED HORS D'OEUVRES

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HOT

Grilled Wild Mushroom Flat Bread, Fontina, White Truffle Oil, Balsamic Onion \$4

Pan Fried Lump Crab Cake, Lemon-Tabasco Aioli \$5

Crispy Glazed Pork Belly, Red Onion Jam, House Slaw, Crostini \$4.5

Spanish Chorizo Stuffed Medjool Dates Wrapped in Smoked Bacon \$4

Skewers of Buttermilk Fried Chicken Bites with House Ranch \$4

Truffle Mac n Cheese Fritters \$4

Maine Lobster Cappuccino, Tarragon Froth \$6

Polenta & Mozzarella "Fritti", Tomato Fondue \$4

Duck Quesadilla, Charred Tomato Salsa, Avocado \$5

"Pigs in Blanket" Ale Battered Kosher Dogs with Honey Mustard \$5

Roasted Pear and Three Cheese Panini, Seasonal Fruit Preserve \$4.5

Kobe Beef Sliders, Grafton Cheddar, Burger Sauce, Tomato Jam \$6

Red Wine Braised Short Rib Stuffed Potato Skin, Horseradish Cream \$5

Coconut Shrimp Lollipop, Sweet & Spicy Mango Sauce \$5.5

Coquilles St. Jacques "Profiterole" \$5.5

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Reception Menus

25 person minimum required for reception stations
All prices are per person and include set-up fees, based on 1 hour

TRADITIONAL RECEPTION STATIONS

Roasted, Raw and Pickled Market Vegetables \$10
Baby Carrots, Charred Asparagus, Marinated Artichokes, House Giardiniera, Celery Hearts,
English Cucumber, Heirloom Teardrop Tomatoes & Other Seasonal Vegetables
House Ranch & Hummus

Global Artisan Cheese Display
Chef's Selection of American Farmhouse and Imported Cheeses
Garnished with Dried Fruits, Nuts, House-Made Fruit Compote, Honey Comb,
Hearth Breads & Baguettes, Lavosh, Table Crackers
Selection of Three \$9, of Five \$14, of Seven \$19

Antipasto Table \$15
Grilled Seasonal Vegetables, Marinated Mushrooms, Caponata, Caprese Salad,
Peperonata, White Bean and Tuna Salad, Antipasti of Olives
Artisan Breads & Whole Roasted Garlic Bulbs

Handcrafted Italian Salumi Table \$17
Prosciutto, Coppa, Salami, Bresaola, Mortadella
Sliced Seasonal Melon, Wild Arugula Salad, Pecorino, Parmesan,
Focaccia, Grissini

Bruschetta Bar \$13
Tomato-Basil, Hummus, Black Olive Tapenade, Warm Spinach-Artichoke Dip,
Smoked Trout Brandade, Grilled Breads and Crisp Pita

Fajita Station \$15
Broiled Marinated Skirt Steak, Tequila-Citrus Marinated Grilled Chicken
Sautéed Fresh Peppers and Onions, Corn & Black Bean Salad, Warm Flour & Corn Tortillas,
Roasted Tomato Salsa, Pico De Gallo, Guacamole, Chili Lime, Sour Cream, Fresh Cheeses

Seasonal Sliced Fruit & Berry Display \$6
Market selection of fresh sliced fruit with Organic Honey Yogurt

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Reception Menus

Minimum order of 25 guests (or pieces) per item
All prices are per piece and include set-up fees, based on 1 hour

SEAFOOD RECEPTION STATIONS

We strive to source sustainable seafood, from responsible producers

Fresh Seafood on Ice

Jumbo Gulf Shrimp	\$7 per piece
Shucked Oysters of the season	\$6 per piece
Clams on the Half Shell	\$4 per piece
King Crab Legs	\$10 per piece (5" sections)
Cocktail Crab Claws	\$6 per piece
Stone Crab claws (October-may)	Market Price
Lobster Medallions	\$11 per piece

Shellfish served with classic cocktail sauce, fennel remoulade,
mignonette lemon wedges and assorted hot sauces

Caviar Service

Selection of Caviars

Garniture of Crème Fraiche, Chopped Egg White & Yolk, Red Onion, Capers, Parsley,
Chopped Chive, Lemon, Toast Points, Blini,
Enhance station with Iced Vodkas...inquire
Market Price

