

THE WESTIN
RIVERFRONT
RESORT & SPA

AT BEAVER CREEK MOUNTAIN

Banquet & catering menu

*all menus and pricing subject to change

revised 2017

The Westin Menus

all menus include the following items:

- breakfast includes starbucks® regular and decaffeinated coffee, and assortment of juices and tazo® teas
- lunch and dinner menus include iced tea
- dinner rolls with butter included in all plated dinner menus
- butler passed hors d'oeuvres are based on one hour of continuous service
- buffet meals are based on one hour of continuous service, for an additional hour of service there will be a \$10 per person fee
- breaks are served for 30 minutes of continuous service
- all menus must be ordered for a minimum of 20 guests, additional charges will apply for not reaching the minimums
- enhancements can be added to a meal or reception
- 8.4% tax and 24% service fee will be added to each item
- room set up changes that occur within 24 hours of event start time will incur a \$250 fee

*All products subject to change due to availability and/or seasonality

* Consumption of raw or partially-cooked foods may be harmful to your health



beverage station

- starbucks® house blend coffee 55 per gallon
- starbucks® decaffeinated coffee 55 per gallon
- tazo® tea 55 per gallon
- assorted soft beverages and bottled water 4 each



billed on consumption

add soy milk for an additional \$4/gallon of coffee

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the classic continental (minimum of 20 guests)




- seasonal sliced fruits garnished with assorted berries GF 
- house baked breakfast breads and pastries
- new york style bagels with whipped butter, fresh fruit preserves, and cream cheese
- all natural yogurt and house made granola
- optima cereals with 2% and skim milk
- bircher museli with dried fruit, honey and almonds GF 

24 per guest

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the executive continental (minimum of 20 guests)

- seasonal sliced fruits garnished with assorted berries GF 
- house baked breakfast breads and pastries
- new york style bagels with whipped butter, fresh fruit preserves, and cream cheese
- greek yogurt and granola parfaits
- smoothie of the day GF 
- bircher museli with dried fruits, honey and almonds GF 
- hard cooked eggs GF
- optima cereals with 2% and skim milk

26 per guest

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rise and shine (minimum of 20 guests)

- seasonal sliced fruits garnished with assorted berries 
- house baked breakfast breads and pastries
- new york style bagels with whipped butter, fresh fruit preserves and cream cheese
- low fat vanilla and greek yogurts GF 
- house made granola 
- whole grain porridge with honey, almonds and dried fruit 
- optima cereals with 2% and skim milk
- soft scrambled eggs with chives GF
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2) GF
- riverfront breakfast potatoes GF

35 per guest

riverfront breakfast




(minimum of 20 guests)

- new york style bagels with whipped butter, fresh fruit preserves and whipped cream cheese 
- greek yogurt, fruit and granola parfait
- blueberry scones and house made energy bars 
- whole grain porridge with honey, almonds and dried fruit
- mini quiche with bacon, swiss and mushrooms
- blueberry, cinnamon and cream cheese “bread pudding” with candied pecans and maple syrup
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage or honey roasted ham (choose 2) GF
- olive oil roasted red potatoes with onions and peppers GF

35 per guest

superfoods breakfast

(minimum of 20 guests)


- fresh fruit bowl of kiwi, pineapple and berries GF 
- greek yogurt, fruit and granola parfaits 
- blueberry and banana smoothies GF
- smoked salmon with traditional accompaniments GF
- whole grain english muffins and gluten free bread 
- whole grain porridge with honey, almonds and dried fruit
- egg white frittata with spinach, mushrooms, tomato and gouda cheese GF
- whole grain and granola pancakes with blueberries, oranges and maple syrup
- turkey breakfast sausage GF
- olive oil roasted red potatoes with onions and peppers GF
- whole fruit basket with bananas, apples and oranges GF

38 per guest

BREAKFAST breaks lunch reception dinner beverage



maya breakfast table (minimum of 20 guests)

- sliced seasonal fruits garnished with assorted berries GF 
- corn muffins with chili butter GF
- roasted poblano and gouda breakfast potatoes GF
- pan dulce: stuffed french toast with chocolate hazelnut spread, cajeta, bananas and whipped crema fresca
- build your own breakfast tacos: corn and flour tortillas, scrambled eggs, chorizo, adobo beef brisket, maya cheese blend, molcajete salsa, guacamole, pico de gallo and crema fresca

