



CONTINENTAL BREAKFASTS

(Includes two hours of Buffet Service)



Sunrise Continental

Chilled Fresh Squeezed Orange Juice

Cranberry Juice

Fresh Whole Fruit Display

Assorted Fresh Baked Goods

Butter, Fruit Preserves

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tazo Teas

\$15 per person



Deluxe Continental

Chilled Fresh Squeezed Orange Juice

Cranberry Juice

Fresh Seasonal Fruit Display

Assorted Fresh Baked Goods and Bagels

Butter, Fruit Preserves, and Cream Cheese

Variety of Individual Yogurts

Assorted Dry Cereals

2% and Skim Milk

Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tazo Teas

\$23 per person



BUFFET BREAKFASTS

Prices below are per person. Includes two hours of Buffet Service

Classic Breakfast Buffet

Chilled Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Assorted Baked Goods
Variety of Individual Yogurts
Granola
Herbed Scrambled Eggs
Apple wood Smoked Bacon and Herb Spiced Sausage Links
Home-style Breakfast Potatoes
2% and Skim milk
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$35 per person

Mountain Village Breakfast

Chilled Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Assorted Baked Goods
Variety of Individual Yogurts
Granola
Crepes with Strawberries, Whipped Cream
Herbed Scrambled Eggs
Apple wood Smoked Bacon and Herb Spiced Sausage Links
Home-style Breakfast Potatoes
2% and Skim milk
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$40 per person

See Forever Brunch

Chilled Fresh Squeezed Orange and Grapefruit Juices
Fresh Seasonal Fruit Display
Assorted Baked Goods
Assorted Cheese Display
Crepes with Strawberries, Whipped Cream Cheese
Herb Frittata with Tomato Sauce
Apple wood Smoked Bacon and Herb Spiced Sausage Links
Potatoes Dauphinoise
Prime Rib Station

Mimosa Station
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo teas
\$75 per person

Plated Breakfasts

All plated breakfasts are served with home style potatoes and choice of whole wheat or white toast

Classic Eggs Benedict

Poached Eggs, Canadian Bacon, Hollandaise on a Toasted English Muffin
\$16.00 per person

House Made Pecan Waffles

Mixed Berries & Hazelnut Cream
\$14.00 per person

Steak & Eggs

Cheddar Cheese Scrambled Eggs with a 6oz New York Strip Steak
Served with Horseradish Butter
\$22.00 per person

Roasted Vegetable Frittata

With Goat Cheese and Herbs
Charred Tomato Coulis
\$12.00 per person

Bagel & Lox

With Cream Cheese, Capers, Tomato, Red Onion, and Hardboiled Egg
\$17.00 per person

A La Carte

Breakfast Bagel Sandwiches

Toasted Bagel with Egg and Cheese
Choice of Ham, Bacon or Pork Sausage
\$10.00 per piece

Breakfast Burritos

Eggs, Cheese, Peppers, Onions, and Potatoes Wrapped in a Tortilla
Served with Salsa and Sour Cream
\$12.00 per piece

Assorted Cereal Bowls

Served with 2% and Skim Milk
\$4.00 per piece

Hot Oatmeal

Served with Raisins and Brown Sugar
\$6.00 per person

French Toast or Waffles

Served with Warm Maple Syrup and Butter
\$10.00 per person

Crepes

Fresh Berries and Ricotta Cheese
\$11.00 per person

Bacon or Pork Sausage

\$6.00 per person

Bagel Toasting Station

Choice of Three Varietals:
Plain, Everything, Cinnamon Raisin, Sesame Seed, Poppy Seed
Served With Butter, Fruit Preserves and Cream Cheese
\$6.00 per person

