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A LA CARTE

BEVERAGES

Freshly brewed coffee, decaffeinated coffee & assorted teas	\$29.00/Gallon
Assorted breakfast juices	\$15.00/Pitcher
Milk (2% or Skim)	\$24.00/Gallon
Lemonade/Iced Tea/Fruit Punch	\$28.00/Gallon
Soft drinks and bottled waters	\$2.25/Each
Bottled iced tea	\$2.75/Each
Bottled assorted Sobes	\$3.50/Each
Starbucks® Frappacinos	\$3.25/Each

BAKESHOP

Freshly baked breakfast pastries	\$23.00/Dozen
Freshly baked muffins	\$23.00/Dozen
Freshly baked sticky buns	\$27.00/Dozen
Bagels with cream cheese	\$24.00/Dozen
Bagels with lox and capers	\$35.00/Dozen
Freshly baked cookies	\$24.00/Dozen
Double chocolate brownies	\$24.00/Dozen

ENHANCEMENTS

Candy bars and granola bars	\$25.00/Dozen
Fresh seasonal fruit	\$3.00/Person
Whole fresh fruit	\$15.00/Dozen
Assorted ice cream bars	\$3.50/Each
Deluxe mixed nuts	\$18.00/Pound
Dry roasted peanuts	\$15.00/Pound
Popcorn/pretzels	\$10.00/Pound
Tortilla chips and salsa	\$1.50/Person
Potato chips with French onion and ranch dips	\$1.25/Person

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
Prices are subject to change

CONTINENTAL BREAKFASTS

THE CONTINENTAL

Assorted juices

Assortment of breakfast breads, muffins and pastries

Served with jam and butter

Freshly brewed coffee, decaffeinated coffee and hot teas

\$8.95

THE SELECT CONTINENTAL

Assorted juices

Sliced fruit and berries,

Assortment of breakfast breads, muffins and pastries

Served with jam and butter

Granola with vanilla yogurt

Freshly brewed coffee, decaffeinated coffee and hot teas

\$10.95

THE FRONT RANGE CONTINENTAL

Assorted juices

Sliced Fruit and Berries,

Assortment of breakfast breads, muffins and pastries

Served with jam and butter

Warm egg and cheese croissants

Assorted cereals and milk

Freshly brewed coffee, decaffeinated coffee and hot teas

\$11.95

Make any Continental Breakfast an All Day Break

Includes:

Mid-Morning Refresh

Freshly brewed coffee, decaffeinated coffee and hot teas

Afternoon Break

Assorted freshly baked cookies and soft drinks

Freshly brewed coffee, decaffeinated coffee and hot teas

Add \$6.00 per person

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
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PLATED BREAKFASTS

All plated breakfasts include orange juice, assorted muffins, breakfast pastries and freshly brewed coffee, decaffeinated coffee and hot teas

HAAGEN-DAZS CLASSIC FRENCH TOAST

French toast served with bacon, maple syrup, butter and fresh berries
\$11.95

BUENA VISTA BREAKFAST BURRITO

Warm tortilla stuffed with scrambled eggs and bacon
Cheddar cheese and breakfast potatoes, smothered in homemade green chili
\$11.95

THE ALL AMERICAN

Scrambled eggs with fine herbs and Gruyere cheese
Served with breakfast potatoes, smoked sausage and fruit garnish
\$11.95

QUICHE LORRAINE

Fresh eggs, cream, bacon, spinach, mushrooms and three types of cheese
Served with bacon and breakfast potatoes
\$12.95

THE DENVER OMELET

Fluffy omelet with peppers, onions and ham
Served with bacon and breakfast potatoes
\$12.95

HOLIDAY INN SELECT COMBO

Scrambled eggs with fine herbs and Gruyere cheese
Served with Haagen-Dazs Classic French Toast, bacon and breakfast potatoes
\$13.95