35 per guest

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local breakfast table (minimum of 20 guests)

- seasonal colorado vegetable hash with poached eggs and hollandaise sauce GF
- herb and olive oil roasted colorado potatoes GF
- boulder breakfast sausage gravy with house made biscuits
- noosa® yogurt parfaits
- colorado egg frittatas with goat cheese and herbs GF

SuperFoodsRx™

36 per guest

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plated breakfast

choose 1 entrée


includes naturally squeezed orange, apple, and grapefruit juices

choice of:

- soft scrambled eggs with chives, applewood smoked bacon, breakfast potatoes and choice of wheat, sourdough or gluten free toast
- huevos rancheros with over easy eggs, black beans, salsa roja, crema fresca, pico de gallo and avocado GF
- grilled local beef tenderloin benedict, roasted asparagus, hollandaise
- lemon buttermilk pancakes with maple syrup and fresh berries
- orange vanilla french toast, berries, granola and maple syrup
- wild mushroom quiche, spinach, gouda, roasted tomatoes and breakfast potatoes
- cage free egg frittata with seasonal vegetables, boulder breakfast sausage, colorado roasted potatoes with herbs and fresh berries GF

25 per guest





boxed breakfast

- new york style bagel
- cream cheese and fresh fruit preserves GF
- whole seasonal fruit GF 
- all natural yogurt GF 
- bottled orange juice

16 per guest



breakfast enhancements

- power smoothie blast: seasonal fruit, low fat yogurt, apple juice, protein powder GF 3 per guest
- blueberries, spinach, chia seeds, avocado, almond milk, granola smoothie 10 per guest 
- kale, spinach, banana, mango, cinnamon smoothie GF 10 per guest 
- carrot, orange, ginger, turmeric, mango juice GF 7 per guest 
- celery, cucumber, lime, coconut water GF 7 per guest 
- malted waffle, lemon buttermilk pancakes OR orange vanilla french toast (choose 1) 5 per guest
- hard cooked eggs GF 2 each
- all natural yogurt, fruit and house made granola parfait 5 per guest
- breakfast sandwich: farm fresh egg, cheddar cheese, breakfast sausage OR bacon 8 per guest
- croissant sandwich: farm fresh egg, ham and gruyere 9 per guest
- breakfast burrito: farm fresh egg, chorizo, maya cheese, black beans, rice, salsa verde 10 per guest
- riverfront breakfast potatoes OR olive oil roasted red potatoes with onions and peppers GF 5 per guest
- scrambled eggs with chives 6 per guest
- applewood smoked bacon, pork breakfast sausage, chicken apple sausage OR honey roasted ham (choose 1) GF 5 per guest
- smoked salmon with capers, onions, tomatoes, chives and crema fresca GF 10 per guest
- chef attended omelet station: white cheddar, gruyère, black forest ham, applewood smoked bacon, pork sausage, mushrooms, bell peppers, scallions, tomatoes, spinach and onions 12 per guest + a 150 chef fee/hour (1 chef required per 50 guests)
- chilaquiles action station: tortilla chips, arbol salsa, chorizo, chipotle chicken, carnitas, scrambled egg, crema fresca, pico de gallo, guacamole, cotija and maya cheeses, variety of house made hot sauces 14 per guest + 150 chef fee/hour (1 chef required per 50 guests)
- roasted ham with ginger honey glaze GF 10 per guest
- cheese and charcuterie display 15 per guest

cookie break

chocolate chip cookies
oatmeal-raisin cookies
peanut butter cookies
snickerdoodles
gingersnaps

cold whole, skim and chocolate milk

13 per guest


sweeter side of things

choose 3

brownies
chocolate covered strawberries
blondies
lemon bars
chocolate covered pretzel rods
chocolate covered rice krispie® treats

15 per guest

fresh fruit break GF





strawberries 
sliced melon
sliced bananas
quartered apples
sliced pineapple

chocolate, caramel and tart yogurt dipping sauces

15 per guest

health club break

choose 3

house made energy bars
mixed nuts and dried fruit GF 
protein smoothie GF
assorted granola bars 
assorted juice shots 
fruit skewers with honey yogurt dip GF 
fresh whole fruit GF