Sushi Roll Display

Hand Rolled by our in House Sushi Chef

Roll Selection (Choose four):

California, Spicy Tuna, Tempura Shrimp, Vegetable Roll, Yellowtail
Philadelphia, Eel roll

Includes: Pickled Ginger, Wasabi, Ponzu and Low Sodium Soy Sauce
\$20 per person (based on four pieces per person)

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SEAFOOD RECEPTION STATIONS

We strive to source sustainable seafood, from responsible producers

Interactive Sushi Station
Sushi Rolls, Sashimi & Nigiri
Made to Order with our Sushi Chef
Market Price
requires Sushi Chef fee \$150 per hour

Smoked Salmon and Trout Presentation
Garniture of Crème Fraiche, Chopped Egg White & Yolk, Sliced Red Onion, Capers, Parsley,
Sliced Heirloom Tomato, Bagel Chips, Toast Points, Potato Latkes
\$11 per person

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Reception Menus

30 person minimum required for Action Reception Stations
All prices are per person and include set-up fees, based on 1 hour
Chef attendants required/One Chef per 75 guests at \$125 per hour

ACTION RECEPTION STATIONS

The Salad Bar

Romaine Hearts, Baby Spinach, Mesclun Mix, Arugula
Heirloom Tomato, Mushrooms, Shaved Carrot, Organic Sprouts, English Cucumber
Baby Beets, Sunflower Seeds, Bell Pepper, Croutons, Spiced Nuts, Goat Cheese, Blue Cheese
Parmesan, Assorted House-Made Dressings

Tossed to Order

\$21

Spinach & Caesar Salad

Baby Spinach, Enoki's, Tear Drop Tomato, Sieved Egg and Toasted Pine Nuts

Warm Bacon – Sherry Vinaigrette

Romaine Chopped, Garlic Crouton, Parmesan, White Anchovy

Classic Caesar dressing

Both tossed to order

\$17

Enhancement to your Salad Station:

Grilled Natural Chicken Breast...\$3 per person

Blackened Gulf White Shrimp...\$5 per person

Pasta Station

Chef will prepare to order a selection pastas and complimentary sauce

Choose up to three choices from the following pastas:

Wild Mushroom Ravioli, Orecchiette, Whole Wheat Penne, Cheese Tortellini, Fettuccini

Choose Three Sauces:

Fresh Marinara, Clam and Roasted Garlic Cream, Roasted Vegetable Bolognese,

Three Meat Ragu or Pesto (Creamy or Broth Base)

Pasta Station Served with Shaved Parmesan, Red Pepper Flakes, Fresh Basil, Cheese Sticks

\$21

Enhance your Pasta Station:

Mom's Meatball's or Hot Italian Sausage...\$6 per person

Chicken "Picatta" ...\$12 per person

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ACTION RECEPTION STATIONS

Risotto Station

Choose Two:

Roasted Mushroom with Porcini Cream

Prosciutto, Asparagus and Fontina

Crab, Baby Artichoke, Pesto

Sausage, Roasted Peppers, Caramelized Onion

\$15

Mashed Potato Martini's

Spicy Whipped Sweet Potatoes, Creamy Gold Potato Puree

Sour Cream, Chives, Aged Cheddar, Smoked Bacon,

Crispy Onions, Wild Mushroom Gravy, Organic Butter, Assorted Sea Salts

And select one of the following Specialty Items:

Braised Short Ribs...\$21

Maine Lobster Stroganoff...\$25

Elk Chili...\$19

Mac n' Cheese Station

Aged Cheddar Macaroni

With Slow Roasted BBQ Ribs, Aged Vermont Cheddar & Scallion

White Truffle Macaroni

Crisp Duck Confit, Three Cheeses, Fresh Herbs

\$20

Pacific Rim

Kobe Style Short Rib with Ginger Soy Glaze

Soba Noodle Salad in Spoons

Assorted Dim Sum in Bamboo Baskets with Selection of Dipping Sauces

\$21

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Prices are Subject to Change.