Enhance with: Traditional Lox Service
\$6.00 per person additional

Muffin Medley

Blueberry, Lemon Poppyseed, Banana Nut and Bran
\$60.00 per dozen

Assorted Danishes

Cheese, Apple, Cherry, Lemon
\$60.00 per dozen

Croissants Assortment

Plain, Almond, Chocolate
\$60.00 per dozen

Freshly Baked Cinnamon Rolls

\$60.00 per dozen

Assorted Fruit and Nut Bars

\$36.00 per dozen

Sliced Seasonal Fruit and Berries

\$6.00 per person

Whole Fresh Fruit

\$3.00 per piece

CHEF ACCOMPANIED BREAKFAST STATIONS

Stations Require Chef Attendant Fee of \$125++ (per 2 hour time period)

Made to Order Omelet Station

A Variety of Meats, Cheeses and Vegetables for an Egg or Egg White Omelet
\$14 per person

Belgian Waffle Station

Served with Warm Maple Syrup, Blueberries, Apple Compote, and Whipping Cream
\$14 per person

Prime Rib and Kurabuta Pork Loin Brunch Station

Served with Horseradish and House Mustard
\$28 per person

Breakfast Bubbles Station

Fresh Orange, Peach, Strawberry, Juices with Sparkling Wine
\$22 per person

Specialty Breaks

(All prices are based on a 30 minute time frame and a 15 person minimum)

Sneffles Highline

Assortment of Fresh Squeezed Fruit Juices
Whole Fresh Fruit
Variety of Clif and Luna Bars
Trail Mix

Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$13.00 per person

The Sweet Tooth

Freshly Baked Gourmet Brownies
Rice Krispie Bars
Assortment of Jumbo Cookies
Assorted Cupcakes

Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$15.00 per person

The Stadium Break

Bags of Fresh Pop Corn
Bags of Peanuts in Shells
Soft Pretzels with Stone Ground Mustard
Lemonade

\$13.00 per person

Harvest Break

Grilled Local Vegetable Antipasto Display
Herb Marinated Olives and Roasted Peppers
Gourmet Cheese Board with Regional Favorites, Grilled Crostini's and Crackers
Candied Walnuts, Oven Roasted Tomatoes
\$20.00 per person

Ice Cream Social

French Vanilla and Chocolate Ice Creams
Waffle Cones
Frozen Fruit Bars
Fruit, Carmel and Chocolate Sauces
Whipped Cream, Candy Sprinkles and Cherries
Freshly Brewed Starbucks Regular and Decaffeinated Coffee

Selection of Tazo Teas
\$15.00 per person

Death By Chocolate

Chocolate Dipped Oreos, Pretzel Rods and Strawberries
Double Fudge Brownies and Double Chocolate Chip Cookies
Served with Assorted Milks, Freshly Brewed Starbucks Regular and Decaffeinated Coffee
\$20.00 per person

Southwest

Tri-Colored Corn Tortilla Chips
Seven Layer Dip with Refried Beans, Cheese, Sour Cream, Tomatoes, Scallions and Olives
Warm Cheese Quesadillas
Salsa, Sour Cream and Guacamole
Freshly Brewed Starbucks Regular and Decaffeinated Coffee
Selection of Tazo Teas
\$15.00 per person
Add Pitchers of House Made Margaritas for \$32.00 per pitcher
Mexican Beers for \$5.00 each

Barrel Break

Banana Chips, Dried Apple Rings, Yogurt Covered Pretzels, Chocolate Covered Raisins, Trail Mix,
Pistachio Nuts in the shell, Peanuts in the shell, Plain Popcorn, Cheddar and Caramel Corn, M&Ms,
Swedish Fish and Assorted Hershey Minis
\$18.00 per person

The Mediterranean

Hummus with Grilled Pita
Fresh Celery and Carrot Sticks
Mixed Olives and Grilled Vegetables
Curried Yogurt Dipping Sauce
Basil Pesto Dipping Sauce
Roasted Tomato Dipping Sauce
Herbed Goat Cheese Spread
Freshly Brewed Starbucks Coffee and Assorted Teas
\$20.00 per person