BRUNCH BUFFET

Requires a minimum guarantee of 40 people

Assorted juices

Assortment of breakfast pastries and muffins with butter and jam

Seasonal fresh fruit and berry display

Imported and domestic cheese tray

Baby greens, Romaine and Roquefort salad with red wine vinaigrette

Scrambled eggs with fine herbs and Swiss cheese

Haagen Daz French toast with fruit compote and maple syrup

Apple smoked ham, sausage and crisp bacon

Breakfast potatoes

Grilled chicken breast on a bed of spinach, roasted red peppers
with a lemon thyme sauce

Penne pasta and smoked salmon, with basil in a tomato vodka cream sauce

Freshly brewed coffee, decaffeinated coffee and hot teas

\$24.95

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BUFFET BREAKFASTS

Requires a minimum guarantee of 40 people

THE TRADITIONAL

Assorted juices
Fresh seasonal fruit with berries
Assortment of breakfast breads, muffins and pastries
Served with jam and butter
Scrambled eggs with fine herbs and cheese,
Crisp bacon and smoked sausage,
Classic hash browns
Freshly brewed coffee, decaffeinated coffee and hot teas
\$14.95

THE FULL BREAKFAST

Assorted juices
Fresh seasonal fruit with berries
Assorted yogurts and granola
Assortment of breakfast breads, muffins and pastries
Served with jam and butter
Scrambled eggs with peppers, onions and cheese,
Fluffy buttermilk pancakes
Served with warm syrup
Classic hash browns
Smoked sausage and crisp bacon
Freshly brewed coffee, decaffeinated coffee and hot teas
\$16.95

OMELET STATION

Omelets made to order with assorted toppings:
Bacon, ham, mushrooms, onions, tomato, Swiss cheese,
Cheddar cheese, chives and fresh basil
\$5.00 per person

Chef attendant required at \$50.00 per Omelet Station

WAFFLE STATION

Waffles made to order with assorted toppings:
Fresh fruit, whipped cream and assorted syrups
\$5.00 per person

Chef attendant required at \$50.00 per Waffle Station

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LIGHT LUNCHES

All plated light lunches include your choice of dessert and
Freshly brewed coffee, decaffeinated coffee and hot teas

PLATED SALADS

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast
Tossed with Romaine lettuce,
Creamy Caesar dressing and tomatoes with garlic croutons
\$12.95
Substitute salmon \$1.50

ORANGE CHICKEN SALAD

Tossed Romaine and spring lettuce mix
With oranges and cashews, topped with grilled chicken breast and
Balsamic vinaigrette served on the side
\$13.95

COBB SALAD

Tossed Romaine and spring lettuce mix
Topped with smoked turkey, diced egg and bacon, cucumbers, tomato and carrots
And choice of two dressings
\$13.95

CHICKEN WALDORF SALAD

Grilled chicken breast on a salad mix of apples, walnuts and raisins
Topped with toasted coconut
\$12.95

SALAD TRIO

Cashew chicken salad, tuna salad and fruit salad
Served with toasted rolls
\$13.95

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SANDWICHES AND WRAPS

All plated sandwiches and wraps are served with fresh fruit slices and potato chips.
Choice of one dessert, and freshly brewed coffee, decaffeinated coffee and hot teas

VEGETARIAN WRAP

Fresh cucumbers, roasted red peppers, sprouts, caramelized onions
With a light cream cheese spread

\$12.95

CLASSIC HAM AND SWISS WRAP

Black Forest ham, Swiss cheese, fresh lettuce, tomato
With honey cup mustard

\$12.95

CLASSIC TURKEY WRAP

Smoked turkey breast, Provolone cheese, fresh lettuce, tomato and crisp bacon
With honey cup mustard

\$12.95

DELI SANDWICH

Sliced turkey breast, ham and Swiss cheese atop a
Ciabatta roll with pasta salad & sliced fruit

\$12.95

ITALIAN STALLION WRAP

Sliced Geneva Salami, Black Forest ham, roasted peppers
And Provolone cheese

\$12.95

HAM AND TURKEY WRAP

Black Forest ham, Smoked Turkey
Swiss cheese with fresh lettuce & tomato

\$12.95

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PLATED LUNCHES

All plated lunches include your choice of soup or salad,
Chef's choice of fresh vegetables, and rice or potato, rolls and butter,
Choice of one dessert and freshly brewed coffee, decaffeinated coffee and hot teas