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Aspen Meadows Resort • 845 Meadows Road • Aspen, CO 81611
(800) 452-4240 • Fax (970) 544-7852 • www.dolce.aspenmeadowsresort.com

Reception Menus

30 person minimum required for Action Reception Stations
All prices are per person and include set-up fees, based on 1 hour
Chef attendants required/One Chef per 75 guests at \$125 per hour

ACTION RECEPTION STATIONS

Sliders & Fries

Select Two:

Colorado Buffalo Sliders, Aged Cheddar Burger Sauce

Served with Parmesan Dusted Shoe Strings

Crispy Pork Belly

Sliders with Sweet Potato Fries

Ahi Tuna Slider, Wasabi Ailoi, Mizuna

Truffle Fries

\$21

Quesadilla Fiesta

Made to Order Guacamole with Fresh Tri - Color Chips

Grilled Chicken, Portobello Mushroom, Poblano Chili and Caramelized Onion Quesadilla

Spicy Shrimp, Bell Pepper, Cilantro and Tomato Quesadilla

Grilled Corn, Scallions, Spinach, Artichoke and Queso Fresco Quesadilla

Sour Cream, Pico de Gallo and Roasted Tomato Salsa

\$24

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Reception Menus

25 person minimum required for Carving Stations
All prices are per person and include set-up fees, based on 1 hour.
Suggested one chef per fifty guests
Chef attendants at \$125 per hour

CARVING STATIONS

Chili Dusted Tenderloin of Beef
With Roasted Shallot Jus, Horseradish Cream, Petite Rolls
\$19

Rosemary Salt Crusted Slow Roasted Prime Rib of Beef
With Creamy Horseradish and Natural Au Jus, Petite Rolls
Can also be served Grilled "Cowboy Style"
\$16

Dry Aged 3" Thick Porterhouse
Whiskey Demi, Bearnaise and Petite Rolls
\$23

Roasted Leg of Lamb "Greek Style"
Marinated in Fresh Oregano, Lemon, Garlic with Roasting Jus and Tzatziki
Flatbreads
\$15

Herb Crusted Colorado Rack of Lamb
Port-Rosemary Jus, Apricot Mustard, Rosemary Olive Foccacia
\$22

Stuffed Rack of Veal
Spinach, Mushroom, Dried Tomato and Marsala Veal Reduction
\$22

Honey Mustard Glazed Bone in Ham
Charred Pineapple Salsa, Variety of Mustards, Pretzel Rolls
\$15

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CARVING STATIONS

Kurobuta Berkshire Pork Loin
BBQ Spice Rub, House Apple Relish, Corn Bread Muffins
\$14

Whole Roasted Natural Turkey
Cranberry Chutney, Wholegrain Mustard, Sage Gravy, Finger Rolls
\$13

Loch Duart Salmon Roasted on Cedar Plank
Preserved Lemon – Olive Relish, Red Wine Nage, Lavosh
\$15

Szechwan Pepper Crusted Sushi Grade Ahi Loin, Seared Rare
Soy Chili Glaze, Wasabi Butter, Rice and Crisp Won Tons
\$19

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*Chef attendants at \$125 per hour if required

DESSERT STATIONS

Ice Cream Sundae Bar \$15
Vanilla Bean, Chocolate, Strawberry Ice Cream
Hot Fudge, Raspberry, Caramel Sauce
Assorted Sprinkles, Chocolate Chips, Chopped Nuts, Whipped Cream

*Ice Cream Sundae Stone Station \$19
Vanilla Ice Cream Mixed by a Chef with your Choice of Toppings:
Chocolate Sauce, Caramel Sauce and Strawberry Sauce
Toasted Almonds, Honey Peanuts, Toasted Coconut Flakes
Brownie Crumbles, Oreo Cookies, Whipped Cream, M&M's,
Gummy Bears, Candy Bars
Requires One Chef per Every 100 Guests

*Time to Make the Doughnuts \$16
Miniature Doughnuts Freshly Made by a Chef à la Minute
Presented Hot with Cinnamon Sugar, Vanilla Sugar
Homemade Fruit Jams and Chocolate Syrup

Valhrona Chocolate Fondue \$21
Lemon Poppy Seed Pound Cake, Angel Food Cake, Madeleines,
Giant Marshmallows, Assorted Cookies, Oreo Cookies, Whole Strawberries,
Frozen Bananas, Pretzel Sticks, Granola Bars, Apples, Rice Crispy Treats,
Cream Puffs, Graham Crackers, Dried Fruits