17 per guest

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renewal

local sustainable organic vegetables GF
california cheese fondue
black bean hummus and flatbread
dried fruit GF

21 per guest

uplift

orange-mango-cranberry smoothie GF
red and green apple wedges with bee pollen yogurt dip
and whole skin-on almonds
smoked salmon, avocado and chives on whole grain bread
blueberries, purple grapes, raspberries and walnuts

23 per guest

renew _{GF}

dried apples, apricots, prunes and raisins
warm almonds, walnuts and cashews
pomegranate orangeade

17 per guest

thrive

peppermint scented fruits and green leaves shots GF
kiwi fruit, walnut and yogurt parfait
spinach, sundried tomato and broccoli quiche
raspberry infused green tea with soy milk and honey GF

19 per guest

ball game break

soft pretzels with cheese sauce
popcorn GF
peanuts GF
pigs in a blanket with mustard
root beer

16 per guest

on the trail

mixed nuts
dried fruits
coconut
m&m's®
pretzels

16 per guest

maya break

locally made tortilla chips
molcajete salsa GF
traditional guacamole GF
roasted corn, poblano and wild mushroom quesadillas
seasonal agua fresca GF

16 per guest

vip break

choose 5

crispy pig candy
truffle popcorn GF
wasabi popcorn GF
spiced nuts GF
colorado jerky
trail mix shooters
chocolate dipped pretzel rods
chocolate dipped rice krispie® treats
mini guinness® milk shakes
mini bourbon coke floats GF

22 per guest

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house made sweets

blueberry muffins 36 per dozen
banana bread slices 36 per dozen
chocolate chip cookies 42 per dozen
scharffen berger® chocolate brownies 42 per dozen
lemon bars 40 per dozen
rice krispie® treats 36 per dozen
chocolate covered strawberries 45 per dozen
chocolate truffles 45 per dozen

beverages

starbucks® house blend coffee 55 per gallon
starbucks® decaffeinated coffee 55 per gallon
tazo® tea 55 per gallon
hot chocolate 55 per gallon
hot apple cider 55 per gallon
iced tea 45 per gallon
lemonade 45 per gallon

sweet and savory snacks

sold by the dozen

deep river® kettle chips
mixed nuts GF
snyder's® pretzels
miss vickie's® chips
assorted cliff® bars
assorted luna® bars
m&m's®
peanut m&m's®
twix®
reese's® peanut butter cups
snickers®

45 per dozen

individual beverages

sold in the bottle




gold peak® green tea, sweet tea or diet tea
assorted powerade®
minute maid® orange or apple juice
welch's® grape juice
soft beverages (coke® products)
v-8®
bottled water
horizon® organic chocolate milk box
horizon® organic 2% milk box

4 each



assorted odwalla® smoothies and juices
red bull® energy drink, regular and sugar free
smart water®
assorted san pellegrino®

6 each

enhancements

- brain boost - blueberries, purple grapes, raspberries and walnuts GF 7 per guest 
- stress reducer - assorted dried fruit and nuts GF 4 per guest 
- rejuvenate - 74% dark chocolate chips and walnuts GF 4 per guest 
- soothie - hot green tea and 74% dark chocolate chips GF 4 per guest
- longevity boost - hot green tea with honey and soy milk GF 4 per guest
- sliced fresh seasonal fruits and berries GF 3 per guest
- individual fruit and yogurt parfaits 4 per guest

Westin Fresh by the Juicery:

- smoothie: blueberries, spinach, chia seeds, avocado, almond milk, granola GF 10 per guest 
- smoothie: kale, spinach, banana, mango, cinnamon GF 10 per guest 
- juice: carrot, orange, ginger, turmeric, mango juice GF 7 per guest
- juice: celery, cucumber, lime, coconut water GF 7 per guest


lunch buffets (minimum of 20 guests)

tuscan table

- chopped salad: romaine, provolone, red onion, chickpeas, salami, cucumber, tomato, green goddess dressing GF
- panzanella with cherry tomato and basil vinaigrette
- roasted vegetable penne: seasonal ratatouille, charred asparagus, herb goat cheese cream sauce
- strozzapretti with sausage, kale, roasted mushrooms and fresh ricotta
- grilled chicken pizza: spinach, roasted garlic and sun dried tomato
- proscuitto and fig pizza: bleu cheese, arugula and balsamic reduction
- tiramisu parfait