HERB ROASTED CHICKEN

Roast chicken breast
With fresh herbs and garlic
Served with mashed potato and
Sherry cream sauce
\$15.95

BOURBON GLAZED PORK LOIN

Roast pork loin, glazed with bourbon and spices
Served with roasted garlic mashed potatoes and
Port and fruit reduction sauce
\$16.95

MARINATED LONDON BROIL

London Broil marinated and grilled
Served with cheese mashed potatoes and a mushroom glaze
\$16.95

GRILLED SALMON FILET

Grilled salmon with chive bacon potatoes
Seasonal vegetable with a sun dried tomato beurre rouge
\$17.95

VEGETARIAN PENNE PASTA

Penne pasta tossed with fresh broccoli and Parmesan
In a light tomato cream sauce
\$14.95
Add Chicken \$1.00

TORTELLINI CARBONARA

Tri-color cheese tortellini tossed with
Marsala cream sauce with peas
Bacon and peppers
\$14.95
Add Shrimp \$1.50

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PLATED LUNCHES

All plated lunches include your choice of soup or salad,
Chef's choice of fresh vegetables, and rice or potato, rolls and butter,
Choice of one dessert and freshly brewed coffee, decaffeinated coffee and hot teas

GRILLED CHICKEN BREAST

Grilled chicken breast, served with wild long grain rice pilaf,
fresh vegetables and pesto cream sauce

\$15.95

CHICKEN BREAST FORESTER

Roasted chicken breast with a
Rich mushroom and sundried tomato sauce

\$15.95

GOOD OL' BBQ BRISKET

Slow roasted barbeque brisket with mashed potato
And corn on the cob

\$14.95

VEGETARIAN LASAGNA

Fresh pasta layered with spinach and seasonal Italian vegetables
With a rich cheese blended sauce

\$13.95

HEARTY MEAT LASAGNA

Fresh pasta layered with sautéed Italian meats, original marinara
And mozzarella cheese

\$14.95

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BUFFET LUNCHES

Requires a minimum guarantee of 40 people

THE CUTTING BOARD

Soup du Jour

Mixed baby greens and fresh vegetables with assorted dressings

Red bliss potato salad with dill and sour cream

Pasta salad with artichoke hearts, onions and tomatoes

Bourbon-glazed ham, smoked turkey, and roast beef

Provolone, Swiss, and American cheeses

Pickle chips, onions, lettuce and tomato

Assorted sandwich rolls, condiments, and potato chips

Assorted dessert bars

Freshly brewed coffee, decaffeinated coffee and hot teas

\$16.95

MAMMA MIA

Romaine lettuce tossed with creamy Caesar dressing and garlic-toasted croutons

House-made mozzarella, beefsteak tomatoes and basil

With a roasted shallot vinaigrette

Penne pasta tossed with a smoky carbonara sauce

Parmesan-breaded chicken breast with mozzarella in a puttanesca sauce

Orzo with onions, peppers and raisins with garlic and basil

Italian bread with olive oil

Tiramisu and assorted pastries

Freshly brewed coffee, decaffeinated coffee and hot teas

\$17.95

Add soft drinks and bottled waters on consumption at \$2.25/each

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LUNCH BUFFETS

Requires a minimum guarantee of 40 people

THE WAGON WHEEL

Iceberg wedges with bleu cheese dressing
Three bean salad
Red bliss potato salad with sour cream and dill
Slow cooked brisket with bourbon BBQ sauce
Grilled chicken with a corn and black bean salsa
Chuck wagon baked beans with bacon, molasses and honey
Corn on the cob, freshly baked rolls and butter
Apple crisp
Freshly brewed coffee, decaffeinated coffee and hot teas
\$17.95

THE FIESTA

Tortilla soup
Field greens with julienne jicama, tomato, cucumber
With a lime cilantro dressing
Black bean and corn salad
Spanish rice with black beans
Refried beans with cheddar cheese
Grilled boneless chicken breast with a cilantro cream sauce
Beef enchiladas with green chili
Sour cream and Pico de Gallo
Lime cheesecake
Freshly brewed coffee, decaffeinated coffee and hot teas
\$17.95