Create Your Own Shortcake \$16
Sponge Cake, Lemon Poppy Seed Cake, Chocolate Financier,
Strawberry, Mango, Mixed Berries, Kiwi, Bananas, Pineapples
Chiboust Vanilla Cream, Lemon Cream, Chocolate Pastry Cream,
Whipped Cream

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Reception Menus

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*Chef attendants at \$125 per hour if required

DESSERT STATIONS

Mini Dessert Sampler \$21

Mini Lemon Squares, Crème Brûlée, Apple Cobblers,
Bite Sized Double Fudge & Cappuccino Cheesecake Brownies,
Hand Dipped Chocolate Strawberries, Chocolate Mousse Cups,
Bite Sized Chocolate Chip & Oatmeal Raisin Cookies

Death by Chocolate \$22

Cream Filled Profiteroles, Chocolate Cup Cake,
Chocolate and Banana Cream Pie, Chocolate Flourless Cake,
Milk Chocolate Cannoli, White Chocolate and Raspberry Mousse Cups,
Passion Fruit White Chocolate Tart, Chocolate Pot de Crème,
Chocolate Macaroon, Assorted Truffles

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BANQUET WINE SELECTION

W H I T E W I N E S

B U B B L E S

Borgo Magredo Prosecco, Italy	33
Domain Ste. Michelle Brut, Washington	39
Chandon Brut Classic, Napa, California	40
Mumm Cuvee "Brut Prestige," Napa, California	45
Domaine Carneros Brut, California	48
Moët & Chandon "White Star," Champagne, France	80
Veuve Clicquot "Yellow Label," Champagne, France	105
Moët & Chandon "Dom Perignon," Champagne, France	260
Krug Grande Cuvee, Champagne, France	300

C H A R D O N N A Y

Trinity Oaks, California	33
Jade Mountain, California	36
Hob Nob, France	38
D'Arenberg "The Stump Jump," Australia	39
F. Coppola Diamond Label, California	41
Jax Y3, California	43
Lake Sonoma Winery, California	44
Sonoma Cutrer, California	49
Cakebread, California	80
Louis Latour Meursault, France	80
Olivier Leflaive Puligny Montrachet, France	130

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S A U V I G N O N B L A N C

Jax Y3, California	39
Ferrari Carano, California	42
Chateau Ste. Michelle, Washington	44
Margerum, California	46
Jolivet Sancerre, France	55

P I N O T G R I G I O

Folonari, Italy	33
Masi Masianco, Venezie, Italy	36
Cline, California	39
Margerum, California	42

R I E S L I N G

Loosen Brothers, Mosel, Germany	36
Chateau Ste Michelle "Eroica," WA	50

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RED WINES

C A B E R N E T S A U V I G N O N

Trinity Oaks, California	33
Jade Mountain, California	36
Rosemount Estate, Australia	38
Graffigna, Argentina	39
F. Coppola Ivory Label, California	42
Three Creek Vinyard, Bordeaux Style, Santa Ynez	43
Two Rivers, Colorado	44
Happy Canyon Vineyards "Piocho," Santa Ynez, California	55
Silver Oak, Alexander Valley, California	120
Cakebread, Napa, California	125
Far Niente "Cave Collection," California	200

P I N O T N O I R

Hob Nob, France	35
Blue Pirate, California	39
Acacia, California	53
Willamette Valley Vineyards, Oregon	58
King Estate, Oregon	60
David Bruce, Russian River Valley, California	85

Z I N F A N D E L

Bogle, California	34
Folie á Deux Ménage a Trois Red Blend, California	38
Renwood Old Vine, California	41
Rombauer, California	57

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M E R L O T

Milbrandt Vineyards, Columbia Valley, Washington	36
Benziger, California	45
Casa Lapostolle, Chile	50
Kenwood "Jack London," California	55

S Y R A H / S H I R A Z

Delas Cotes Du Rhone, Rhone, France	34
Michael David "Petite Petit," Petit Sirah, California	39
Marquis Philips Shiraz, Australia	43
Cline Cashmere GSM, California	45
Margerum M-5, California	55
Stag's Leap Petite Sirah, California	70

I T A L I A N W I N E S

Terrabianca Chianti Classico Riserva, Italy	70
Monsanto "Il Poggio" Chianti Classico Riserva, Italy	105

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