A La Carte Treats

Freshly Baked Cookies

Chocolate Chip, Double Fudge, Oatmeal, Peanut Butter

\$25.00 per dozen

Rice Crispy Treats

\$24.00 per dozen

Double Fudge Brownies

\$60.00 per dozen

Assorted Cupcakes

Deep Chocolate, Vanilla Bean, Lemon Meringue, Red Velvet

\$36.00 per dozen

Chocolate Dipped Strawberries

\$36.00 per dozen

Yogurt Covered Pretzels

\$22.00 per pound

Trail Mix

Mixed Nuts, Raisins, Dark Chocolate and White Chocolate Chips

\$30.00 per pound

Assorted Individual Bags of Boulder Potato Chips

\$3.00 per bag

Assorted Luna and Cliff Bars

\$48.00 per dozen

Tortilla Chips

Served with Salsa and Guacamole

\$9.00 per person

Potato Chips and Dips

Served with French Onion, Chipotle Ranch, Charred Red Onion Blue Cheese

\$5.00 per person

Mixed Nuts

\$30.00 per pound

Pretzel Twists

\$12.00 per person

Jumbo Soft Pretzels

Served with a Choice of Spicy Mustard or Nacho Cheese Sauce

\$6.00 per dozen

Quaker Chewy Granola Bars

\$4.00 per bar

Full Size Assorted Candy Bars

Hershey Bars, Reese's Peanut Butter Cups, Milky Ways, M&M's and Twizzlers

\$4 .00 per bar

Ice Cream Novelties

Assorted Blue Bunny, Dove, Ben & Jerry Bars

\$5.00 per item

Freshly Popped Popcorn

Fresh Corn Kernels Popped in Rich Butter

\$4.00 per person

Sliced Seasonal Fruit and Berries

\$6.50 per person

Whole Fresh Fruit

Choice of Apples, Oranges and Bananas

\$2.50 per person

Assorted Yoplait Yogurt

Vanilla, Blueberry, and Strawberry Banana

\$3.00 per individual unit

On-The-Go Boxed Lunches

A minimum of 30 guests is required for these services; \$5.00 surcharge per person if less than 30

All sandwiches include slice tomato, onion, and lettuce

Sandwich Choices

All Natural Turkey Breast with Provolone and Avocado on a Panini Roll

Or

Honey Baked Ham with Swiss Cheese on a Croissant

Or

All Natural Roast Beef with Blue Cheese on a Baguette

Or

Grilled Seasonal Vegetable Wrap with Herbed Goat Cheese

Each boxed lunch includes:

Individual Bag of Potato Chips

Home Made Jumbo Cookie

Canned Soda

\$24

Buffet Lunches

Classic Deli

House made Soup

Fresh Fruit Display

Pasta Salad OR Red Potato Salad

Whole Leaf Caesar Salad

Basket of Bakery Fresh Breads and Rolls

Deli Tray of Sliced All Natural Ham, Turkey and Roast Beef

Assorted Craft Cheeses

Sliced Tomatoes, Red Onion, Lettuce and Pickles

Mustard, Mayo, Ketchup, BBQ and Horseradish

Gourmet Brownies and Jumbo Cookies

\$28.00 per person

Telluride Grill

Coleslaw and Red Potato Salad

Mixed Greens with Fresh Vegetables, Croutons and Ranch Dressing

Basket of Bakery Fresh Rolls

Grilled Vegetable Kabobs

Grilled Hamburgers and Chicken Breasts

Assorted Craft Cheeses

Sliced Tomato, Red Onion, Lettuce and Pickles
Ranch Style Beans
Ice Cream Sundae Station
\$38.00 per person

The Southwestern

Organic Mixed Greens with Jicama and Cilantro Lime Vinaigrette
Tri-Colored Corn Tortilla Chips with Fresh Salsa and Guacamole
Make-Your-Own Taco and Fajita Station with Marinated Chicken, Beef, Shredded Cheese, Taco Shells, Warm Flour Tortillas and All the Toppings
Three Cheese Enchiladas
Santa Fe Rice and Refried Beans
Jalapeno-Honey Corn Bread Served with Butter and Honey
Cinnamon Churros with Chocolate Dipping Sauce
\$36.00 per person