Add soft drinks and bottled waters on consumption at \$2.25/each

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BOX LUNCHESES

All boxed lunches include your choice of gourmet sandwich listed below

Accompanied by:

A bag of potato chips, pasta salad, whole fresh fruit, freshly baked cookie
Bottled water or soft drink

SANDWICHES

(Choice of Two)

Smoked turkey, Swiss, bacon, lettuce, and tomato with
Champagne mustard on sour dough bread

Roast beef and Brie cheese with lettuce and onions on rye bread

Ham, turkey and provolone cheese with honey mustard on wheat bread

Vegetarian cucumber, roasted pepper, tomato and sprouts with
cream cheese spread on a ciabatta roll

The Mile High club sandwich-add \$1.50

Ham, turkey, roast beef, Swiss and Provolone cheeses with lettuce and tomato
Served on a ciabatta roll

\$14.95

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SOUPS AND SALADS

SOUPS

(Choice of One)

Roasted eggplant, garlic and Brie bisque

Roast corn chowder

Potato chive soup

Cream of roasted mushroom with sherry crème fraiche

Curried summer squash soup

Sweet potato and rock shrimp chowder

Wisconsin cheddar and beer soup garnished with popcorn

New England clam chowder

Chef's classic minestrone soup

Cream of tomato basil soup

Manhattan clam chowder

SALADS

(Choice of One)

Roasted pear, walnut, radish and bleu cheese with
Baby greens and pear vinaigrette

Romaine hearts with creamy Caesar dressing and
Garlic Parmesan croutons

Baby greens, romaine lettuce, Julienne carrot, onion sprouts
Tomato and cucumber with red wine vinaigrette

Spinach salad with diced egg, onion, mushroom, and bacon
With a roasted shallot vinaigrette

If you prefer both soup and salad an additional \$3.00 per person will be added

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DESSERTS

(Choice of One)

FRUIT TART

Fruit tart of seasonal fruit and berries with a raspberry coulis

TIRAMISU

Espresso soaked lady fingers with marscapone cheese
Served with a caramel sauce

NEW YORK STYLE CHEESECAKE

Served with a raspberry coulis and fresh whipped cream

BOSTON CREAM PIE

Garnished with chocolate and caramel sauces

CHOCOLATE DELIGHT

Rich chocolate cake with white chocolate sauce and raspberry coulis

STRAWBERRY SHORTCAKE

Pound cake topped with a strawberry sauce and whipped cream

TURNOVER CHERRY PIE

A light pastry crust filled with cherries and baked to perfection

TRIPLE MOUSSE TOWER

Creamy chocolate mousse served with dark chocolate coulis
Add \$2.00

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REFRESHMENT BREAKS

MATINEE

Caramel, cheddar and butter flavored popcorn and salty peanuts
Soft drinks and bottled water
\$4.95

SWEET STREAK

Dessert bars, pastries, petite fours, cheesecake
Soft drinks and bottled waters
\$6.95

FAST BREAK

Fresh fruit display, granola bars, Gatorade and bottled waters
\$5.95
Add PowerBar® energy bars \$1.00

TOP THIS

Chocolate and vanilla ice cream
With 6 toppings, assorted soft drinks
Freshly brewed coffee, decaffeinated coffee and hot teas
\$7.95

THE CHEESE LOVERS

Imported and domestic cheese display with an assortment of crackers
Soft drinks and bottled waters
\$5.95

THE COOKIE JAR

Freshly baked chocolate chip cookies
Double chocolate brownies and soft drinks
\$5.95