36 per guest

maya table

- locally made tortilla chips
- salsa roja, pico de gallo, guacamole and shredded cheese GF 
- jicama, orange and cucumber salad GF
- mixed greens salad: roasted corn, nopales, hearts of palm, queso fresco, pickled fresno and pepitas with chipotle vinaigrette GF
- flour and corn tortillas
- black beans and rice GF
- pork carnitas with mole and pickled vegetables
- adobo beef brisket with chipotle lime slaw GF
- wild mushroom, poblano and corn quesadillas
- citrus tres leches cake

38 per guest

lunch buffets continued (minimum of 20 guests)

local lunch

- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette GF
- roasted colorado red potatoes, extra virgin olive oil and herbs GF
- whole herb marinated colorado chicken with roasted seasonal vegetables, natural jus and corn succotash GF
- pan seared colorado bass, braised greens, shallot confit, beurre blanc GF
- apple cinnamon crisp

34 per guest

ultimate tailgate lunch

- grilled colorado beef burger with lettuce, tomato, onion & pickle platter, brioche bun platter, ketchup, mayo, mustard
- grilled bratwurst and hotdog with toasted buns, mustard, mayo, diced onion, shredded cheddar, pickled relish, sauerkraut
- corn on the cob GF
- baby red potato salad GF
- mixed greens salad with carrots, cucumber, beets, radish, cherry tomato and sherry vinaigrette GF
- bacon fudge brownies

38 per guest

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lunch buffets continued (minimum of 20 guests)



bbq lunch

- baby spinach and bibb salad: bleu cheese, apples, fennel, pecans and brown butter vinaigrette GF
- loaded baked potato salad GF
- smoked pork shoulder with slaw and buns
- cornmeal crusted perch with braised greens
- sliced watermelon or pineapple GF
- roasted corn succotash GF
- corn bread and buttermilk biscuits
- onion rings
- banana pudding with vanilla wafer

36 per guest

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superfoods lunch buffet GF



(minimum of 20 guests)

- colorado quinoa salad with kale, black beans, corn and scallions
- baby spinach salad with pomegranates, blueberries, soybeans, walnuts and honey shallot vinaigrette
- herb and olive oil roasted salmon with tomato and artichoke
- adobo roasted turkey breast with roasted butternut squash
- charred broccoli with chili flake and peanut
- dark chocolate and cinnamon mousse

40 per guest

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riverside sandwich buffet (minimum of 20 guests)

served with house baked cookies and brownies

choose 1 soup: GF

- tomato bisque 
- spicy black bean soup 
- cauliflower and smoked cheddar soup
- butternut squash with red curry and coconut 

choose 1 salad: GF

- caesar salad with toasted garlic bread and grana padano
- spinach salad with bleu cheese, apples, fennel, walnuts and honey shallot vinaigrette 
- mixed greens with roasted beets, goat cheese, candied pecans and sherry vinaigrette
- arugula salad with oranges, cashews, soybeans, jicama and rosemary ginger vinaigrette
- mexican chopped salad with black beans, corn, pickled onion, tomato, panela cheese, pepitas and avocado vinaigrette

choose 3 sandwiches: (gluten free option for an additional \$2 per person)

- roasted turkey: bacon, swiss, butter lettuce, tomato, onion, walnut mustard and herb mayo on multigrain bread
- ham: manchego, roasted peppers and onions, dijon mayo and arugula on a ciabatta roll
- roast beef: pickled vegetable slaw, sriracha aioli on a ciabatta roll
- italian: salami, pepperoni, prosciutto, provolone, lettuce, tomato, onion, pepperoncini and oregano aioli on ciabatta roll
- chicken salad wrap: curry, grapes, almonds and mixed greens in a whole wheat wrap
- grilled chicken: prosciutto, tomato jam, arugula, ricotta on ciabatta roll
- harissa vegetable wrap: eggplant, tomato, roasted vegetables, cucumber yogurt and arugula in a whole wheat wrap
- market vegetable: avocado, tomato, pickled cucumber and carrot, butter lettuce, roasted garlic and herb mayo on multigrain bread
- turkey OR chicken cobb sandwich: bacon, avocado, bleu cheese dressing, hard cooked egg, lettuce and tomato on multigrain bread