Italian Luncheon

Whole Leaf Caesar Salad with Homemade Croutons and Parmesan Cheese Creamy Caesar Dressing
Tomatoes with Fresh Mozzarella, Basil & Balsamic syrup
Marinated Antipasto Display with Olives, Cheeses, Vegetables and Meats
Focaccia & Baguettes with Herbed Extra Virgin Olive Oil
Baked Penne Pasta with Roma Tomatoes, Artichoke Hearts, and Parmesan Cheese
Chicken Parmesan
Tiramisu
\$38.00 per person

Chili Bar

Shredded Cheddar, Red Onion, Sour Cream
Fresh Cut French Fries
Mixed Tortilla Chips
\$16.00 per person

Endless Summer Barbeque

Pasta Salad OR Red Potato Salad
Seasonal Mixed Greens with Fresh Vegetables and Ranch Dressing
Assorted Freshly Baked Breads
Olathe Sweet Corn on the Cob (Seasonal)
Ranch Style Beans
Tillamook Cheddar Mac 'n' Cheese
Herb Marinated Grilled Chicken
Meatloaf with Smokey Ketchup
BBQ Baby Back Pork Ribs
Seasonal Local Fruit Crumble with Vanilla Ice Cream

Freshly Brewed Starbucks Coffee and Assorted Teas
\$60.00 per person

Plated Lunches

(All Lunches Include Bakery Fresh Bread and Butter, Brewed Iced Tea with Lemon Slices and Your Choice of a Starter, Entrée and Dessert)

A minimum of 30 guests is required for these services; surcharge may apply per person if less than 30 guests

Soups

Chicken Tortilla Soup

Chili

Butternut Squash Soup with Crème Fraiche

Heirloom Tomato Gorgonzola Soup

Salads

Seasonal Mixed Greens with Roasted Red Pepper and Heirloom Tomatoes in a Citrus Vinaigrette

Seasonal Mixed Greens, Candied Walnuts, Heirloom Tomatoes and Fresh Mozzarella with a Honey Balsamic Vinaigrette Dressing

Whole Leaf Romaine with Caesar Dressing and Herbed Garlic Croutons

Frisee, Roasted Red Pepper, Herbed Goat Cheese, Candied Walnuts with Roasted Three Onion Vinaigrette

Grilled Romaine Hearts with Apple Slaw, Prosciutto Chips, Chive Ranch Dressing

Ice Berg Wedge, Roast Tomatoes, Apple Wood Smoked Bacon, Gorgonzola Dressing

Supplemental Course

Grilled Jumbo Shrimp Cocktail with Cocktail Sauce

Crispy Rock Shrimp Cocktail with Sweet Chili Soy

Maryland Style Crab Cakes with Citrus Chive Aioli

Wild Salmon Tartare with Shallots, Capers, in Cucumber Cups

Seared Diver Scallops with Saffron Pickled Fennel

Warm Seared Brie in Crispy Phyllo with Tomato Chutney

(Additional \$15 per person)

Entrées

Marsala Braised Chicken Breast

Served with Caramelized Onion Mashed Potatoes and Roast Garlic Braised Baby Spinach
\$30.00 per person

Pan Seared Rocky Mountain Trout

Served with Roasted Tomato Fennel Cous Cous and a Brown Butter Sauce
Served with Chef's Selections of Seasonal Vegetables
\$42.00 per person

Seared Colorado Beef Tenderloin

Served with Garlic Mashed Potatoes and Demi
Served with Chef's Selections of Seasonal Vegetables
\$53.00 per person

Mushroom Braised Pork Chop

Served with Sweet Potato Gold Mashers and Balsamic Glazed Carrots
\$36.00 per person

Grilled Vegetable Mignon

Served with Eggplant, Roasted Peppers, Zucchini, Caramelized Onions and Goat Cheese with
Roasted Tomato and Fennel Cous Cous
\$26.00 per person