HALL OF FAME

Oven-warmed pretzels, peanuts and popcorn
Iced tea and lemonade
\$5.95

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SELECT MEETING PACKAGES

Corporate Planner Package	Corporate Planner Package	Corporate Planner Package
Half Day with No Lunch (Choice of Morning or Afternoon Break)	Full Day without Lunch	Full Day with Lunch
Morning Break (7:30am – 9:00am) Assorted Juices Breakfast Breads Bagels and Cream Cheese Muffins Sliced Fresh Fruit Coffee, DeCaf, and Assorted Teas	Morning Break (7:30am – 9:00am) Assorted Juices Breakfast Breads Bagels and Cream Cheese Muffins Sliced Fresh Fruit Coffee, DeCaf, and Assorted Teas	Morning Break (7:30am – 9:00am) Assorted Juices Breakfast Breads Bagels and Cream Cheese Muffins Sliced Fresh Fruit Coffee, DeCaf, and Assorted Teas
or	Mid Morning Refresh (10:00am – 10:30am) Coffee, DeCaf, and Assorted Teas	Mid Morning Refresh (10:00am – 10:30am) Coffee, DeCaf, and Assorted Teas Sodas and Bottled Waters
		Lunch Chef's Choice of Lite Lunch
Afternoon Break (1:30pm – 3:00pm) Coffee, DeCaf and Assorted Teas Assorted Soft Drinks and Bottled Water Cookies and Brownies Popcorn Sodas and Bottled Waters	Afternoon Break (1:30pm – 3:00pm) Coffee, DeCaf and Assorted Teas Assorted Soft Drinks and Bottled Water Tray of Domestic Cheeses and Vegetable Crudités With Dips Specialty of the Day	Afternoon Break (1:30pm – 3:00pm) Coffee, DeCaf, and Assorted Teas Assorted Soft Drinks and Bottled Water Choice of Creative Refreshment Break
\$17.95++/Per Person	\$ 22.95++/Per Person	\$ 39.95++/Per Person

All Select Meeting Packages include (2) flipcharts, wired microphone and
Overhead or slide projector package

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PLATED DINNERS

All plated dinners include your choice of soup or salad, Chef's choice of fresh vegetables, rice or potato, rolls and butter, choice of one dessert and Freshly brewed coffee, decaffeinated coffee and hot teas

POULTRY SELECTIONS

CITRUS GLAZED CHICKEN

Grilled and glazed chicken breast garnished with a pineapple salsa
\$22.95

YUCATAN CHICKEN

Habanero glazed chicken breast with a peach and mango chutney
\$22.95

HERB ROASTED CHICKEN

Half roasted chicken with garlic and herbs
Served with lemon butter au jus
\$23.95

ALLACIAN CHICKEN BREAST

Chicken breast served with spinach
Asiago and goat cheeses in a port sauce
\$22.95

CHICKEN OSCAR

Boneless chicken breast sautéed with garlic and white wine
Served with asparagus and crabmeat with a light cheese sauce
\$23.95

CHICKEN BREAST MARSALA

Marinated chicken breast and roasted potatoes
Topped with basil, Prosciutto and smoked provolone
Served with a mushroom Marsala sauce
\$23.95

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PORK SELECTIONS

APPLE CURED PORK LOIN

Boneless pork loin cured in an apple reduction
Served with a bourbon and cranberry glaze
\$24.95

HERB RUBBED PORK LOIN

Boneless pork loin rubbed with fresh herbs
Roasted and served with a port and dried fruit reduction sauce
\$24.95

CHERRY CREEK CHOP

Grilled pork chop served with a balsamic mushroom glaze
\$24.95

FISH SELECTIONS

CORNMEAL CRUSTED TROUT

Fresh Colorado trout, dredged in cornmeal
Served with wild rice pilaf and lemon caper sauce
\$23.95

PAN ROASTED RAINBOW TROUT

Fresh Colorado trout, pan-seared with a hazelnut butter sauce
And roasted tomato
\$23.95

MOLASSES GLAZED SALMON

Grilled glazed salmon filet, served with
Bacon and chive mashed potatoes and sun-dried tomato Beurre Rouge
\$25.95

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LAMB AND BEEF SELECTIONS

NEW ZEALAND LAMB CHOPS

Mustard and herb roasted New Zealand lamb chops
Served with a spicy mint demiglaze
\$26.95

