Hors d’Oeuvres Buffet

All buffets include the following pre-reception trays and beverages:

- Imported sliced and domestic cheese boards served with assorted dried fruits, nuts, and jam
- Gourmet sliced breads and crackers
- Seasonal sliced fruit platter with dips
- Fresh seasonal vegetable platters with dips
- Coffee, decaf coffee, hot tea, iced tea, and ice water

Select six items from the choices below:

**Vegetarian**
- Artichoke and sundried tomato wontons
- Gourmet flatbread pizzas
- Crispy asparagus with asiago cheese and parmesan dip

**Poultry**
- Breaded coconut chicken strips
- Hoisin duck with Asian slaw
- Chili lime chicken kabobs

**Seafood**
- Shrimp creole
- Crab and salmon cakes served with mango salsa and a remoulade sauce
- Smoked salmon and crème fraîche tart

**Beef**
- Beef short rib bruschetta
- Beef and vegetable brochette
- Tenderloin crostini
- $23.95 per person

**Carving Station**
Add a carving station to your above menu:
- Top Round
- Turkey Breast
- Beef Tenderloin
- Beef Brisket
- Pit Ham
- Scottish-Cut Prime Rib
- $28.95 per person
Buffets

All buffets include the following pre-reception trays:

- Sliced fruit and cheese boards with dried fruits, nuts, and jam
- Fresh vegetable platter with dips
- Gourmet sliced breads and crackers

Buffets also include mixed field green platters with a choice of dressings, starch, seasonal vegetable, rolls, butter, coffee, decaf coffee, hot tea, iced tea, and ice water.

**Winter Park**

- **Mediterranean Herbed Chicken**
  Sautéed chicken breast seasoned with herbs and lemon, topped with a light buerre blanc sauce

- **Spring Vegetables and Pasta**
  Penne pasta, fresh vegetables, and herbs tossed in olive oil with fresh shaved parmesan cheese

  $28.50 per person

**Vail**

- **Beef Tenderloin with Butter Poached Shrimp**
  Served with a roasted shallot and bacon port demi-glace

- **Tuscan-Seared Chicken Breast**
  Braised artichokes, garlic, broccoli, and tomatoes, finished with a lemon buerre blanc sauce and pecorino cheese

- **Trio of Seasoned Polenta Rounds**
  1. Harvest with sautéed squash and mushrooms
  2. Spinach with asparagus and aged parmesan cheese
  3. Southwest with black beans, hominy, and cojito cheese

  $30.50 per person

**Silverton**

- **Chicken Roulade**
  Medallions of chicken breast stuffed with wild mushrooms and a hint of pesto, drizzled with mushroom alfredo sauce

- **Baked Salmon Merlot**
  Creole-seasoned salmon fillet on a bed of fresh spinach

- **Pasta Ribbons**
  Linguine pasta with ribbons of zucchini and yellow squash in a light butter sauce, sprinkled with fresh herbs and cheese

  $32.50 per person

**Aspen**

- **Roasted Prime Rib of Beef**
  Traditional oven-roasted prime rib carved and served with au jus and horseradish sauce

- **Southwest Halibut**
  Halibut fillet on a bed of poblano cream corn, topped with grilled zucchini and tomatillo salsa

- **Vegetable Wellington**
  Roasted red peppers and grilled vegetables wrapped in puff pastry and baked until golden-brown

  $38.50 per person

Feel free to consult with your event planner for customized wedding menus to meet your needs

Add a carving station to any of the buffets for top round, turkey breast, or pit ham.

Served with cocktail rolls and appropriate condiments.

$4 per person
Torrey’s Peak

Sliced cheese and fruit boards served with dried fruits, nuts, and jam

Sliced sweet breads and crackers

Regular and Flavored coffee, decaf coffee, golden punch, and ice water

Chocolate covered strawberries

Assorted mousse cups

Mini French and Greek pastries

Chef’s choice mini desserts and truffles

$19.95 per person

Add a chocolate fountain for an additional $4.95 per person

*Served Entrées*

All entrées include a salad with assorted dressings, starch, seasonal vegetable, rolls, butter, regular coffee, decaf coffee, hot tea, iced tea, and ice water.