Desserts

Cheese Cake with Fresh Berries

Apple Pie with Vanilla ice Cream

Chocolate Flourless Cake

Pecan Tartlet with Bourbon Syrup and Chantilly Cream

Decadent Chocolate Layer Cake

Red Velvet Layer Cake

Fresh Seasonal Fruit Tartlets

Canapés / Hors d'oeuvres

*All Hors d'oeuvres will be displayed on platters,
Butler service available for \$25 an hour per Server
(Minimum of 100 pieces per item)*

Hot Selections

\$5.50 per piece

Crispy Phyllo Baked Brie with Tomato Chutney
Maryland Crab Cakes with Citrus Chive Aioli
Duck Confit Puff Pastry with Chevre and Pear Jam
Seared Beef Tenderloin on Chive Mashed Potato
Butternut Squash Soup with Crème Fraiche
Heirloom Tomato Gorgonzola Soup Demi
Wild Mushroom Consume and Whipped Potato 'Cappuccino' Demi
Wild Salmon Tartare Cups with Shallots, Capers, and Cucumber
Grilled Jumbo Shrimp Cocktail with Cocktail sauce
Crispy Rock Shrimp Cocktail with Sweet Chili Soy
Wild Mushroom Goat Cheese Strudel
Seared Diver Scallops with Saffron Pickled Fennel
Skewers of Beef and Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with a Sweet Thai Chili Sauce
Crispy Pork Pot Stickers with Spicy Soy Sauce
Three Cheese Quesadillas with Salsa, Guacamole and Sour Cream
Crispy Pork Belly with Apple and Brussel Sprout Whole Grain Mustard Slaw

Cold Selections

\$5.50 per piece

Smoked Duck Confit with a Berry Jam on Puff Pastry
Smoked Trout with Boursin on Rye
Seasonal Vegetable Display with Yogurt, Hummus, and Pesto Dipping Sauces
Heirloom Tomato Bruschetta
Mediterranean Rock Shrimp Salad on a Truffle Celery Root Puree
Foie Pate on Wheat Toast
Beef Tartare in Parmesan Cones with Horseradish Crème Fraiche
Ahi Tuna Tartare with Onion Relish on an Herbed Crouton
Caviar on Brioche with Crème Fraiche & Chives
Tomato and Fresh Mozzarella with Fresh Basil on a Thinly Sliced Baguette
Hummus Topped with Carrot and Celery Slaw on a Toasted Pita Wedge

Reception Stations

Imported and Domestic Cheese Display

Garnished with Seasonal Fruit, Sliced Baguettes and Assorted Crackers
\$6.00 per person

Sliced Seasonal Fruit and Berries Display

Honey and Toasted Almond Yogurt Dipping Sauce
\$5.00 per person

Fresh Vegetable Crudité

Charred Red Onion Ranch and Bleu Cheese Dressings
\$4.00 per person

Pasta Station

Three Cheese Tortellini and Penne Pasta
Selection of two sauces:
Marinara Sauce ~ Alfredo Sauce ~ Bolognese Sauce ~ Basil Pesto
\$8.00 per person

Nacho Station

Tri-Color Tortilla Chips, Seasoned Shredded Beef, Refried Beans,
Roasted Poblano Cheese Sauce, Sour Cream,
Sliced Jalapeños, Guacamole, Diced Tomatoes and Salsa Fresca
\$7.00 per person

Baked Brie

(Each wheel serves 30 guests)
Imported Brie topped with a choice of Sweet or Savory Fillings,
Wrapped in Puff Pastry and baked until golden brown, served warm.
Selection of one topping:
Candied Walnut and Raspberry ~ Wild Mushroom and Pesto ~ Apple and Walnut
\$200.00 per wheel