SLOW ROASTED PRIME RIB

Succulent prime rib roasted with rosemary and garlic,
Served with creamy horseradish sauce and an au jus on the side
8oz \$24.95
100z \$27.95

MARINATED TENDERLOIN OF BEEF

Fire-grilled filet mignon, served over herb mashed potatoes
Drizzled with an exotic red wine mushroom glaze
\$31.95

VEGETARIAN SELECTIONS

GRILLED PORTABELLA MUSHROOM

Grilled portabella mushroom layered with fresh vegetables
Served with Qumioa rice salad
\$22.95

VEGETARIAN LASAGNA

Fresh pasta layered with spinach and seasonal Italian vegetables
With a rich cheese blended sauce
\$22.95

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PAIRED SELECTIONS

MEDALLIONS OF BEEF AND SALMON

Grilled tenderloin served with a roasted shallot
Gorgonzola sauce and salmon
With sun-dried tomato Beurre Rouge
\$30.95

MIXED GRILL

Mixed grill with tenderloin,
Chicken and shrimp grilled trio of filet with Mushroom glaze,
Chicken with tomato Beurre Rouge and
Shrimp with basil Beurre Blanc
\$34.95

CHICKEN AND SALMON FILET

Grilled chicken breast with a Marsala sauce and
Marinated salmon filet with
Yellow pepper coulis
\$29.95

FILET AND LOBSTER

Filet mignon and lobster tail
Both grilled and served with a
Roasted shallot Gorgonzola cream sauce
Market price

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BUFFET DINNERS

Requires a minimum guarantee of 40 people

THE BOULEVARD

Baby field greens with radishes, pears, tomatoes and cucumbers
Maytag bleu cheese with a balsamic vinaigrette
Shrimp, tortellini and artichoke salad
With onions and a sweet basil vinaigrette
Imported and Domestic cheeses and fruit display with an assortment of crackers
Chilled, citrus-poached salmon, served with lemon cilantro sauce
Grilled chicken breast served over a bed of sautéed spinach
Roasted red peppers with a tomato, cilantro beurre blanc
Tri-pepper crusted New York Strip, carved to order
Served with a horseradish cream
Fresh seasonal vegetables
Herb and pesto roasted potatoes
Freshly baked rolls and butter
Chef's selection of desserts
Freshly brewed coffee, decaffeinated coffee and hot teas
\$32.95

THE WESTERN

Spinach salad with spiced walnuts, red onions
Orange sections with a hot panetta dressing
Radicchio and baby green salad tossed with julienne vegetables
Smoked Salmon and an orange basil dressing
Grilled salmon over a roasted corn eggplant salsa with a lime chive sauce
Pan-seared chicken medallions with a mango Peach chutney
Bourbon-glazed roast pork loin, carved to order
Accompanied with a port and fruit sauce
Confetti wild rice pilaf
Fresh seasonal vegetables
Freshly baked rolls and butter
Chef's selection of desserts
Freshly brewed coffee, decaffeinated coffee and hot teas
\$29.95

All carving stations require a \$50.00 attendant fee per station

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BUFFET DINNERS

Requires a minimum guarantee of 40 people

THE MILE HIGH

Chilled gazpacho with roasted corn and sweet basil
Vegetable crudité with cool ranch dip
Imported and domestic cheese display with an assortment of crackers
Wild rice and Quinoa salad with orange,
Sun-dried cranberry and shallot vinaigrette
Citrus poached chilled salmon with caper dill sauce
House roasted turkey served with Cumberland and honey mustard sauces
Bourbon-glazed smoked ham with champagne mustard
Assortment of sandwich rolls
Scrumptious selection of pastries, dessert bars and fruit
Freshly brewed coffee, decaffeinated coffee and hot teas
\$27.95

THE CENTENNIAL

Hearty black bean soup with ham and lime crème fraiche
Mardi gras slaw
Tomato, cucumber and artichoke salad with roasted shallot dressing
Wagon wheel pasta with meats, cheeses and vegetables
Baby back ribs with a black bean BBQ sauce
Roasted chicken in a lemon herb sauce
Slow roasted prime rib, carved to order
With a creamy horseradish sauce
Chuck wagon baked beans with bacon, molasses and honey
Corn on the cob with sweet butter
Freshly baked rolls and butter
Assortment of dessert bars and apple crisp
Freshly brewed coffee, decaffeinated coffee and hot teas
\$28.95