38 per guest

create your own boxed lunch (gluten free option for an additional \$2 per person)
all boxed lunches include bottled water

choose 2 of the following:

- roasted turkey: bacon, swiss, butter lettuce, tomato, onion, walnut mustard and herb mayo on multigrain
- ham: manchego, roasted peppers and onions, dijon mayo and arugula on a ciabatta roll
- roast beef: pickled vegetable slaw and sriracha aioli on a ciabatta roll
- italian: salami, pepperoni, prosciutto, provolone, lettuce, tomato, onion, pepperoncini and oregano aioli on a ciabatta roll
- curry chicken salad wrap: grapes, almonds and mixed greens in a whole wheat wrap
- grilled chicken: prosciutto, tomato jam, arugula and ricotta on a ciabatta roll
- market vegetable: avocado, tomato, pickled cucumber and carrot, butter lettuce, roasted garlic and herb mayo on multigrain bread

choose 2 of the following:

- apple
- orange
- banana
- kettle chips
- vegetable chips
- pretzels
- granola bar
- moroccan couscous tabbouleh with spearmint 2 per guest
- colorado red potato salad GF 2 per guest
- seasonal fruit cup GF 2 per guest

choose 1 of the following:

- chocolate chip cookie
- oatmeal-raisin cookie
- chocolate brownie
- house made energy bar

25 per guest
additional sandwich will be \$10 person

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plated lunch

service is based on a two course meal with your choice of soup OR salad and one entrée
additional selections may be added for an additional fee per person



soup GF

- tomato bisque with bleu cheese and crispy potato
- black bean with crema fresca and cilantro
- loaded baked potato chowder
- cauliflower and smoked cheddar soup
- butternut squash and apple soup with pumpkinseed oil

salad

- caesar salad with toasted garlic bread and grana padano
- spinach salad with bleu cheese, apples, fennel, walnuts and honey shallot vinaigrette GF
- mixed greens with roasted beets, goat cheese, candied pecans and sherry vinaigrette GF
- arugula salad with oranges, cashews, soybeans, jicama and rosemary ginger vinaigrette GF
- mexican chopped salad with black beans, corn, pickled onion, tomato, panela cheese, pepitas and avocado vinaigrette GF

plated lunch (continued from previous page)

choose 1 of the following entrées:

- herb roasted half chicken: colorado goat cheese polenta, seasonal vegetables, smoked tomato sauce GF
- colorado bass: prosciutto, mushroom, brussels sprouts, farro, watercress, brown butter vinaigrette
- strozzapretti: sausage, kale, roasted mushrooms, caramelized onions and fresh ricotta
- colorado quinoa tabbouleh: roasted eggplant and seasonal vegetables, cherry tomato, cucumber yogurt and pita GF
- grilled flatiron steak: chimichurri, sweet potato, poblano and corn hash, pepitas, jicama citrus slaw GF
- grilled colorado burger: caramelized onion, cheddar, bacon aioli, lettuce, tomato and onion on a brioche bun with fries
- grilled OR fried chicken sandwich: black bean, guacamole, bacon, swiss, pickled onions and butter lettuce on a torta roll with fries
- olive oil and herb roasted salmon: honey roasted squash puree, baby spinach, orange buerre blanc, walnuts GF

enhancements:

- shrimp skewers GF 11 per guest
- crab cake sandwich 10 per guest
- grilled salmon GF 12 per guest
- grilled chicken breast GF 6 per guest
- flat iron steak GF 12 per guest
- seared tuna GF 18 per guest
- onion rings 6 per guest

desserts:

- tiramisu 9 per guest
- chocolate decadence 9 per guest
- sticky toffee cake 9 per guest
- fruit cobbler 8 per guest

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spa day lunch




- trio of salad shooters
 - red and white quinoa with arugula, mixed berries, colorado goat cheese and sherry vinaigrette
 - fusilli pasta with red wine vinaigrette, cherry tomato, radish, red onion, torn basil leaves, sliced olives, carrots
 - chopped romaine, diced tomato, bacon, roasted corn, avocado, chopped egg and creamy buttermilk dressing
- trio of wraps
 - flour tortilla with grilled eggplant, red pepper, red onion, squash, zucchini, arugula, pesto aioli
 - spinach tortilla with roasted turkey, sliced brie, crisp apples and spinach
 - whole wheat tortilla with curry chicken salad
- fruit salad with pineapple, honeydew, cantaloupe, grape and strawberry tossed with a mint yogurt dressing GF