**Poultry**

**Chicken Parmesan**
Breaded oven roasted chicken, topped with marinara sauce, parmesan cheese, and seasonings
$18.50 per person

**Chicken Buerre Blanc**
Sautéed chicken breast with braised artichokes, garlic, broccoli, and tomatoes finished with a lemon buerre blanc sauce and pecorino cheese
$18.95 per person

**Chicken Roulade**
Medallions of chicken breast stuffed with wild mushrooms and a hint of pesto, drizzled with mushroom alfredo sauce
$19.50 per person

**Beef**

**London Broil**
Served with your choice of either: Chumichurri, red zinfandel wine reduction, or traditional demi-glace with caramelized shallots
$21.50 per person

**Colorado-Raised NY Strip Steak**
Served on a bed of roasted vegetables and shallot au jus
$25.50 per person

**Roasted Prime Rib of Beef**
Served with au jus and horseradish sauce
$25.75 per person

**Beef Tenderloin with Butter Poached Shrimp**
Filet mignon and shrimp, served with roasted shallots, and a pancetta port demi-glace
$25.95 per person
Seafood and Fish

**Tropical Shrimp Lo Mein**
Stir fried mango-lime marinated shrimp with a tropical salsa, served over lo mein noodles in a sweet Asian sauce
$19.95 per person

**Encrusted Mahi Mahi**
Mahi Mahi fillet with crunchy macadamia nuts in panko breading, served with a fresh mango and berry reduction
$21.50 per person

**Baked Salmon Merlot**
Creole-seasoned salmon fillet on a bed of fresh spinach in a rich wine sauce
$24.95 per person

**Southwest Halibut**
Halibut fillet on a bed of poblano cream corn, topped with grilled zucchini and tomatillo sauce
$29.50 per person

Vegetarian

**Baked Acorn Squash (vegan)**
Quartered squash topped with a variety of healthy grains, dried fruits, and braised pistachios
$14.50 per person

**Pasta Ribbons**
Linguine pasta with ribbons of zucchini and yellow squash in a light butter sauce sprinkled with fresh herbs and pecorino cheese
$15.50 per person

**Trio of Seasoned Polenta Rounds**
1. Harvest with sautéed squash and mushrooms
2. Spinach with asparagus and aged parmesan cheese
3. Southwest with black beans, hominy, and cojito cheese
$17.50 per person

**Vegetable Wellington**
Roasted red peppers and grilled vegetables wrapped in puff pastry, baked until golden-brown.
$19.50 per person
Pastries and Desserts

Gourmet Mini Pastries
Minimum of three dozen, all priced per dozen

Chocolate Covered Strawberries
$19.75

Assorted Cheesecakes
$19.25

Petit Fours
$18.25

Assorted Truffles
$20.95

Chocolate Cups with Assorted Mousse Filling
$20.95

Assorted French and Greek Pastries
$21.95

French Pastries (Only)
$24.25

Dessert Selections
All priced per person

Cakes

Old Fashioned Chocolate Layer Cake
$3.25

German Chocolate Layer Cake
$3.25

Carrot Cake with Cream Cheese Frosting
$3.25

Other specialty layer cakes may also be available at market price

Assorted Pies

Apple, pumpkin, cherry, or strawberry rhubarb
$2.50

Specialty Pies
Pecan, Dutch apple, fruits of the forest, peach, or blueberry
$3.50

Cream Pies
Chocolate, banana, coconut, or lemon meringue
$3.95

Cheesecakes
New York style or white chocolate raspberry
$4.25

Specialty Individual Desserts
Choose up to two

Tarts

French style with fruits, forest berry, key lime, apple
$5.50

Chocolate lava or tiramisu mousse cakes
$5.50

Assorted Mousse Duos
Raspberry lemon, crème caramel, cappuccino chocolate, or chocolate mousse
$5.50

Individual Crème Brulée
$6.50

Maximum of 70 servings
Decorated Sheet Cakes

Flavors: Vanilla, marble, chocolate, or carrot

Quarter sheet cake (serves 20)
$37.95

Half sheet cake (serves 40)
$63.95

Full sheet cake (serves 80)
$91.50

Additional Charge For:

Fillings
Sweet cream cheese, vanilla custard, chocolate, cherry, apple, raspberry, lemon, blueberry, pineapple, or strawberry
7.25

Edible Photo Images (One week’s notice)
$14.50

Chocolate Fountain
Fresh strawberries, pineapple, marshmallows, pretzels, and graham crackers
$4.95 per person