All carving stations require a \$50.00 attendant fee per station

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COLD HORS D'OEUVRES

All priced per 50 pieces

Marinated tenderloin on crustini with herb aioli
\$150.00

Mozzarella and Portobello mushroom bruschetta with white truffle oil
\$125.00

Iced jumbo shrimp cocktail with cocktail sauce and/or
Mango cocktail sauce
\$175.00

Smoked salmon canapés in phillo
\$150.00

Garlic and herb cheese stuffed Belgium endive
\$100.00

Shrimp canapés with Prosciutto chive cream cheese
\$125.00

Prosciutto-wrapped asparagus tips with wasabi dipping sauce
\$100.00

Marinated mussels with champagne vinaigrette
\$95.00

Oysters on the half shell
\$150.00

Strawberries and Brie tartlets
\$100.00

Finger Sandwiches
\$150.00

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HOT HORS D'OEUVRES

All priced per 50 pieces

Beef empanadas
\$95.00

Pork egg rolls
\$95.00

Rumaki
\$100.00

Chicken fingers with barbeque dipping sauce
\$95.00

Assorted batter-fried vegetables with Ranch dip
\$85.00

Bacon-wrapped scallops
\$125.00

Franks-in-blankets
\$95.00

Coconut shrimp with an apricot horseradish sauce
\$175.00

Vegetable spring rolls with a hoisen dipping sauce
\$125.00

Grilled New Zealand lamb chops with a lemon, mustard dipping sauce
\$175.00

Mini chicken cordon bleu
\$85.00

Pot stickers with a sesame dipping sauce
\$95.00

Assorted mini quiche
\$95.00

Buffalo chicken wings with bleu cheese dressing and celery sticks
\$95.00

Sweet and sour meatballs
\$95.00

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Prosciutto wrapped shrimp with a mango habanera dipping sauce
\$175.00

BBQ salmon skewers
\$125.00

Chicken sate with a peanut coconut dipping sauce
\$150.00

Shrimp wontons with a ginger orange sauce
\$175.00

Chicken quesadilla with pineapple salsa and spicy Jack cheese
\$125.00

Spanikopita with spinach and feta
\$120.00

Coconut chicken tenders with a strawberry coconut dipping sauce
\$125.00

Mushrooms stuffed with Italian sausage, spinach and Asiago
\$125.00

Roasted potato stuffed with bacon, apple and cheddar
\$125.00

HORS D'OEUVRE RECEPTIONS

Honey smoked salmon with capers, onions, chopped egg and cream cheese
(40 servings) \$195.00

Raspberry and Apricot baked Brie with grapes and French bread
(50 servings) \$150.00

Spinach and Artichoke dip with French bread and assorted crackers
(50 servings) \$125.00

Imported and domestic cheese tray served with assorted crackers
Small – 15-20 people Medium – 20-30 people Large – 30-50 people
\$75.00 \$125.00 \$150.00

Vegetable crudité with ranch and creamy Roquefort dipping sauce
Small – 15-20 people Medium – 20-30 people Large – 30-50 people
\$50.00 \$75.00 \$100.00

Fresh fruit and berry display with honey yogurt
Small – 15-20 people Medium – 20-30 people Large – 30-50 people
\$75.00 \$125.00 \$150.00

Antipasto platter including imported meats
Cheeses, pickled vegetables and other Italian specialties
\$3.75 Per Person

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
Prices are subject to change

RECEPTIONS

FROM THE CARVING BOARD

Garlic and Rosemary Roasted Leg of Lamb (serves 35-40 people)	\$150
Fresh Smoked and Roasted Turkey Breast (serves 30-35 people)	\$160
Smoked Honey and Apricot-Glazed Ham (serves 45-50 people)	\$160
Marinated Whole-Roasted Tenderloin of Beef (serves 20-25 people)	\$195
Tri-pepper Crusted New York strip (serves 30-35 people)	\$195
Slow-roasted Prime Rib (serves 25-30 people)	\$250
Roasted Steamship of Beef (serves 100-125 people)	\$325