34 per guest



butler passed hors d'oeuvres cold

- ricotta crostini with prosciutto and apple fig marmalade
- poached shrimp, mango salsa, nori GF
- lamb carpaccio, curry aioli, pita
- crab tostada, chipotle, avocado, cilantro
- chorizo, manchego, olive and red pepper skewer GF
- tuna poke tacos, avocado, macadamia nuts GF
- sweet potato biscuits, country ham, dijon mustard
- vegetable kimchee with sesame tofu GF 
- elk tartare with chive aioli, egg, breadcrumb

hot

- bacon wrapped scallops, pineapple sambal GF
- sriracha chicken meatball, charred tomato sauce GF
- beef satay, chimichurri GF
- artichoke beignet
- chorizo and cheese empanada, poblano cream
- melted leek and goat cheese tartlet
- sopas, carnitas, mole poblano, pickled onions
- crab cakes with chile lime aioli
- cauliflower grit cake with shrimp and salsa verde GF
- bacon wrapped almond stuffed dates GF

select 3 items for 22 per guest
select 4 items for 28 per guest
additional hour of service for 10 per
guest
additional item for 7 per guest

reception package 1

includes your choice of 3 butler passed hors d'oeuvres (see page 28)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments

30 per guest



reception package 2

includes your choice of 4 butler passed hors d'oeuvres (see page 28)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments
- locally made tortilla chips with molcajete salsa, guacamole and pico de gallo

36 per guest



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reception package 3

includes your choice of 4 butler passed hors d'oeuvres (see page 28)

stationed appetizers:

- assorted domestic and imported cheese and charcuterie garnished with fresh fruit, crackers and other accompaniments
- marinated and grilled vegetables with olives and almonds GF
- roast beef carving station: dinner rolls, au jus, horseradish aioli, whole grain mustard + 150 chef fee/hour (1 chef required per 50 guests)
- seafood display: chilled jumbo shrimp, snow crab, and oysters GF
accompaniments: mignonette, lemon wedges, cocktail sauce, and calypso sauce

65 per guest

reception packages

sabor de maya

stationed items:

- chips, salsa and guacamole
- mahi mahi ceviche
- quesadillas: roasted poblano, corn and mushroom
- quesadillas: chorizo and shrimp with peppers and onions

passed items:

- sopas de carnitas, poblano mole, pickled onions
- squash blossom turnover
- blue corn tostadas with chipotle chicken
- tamal de res with chile pulla sauce

42 per guest

parlor party

stationed items:

- charcuterie board with olives, almonds, and grilled bread
- pulled pork sliders with slaw
- prosciutto and fig flatbread, bleu cheese, arugula

passed items:

- truffle mac and cheese bites
- soft pretzel with whole grain mustard
- artichoke beignets
- pork belly brochette, korean bbq, pineapple sambal

44 per guest

reception packages

the garden party

stationed items:

- cold caviar and house made crackers
- dill infused cream cheese and cucumber tea sandwiches
- scones with lemon curd
- mini chicken salad croissant sandwiches
- mini tomato, chevre and herb quiches
- deviled eggs GF
- assorted cupcakes
- chocolate covered strawberries GF

48 per guest

the adult coffee reception

- starbucks® brewed coffee
- jameson® infused coffee
- chocolate dipped stirring spoons
- peppermint dust
- maple whipped cream
- baileys® shots
- toffee crumbles
- chocolate shavings
- cookie twills
- toasted cinnamon sticks
- caramel sauce