Bruschetta and Flatbread Station

Served with Extra Virgin Olive Oil and a Variety of Toasted Flat Breads
Specialty Toppings to include:
Tomato Basil ~ Artichoke Pesto ~ Spinach and Feta ~ Olive Tapenade
\$6.50 per person

Gourmet Mac and Cheese Bar

Creamy Four Cheese Sauce and Mini Shells
Toppings: Crisp Bacon, Shredded Aged Cheddar, Braised Beef Short Rib and Green Onions
\$7.00 per person

Loaded Whipped Potato Bar

Roasted Garlic Whipped Yukon Gold Potatoes and Mashed Red Skin Potatoes
Toppings: Crisp Bacon, Sour Cream, Shredded Cheddar and Jack Cheeses and Pulled Pork
\$6.50 per person

Fajita Station

Sizzling Fajitas of Marinated Beef and Grilled Chicken with Roasted Peppers,
Onions and Cilantro Served with Flour Tortillas, Jalapeños, Shredded Cheddar,
Sour Cream, Salsa and Guacamole
\$9.00 per person

“Paint your own Skewer” Station*

Trio of Skewers: Chicken, Pork and Garden Vegetable prepared on Flat-Iron Griddles
Served with Sweet and Spicy Barbeque, Teriyaki, Sweet Thai Chile,
Mango Habanero and Green Curry Sauces
\$13.00 per person

Custom options available upon request. Please speak to your Catering Sales Representative.

*Requires an additional \$125.00++ fee per uniformed chef.

Dessert Reception Stations

Ice Cream Social

Premium Vanilla Ice Cream, Nuts, Cherries, Whipped Cream,
Shredded Toasted Coconut, Chopped Assorted Candy Bars and Cookies
\$12.00 per person

Strawberry Shortcake Station

Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake,
Chocolate Sauce and Whipped Cream
\$8.00 per person

Death by Chocolate Station

Chocolate Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts
Double Fudge Brownies and Double Chocolate Chip Cookies
\$13.00 per person

Mini Pastry Display

Fancy European Butter Cookies, Coconut Macaroon Cookies and Scottish Shortbread,
House made Chocolate Truffles, Black and White Chocolate Dipped Strawberries
Petit Fors and Miniature Tartlets with Seasonal Fruits and Berries
\$15.00 per person

Candy Station

Assorted Candy Display Based upon Themed Color Events and Group
Per pound

Carving Stations

*Prices below are per item and require a minimum of 50 guests.
All Carving Stations Require a uniformed Chef for \$125++ fee (per 2 hour time period)*

Sage roasted Turkey Breast (Serves 25 Guests)

Orange Cranberry Chutney and turkey jus
\$150.00

Grilled Tenderloin of Beef (Serves 25 Guests)

Creole Mustard, Roasted Garlic Aioli and Creamy Horseradish
\$325.00

Slow Roasted Pork Loin (Serves 25 Guests)

Apple Chutney and Dijon Mustard
\$150.00

Rosemary and Garlic Studded Baron of Beef (Serves 150 Guests)

Creamy Horseradish, Mustard
\$500.00

Herb Marinated Buffalo Strip Loin (Serves 50 Guests)

Signature Barbeque Sauce
\$525.00

Smoked Ham (Serves 35 Guests)

Clove Studded Ham Served with Honey Dijon, Roasted Pineapple and Habanero Chutney
\$225.00

Buffet Dinners

(Includes two hours of Buffet Service)

The Telluride Buffet

Whole Leaf Romaine Caesar Salad
Mixed Green Salad with Tomatoes, Roasted Red Pepper and Fresh Mozzarella
Local Beef Prime Rib Roast au Jus and
All Natural Roasted Turkey Breast
Seared Rocky Mountain Trout with a Citrus Glaze
Fresh Baked House Bread Display
Roasted Yukon Gold Potatoes with Rosemary and Garlic
Saffron Rice Pilaf
Garlic-Herb Baby Green Beans
Honey Glazed Baby Carrots
Warm Seasonal Local Fruit Cobbler with Cinnamon Cream
Double Chocolate Chocolate Cake
Freshly Brewed Starbucks Coffee and Assorted Teas
\$78.00 per Guest