Number of servings based on reception style service
All carving stations require a \$50.00 attendant fee per station

CHEF'S ACTION STATIONS

To enhance your reception, the following options are available

ITALIAN PASTA

Tortellini and fettuccine with Alfredo and marinara sauces
Prepared with mushrooms, sun-dried tomatoes, peppers, onions
Garlic, herbs, Parmesan cheese and served with garlic bread
\$7.95

ORIENTAL STIR-FRY

Prepared with chicken, beef, ginger, sesame oil, crisp vegetables
Soy and hoisen sauces
\$9.95

FLAMBÉ WITH FLARE

Bananas Foster and Cherries Jubilee served with ice cream
\$8.95

BE THE GENIUS

You've got some great ideas of your own – serve them up and we'll serve them fresh!
TBD

All chef action station prices are based on a one hour reception
All chef action stations require a \$50.00 attendant fee per station

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
Prices are subject to change

HOST OR CASH BARS

		<u>Host Price</u>	<u>Cash Price</u>
COCKTAILS	Popular	\$4.25	\$4.50
	Premier	\$4.75	\$5.00
BEER	Domestic	\$3.50	\$3.75
	Imported	\$4.25	\$4.50
	Microbrew	\$4.50	\$4.75
WINE	Popular (Copperidge)	\$4.50	\$5.00
	Premier (Meridian)	\$5.50	\$6.00
MINERAL WATERS		\$2.00	\$2.25
SOFT DRINKS		\$2.00	\$2.25

All prices above are charged on consumption

Bartender Charge: \$60.00 per bar
 The bartender charge will be waived if revenue per bar exceeds \$300.00
 Labor Fees are based on a 4 hour bars
 Additional charges will be applied for extended hours

HOSTED PACKAGE BARS

Package bars allow your guests to enjoy an open bar featuring brand name liquors,
 Domestic and imported beers, wine, assorted soft drinks and mineral waters.
 Cost is per person, based on your final guaranteed number of guests.

	<u>POPULAR BRANDS</u>	<u>PREMIER BRANDS</u>
One Hour	\$10.00	\$14.00
Two Hour	\$16.00	\$20.00
Three Hour	\$20.00	\$24.00
Four Hour	\$24.00	\$28.00

POPULAR BRANDS

Fris Vodka
 Bacardi Light
 J&B
 Canadian Club
 Bombay
 Jim Beam

PREMIER BRANDS

Absolut Vodka
 Captain Morgan's
 Dewar's
 Seagram's VO
 Tanqueray
 Jack Daniel's

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
 Prices are subject to change

WINE SERVICE

POPULAR WINES

Chardonnay, Copperidge	\$26
Cabernet Sauvignon, Copperidge	\$26
Merlot, Copperidge	\$26
White Zinfandel, Copperidge	\$26

PREMIER WINES

Chardonnay, Meridian	\$30
Cabernet Sauvignon, Meridian	\$30
Merlot, Meridian	\$30

ADDITIONAL RECOMMENDATIONS

WHITE WINES

Chardonnay, Washington Hills	\$30
Chardonnay, Mirassou	\$35
Chardonnay, Kendall Jackson	\$36
Sauvignon Blanc, Columbia Crest	\$26
Riesling, Washington Hills	\$32

RED WINES

Cabernet Sauvignon, Washington Hills	\$30
Cabernet Sauvignon, Clos du Bois	\$38
Merlot, Washington Hills	\$30
Merlot, Columbia Crest	\$37
Pinot Noir, Camelot	\$29
Beaujolais Village, Louis Jadot	\$32
Shiraz, Washington Hills	\$32

SPARKLING WINES

Domain St Michele, Brut	\$28
Piper, Sonoma	\$40

All Prices are subject to a 19 percent Service Charge and Applicable Sales Tax
Prices are subject to change