46 per guest

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reception packages

the outdoor grill

satay station

- shrimp
- chicken
- beef
- vegetable
- lamb

grilled corn

coconut risotto balls

42 per guest

dipping sauces

- chimichurri
- thai peanut sauce
- lemon garlic aioli
- asian barbecue
- buffalo



enhancements

must be added to reception packages listed above

- farmer's market crudité: carrot, celery, broccoli, cauliflower, radish, pepper, cherry tomato, olive, duet of sauces, 14 per guest
- international and domestic cheese: 6 assorted cheeses, fresh fruit and crackers 16 per guest
- antipasta display: marinated vegetables, pepperoni, salami, anchovies, tomatoes, jumbo olives, peppered goat cheese, pecorino cheese, rustic bread, crispy baguette 18 per guest
- seafood display: chilled jumbo shrimp, snow crab, oysters. accompaniments: mignonette, lemon wedges, cocktail sauce and calypso sauce 35 per guest
- charcuterie display: jamon serrano, genoa salami, sopressata, pepperoni, country style pate, assorted marinated olives, cornichons, crostini and grilled rustic bread 16 per guest
- prime rib carving station: slow cooked rib of beef. accompaniments: dinner rolls, au jus, horseradish aioli, whole grain mustard 34 per guest + 150 chef fee/hour (1 chef required per 50 guests)
- pasta station: tri-colored cheese-filled tortellini and fusilli pasta, sauce pomodoro, sundried tomato boursin cream, basil pesto, garlic bread and parmesan cheese 15 per guest, + 150 chef fee/hour (1 chef required per 50 guests)
- slider station: bbq chicken breast, carnitas, angus beef. accompaniments: cheddar, lettuce, tomato, onion, ketchup, mustard, french fries 24 per guest (vegetarian option available)
- pizza station: margarita / sausage, kale and mushroom / roasted eggplant & basil 15 per guest
- whole roasted pig with traditional hawaiian, southern or mexican accompaniments MP per guest
- Locally made chips, salsa and traditional guacamole 12 per guest
- build your own salad: mixed greens, romaine, spinach with assorted toppings and dressings 14 per guest

dinner buffet (minimum of 20 guests)

tuscan night

- antipasta display with marinated and grilled vegetables, sliced charcuterie and cheeses, olives and almonds GF
- chopped salad with romaine, provolone, red onion, chickpeas, salami, cucumber, tomato, green goddess dressing GF
- panzanella with cherry tomato and basil vinaigrette
- herb roasted chicken with creamy polenta and smoked tomato sauce
- red wine braised short rib with roasted carrots and green beans
- roasted vegetable penne with seasonal ratatouille, charred asparagus, herb goat cheese cream sauce GF
- strozzapretti with sausage, kale, roasted mushrooms and fresh ricotta
- salted caramel panna cotta
- tiramisu parfaits

60 per guest

riverfront bbq dinner

- herb potato wedges OR loaded potato salad GF
- spinach and bibb salad with fennel, bleu cheese, apples, pecans and brown butter vinaigrette GF
- corn bread and buttermilk biscuits
- sliced watermelon OR seasonal fruit salad GF
- three cheese mac and cheese with panko crust
- bbq roasted OR crispy fried chicken with onion rings
- corn succotash GF
- smoked pork shoulder with slaw and buns
- cornmeal crusted perch
- sliced flatiron steak over cheesy grits GF
- warm apple crisp with bourbon whipped cream
- lemon meringue pie

65 per guests

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cena de maya buffet (minimum of 20 guests)

- locally made tortilla chips
- salsa roja, pico de gallo, guacamole, shredded cheese GF
- jicama, orange and cucumber salad GF
- mixed greens salad with roasted corn, nopales, hearts of palm, queso fresco, pickled fresno and pepitas with chipotle vinaigrette
- flour and corn tortillas
- black beans and rice GF
- pork carnitas enchiladas with mole poblano
- carne asada OR chipotle shrimp with onions and peppers GF
- adobo roasted chicken with corn, poblano and potato hash GF
- flan GF
- citrus tres leches cake

55 per guest

colorado buffet dinner (minimum of 20 guests)

- quinoa toubouleh with swiss chard and squash GF 
- mixed greens with baby beets, candied walnuts, colorado goat cheese and sherry vinaigrette GF
- roasted colorado red potatoes, extra virgin olive oil and herbs GF
- whole roasted colorado chicken with natural jus and roasted corn succotash GF
- roasted brussels sprouts with bacon and walnuts GF
- elk stew with tomato and chickpeas
- sustainably raised colorado lamb sirloin with wild mushrooms and spinach GF
- pan seared colorado bass, braised greens, shallot confit, beurre blanc
- apple cinnamon crisp
- colorado goat cheese cheesecake