Taste of Italy

A Display of Grilled Marinated Vegetables, Marinated Mushrooms, Roasted Red Peppers,
Prosciutto, Soppressetta, and Genoa Salami, Aged Provolone, Feta and Asiago Cheeses,
Imported Olives, Artichoke Hearts, and Plum Tomatoes
Fresh Baked European and Italian Breads
Arugula and Baby Spinach Salad, Shaved Asiago and a Tuscan Olive Oil and Balsamic Dressing
Field Greens with Apple, Crispy Parma Prosciutto, and a Gorgonzola Dressing
Braised Lamb Shank with Lamb Demi-Glace
Penne with Grilled Artichokes and a Roasted Tomato and Basil-Cream Sauce
Grilled Rocky Mountain Trout with Olive Tapenade and Basil Oil
Wild Mushroom Risotto
Tiramisu and Assorted Biscotti
Freshly Brewed Starbucks Coffee and Assorted Teas
\$70.00 per Guest

San Juan Grill

Heirloom Tomatoes with Fresh Mozzarella, Basil and Balsamic
Organic Field Greens with Seasonal Vegetables, Croutons and Citrus Vinaigrette
Seasonal Vegetable Soup
Assorted Freshly Baked Breads and Rolls
Olathe Sweet Corn on the Cobb (seasonal)

Roasted Yukon Gold Potatoes with Rosemary and Garlic
Garlic-Herb Baby Green Beans
Seared Rocky Mountain Trout with Caper Butter
Grilled Petite Sirloin Steaks
Cheesecake with Fresh Berries and Seasonal Fruit Gastrique
Freshly Brewed Starbucks Coffee and Assorted Teas
\$68.00 per Guest

Game Night

Hand Crafted Burgers with all the Fixings
Nathan's Famous Chicago Hot Dogs
Potato Chips and Pretzels
Tillamook Cheddar Macaroni and Cheese
Chocolate Cookie Dough Pies
Freshly Brewed Starbucks Coffee and Assorted Teas
\$28.00 per Guest

Home-style Table

BBQ Meatloaf
Grilled Chicken
Mashed Yukon Gold Potatoes
Garlic Butter Glazed Peas
Iceberg Wedge and Maytag Blue Cheese Salad
Seasonal Fruit Pies
Freshly Brewed Starbucks Coffee and Assorted Teas
\$32.00 per Guest

San Miguel Fiesta

Mixed Green Salad with Oven Dried Tomatoes, Queso Fresco and a Chili -Lime Dressing
Tomato, Grilled Corn and Anasazi Bean Salad
Mexican Style Rice & Refried Beans
Green Chili and Cheese Enchiladas
Fajita Station with Marinated Chicken and Grilled Steak, Grilled Onions and Peppers,
Shredded Cheese, Warm Flour Tortillas and All the Toppings
Jalapeno-Honey Corn Bread
Cinnamon Churros with Chocolate Dipping Sauce
Freshly Brewed Starbucks Coffee and Assorted Teas
\$54.00 per Guest
(Add a Fish Taco Station @ \$10.00 per person additional)

Country Italian

Meat and Vegetarian Lasagne

Baked Garlic Bread

Caesar Salad

Tiramisu

Freshly Brewed Starbucks Coffee and Assorted Teas

\$28.00 per Guest

Custom options available upon request. Please speak to your Catering Sales Representative.

**Requires an additional \$125.00++ fee per uniformed chef.*

Plated Dinners

(All Dinners Include Bakery Fresh Bread and Butter, Brewed Iced Tea with Lemon Slices and Your Choice of a Starter, Entrée and Dessert)

A minimum of 30 guests is required for these services; a Surcharge may apply for groups less than 30

First Course Options

Soups

Butternut Squash Soup with Crème Fraiche

Tomato Gorgonzola Soup

Salads

Mixed Greens, Candied Walnuts, Heirloom Tomatoes and Fresh Mozzarella
with Honey Balsamic Dressing

Romaine Lettuce, Herbed Garlic Croutons and Shaved Asiago Cheese
with Caesar Dressing

Frisee Lettuce, Roasted Red Peppers, Goat Cheese Brulee, Candied Pecans
with Roasted Three Onion Vinaigrette

Supplemental Course

Crispy Rock Shrimp Cocktail with Sweet Chili Soy

Seared Diver Scallops with Saffron Pickled Fennel

Maryland Style Crab Cake with Remoulade and Crispy Capers

\$15.00 per person

Entrées

Penne Pasta

with Elk Bolognese and Herb Mascarpone

\$35.00 per person

Kurabuta Pork Short Rib

with Roasted Apple Sweet Potato Hash and Mustard Braised Brussel Sprouts

\$65.00 per person

Airline Chicken Breast

with Spinach and Red Peppers in a Cippolini Onion Jus with Garlic Mashers

\$55.00 per person

Braised Duck Leg
with Cherry Jus, Wild Mushroom Risotto and Roasted Root Vegetables
\$65.00 per person

Prawns, Sea Scallops, Mussels and Fresh Fish Saffron Risotto in a Tomato Fennel Broth
\$65.00 per person

Seared Rocky Mountain Trout
with Nicoise Olives, Tomato Confit, Roasted Garlic Risotto and Arugula Radish Salad
\$55.00 per person

Grilled Colorado Striped Bass
with Lemon Caper Butter, Fresh Horseradish Yukon Gold Potatoes and Roasted Garlic Braised
Asparagus
\$65.00 per person

Grilled Salmon
with Olathe Sweet Corn, Asparagus, and Tomato Relish on Garlic Mashed Potatoes
\$60.00 per person

Dijon Rosemary Crusted Rack of Lamb
with Grilled Vegetable Roulade and Roasted Heirloom Potatoes with Lamb Demi-Glace
\$72.00 per person

Braised Beef Short Rib
with Heirloom Tomato Confit, Olathe Sweet Corn Potato Hash
and Balsamic Caramelized Cippolini Onions
\$75.00 per person

Coriander Crusted Elk Medallions
with Gorgonzola Potato Gratin and a Cherry Bourbon Sauce
\$78.00 per person

Filet Mignon
with a Mushroom Potato Hash, Honey Caramelized Shallot and a Barolo Demi-Glace
\$75.00 per person

Grilled New York Strip
with Garlic Mashers and a Wild Mushroom Demi-Glace
\$65.00 per person

Filet Mignon with a Béarnaise Sauce and Jumbo Shrimp
with Rice Pilaf and Caramelized Shallots
\$80.00 per person

Grilled New York Strip
with a Red Wine Demi-Glace,
Crab Cake with a Citrus Aioli, and Garlic Mashed Potatoes
\$70.00 per person

Dessert Items

Red Velvet Cake
Key Lime Pie
Chocolate Trilogy Cake
Banana Foster Cake

Beverages

A minimum of 30 guests is required for these services; \$5.00 surcharge per person if less than 30

Starbucks Regular and Decaffeinated Coffees

\$50.00 per gallon

Lemonade

\$40.00 per gallon

Freshly Brewed Iced Tea

\$40.00 per gallon

Assorted Fresh Juices

Orange Juice ~ Cranberry Juice ~ Grapefruit Juice

\$35.00 per gallon

Assorted Bottled Fruit Juices

\$5.00 per bottle

Bottled Water

\$4.00 per bottle

Sparkling Mineral Water Bottles

\$5.00 per bottle

Assorted Canned Sodas

\$3.00 per bottle

Water Oasis (5 Gallons, 250 cups)

\$65.00 per unit

Water Pitchers with Disposable Cups (1/2 gallon)

\$3.00 per pitcher

Hot Water and Assorted Tazo Tea Bags

\$4.00 per tea bag