75 per guest



dinner buffet (minimum of 20 guests)

supper club

- colorado ground beef and veal meatloaf glazed with chipotle bbq GF
- roasted garlic mashed potatoes GF
- 3 cheese mac and cheese
- sautéed green beans with mushroom cream sauce and crispy onions
- creamed kale
- seared airline chicken breast with a caramelized onion and raspberry glaze GF
- almond crusted trout with browned butter sauce
- caramelized apple and toasted walnut tarts with apricot glaze

60 per guest

french bistro

- french onion soup with gruyere crostini
- spinach salad with egg, bleu cheese and bacon vinaigrette GF
- citrus braised chicken
- potato gratin
- sautéed haricot verts with almonds GF
- porcini crusted steak with red wine demi GF
- brussels sprouts with bacon and walnuts GF
- grilled lemon and herb shrimp GF
- apple tarts with whipped cream

70 per guest

enhancements



- crab cakes with sriracha aioli 15 per guest
- grilled shrimp skewers 12 per guest
- lobster tail lightly poached in butter MP per guest
- build your own fish tacos: beer battered mahi mahi, slaw, pico de gallo, guacamole, crema fresca, lettuce, salsas 14 per guest
- soup addition 6 per guest
- antipasta display 12 per guest
- prime rib carving station: slow cooked rib of beef, garlic, rosemary. complements: horseradish cream, pinot jus 34 per guest, 150 chef fee required for all action stations (1 chef required per 50 guests)
- carving station of pork loin, turkey breast, roasted salmon, beef tenderloin, beef brisket (choose 1) 24 per guest, 150 chef fee required for all action stations (1 chef required per 50 guests)
- garlic bread or house baked bread 4 per guest

plated dinner

all products subject to change due to availability and/or seasonality. Plated meal cost per person will be based on the higher entrée price of the selections made.



choose 1 soup or 1 salad:

- tomato bisque with bleu cheese and crispy potato GF
- cauliflower and smoked cheddar soup GF  
- roasted butternut squash, red curry, coconut GF
- mixed greens with fennel, radish, asian pear, spiced almonds and honey shallot vinaigrette GF
- caesar salad with toasted garlic bread and grana padano
- spinach salad: apple, walnuts, butternut squash, croutons, pickled onions and champagne pomegranate vinaigrette GF
- kale and brussels sprouts salad: pear, dried cranberry, bacon, sunflower seeds, poppy seed  vinaigrette GF
- bibb lettuce salad: hearts of palm, bleu cheese, artichoke, cherry tomato, bacon vinaigrette GF
- mixed field greens salad: berries, goat cheese, spiced nuts and raspberry vinaigrette GF

plated dinner (continued from previous page)

choose 2 of the following entrées:

poultry

- crispy colorado half chicken with roasted garlic potato puree, roasted brussels sprouts and thyme jus GF 85 per guest
- roasted duck breast, bacon and duck confit, lentils, roasted mushrooms and carrots, watercress, ancho pomegranate jus GF 90 per guest
- stuffed chicken, mushroom, prosciutto, parmesan, roasted pepper, garlic, toasted farro “risotto”, brown butter green beans, natural jus 85 per guest
- stuffed quail, chorizo and cornbread stuffing, corn, poblano and potato hash, plum mole GF 80 per guest

beef, lamb, pork

- short rib, creamy polenta, broccolini, hazelnut gremolata, pinot reduction GF 85 per guest
- new york strip, truffle cauliflower puree, charred cauliflower, spinach, pine nuts, brown butter hollandaise GF 95 per guest
- colorado rack of lamb, rosemary smashed potatoes, roasted fennel and baby carrots, herb dijon jus GF 105 per guest
- colorado lamb sirloin, crispy goat cheese grits, saffron braised vegetables, cardamom yogurt GF 95 per guest
- berkshire pork tenderloin, sweet potato gratin, braised greens, ginger apple agrodolce 85 per guest
- bone-in pork chop, sweet corn barley, roasted zucchini and squash, caraway herb jus 90 per guest
- filet mignon, porcini crusted, smoked potato puree, charred asparagus, red wine demi 95 per guest

plated dinner (continued from previous page)

seafood

- pan seared colorado bass, butternut squash risotto, spinach, crispy prosciutto and sage GF 90 per guest
- roasted salmon caramelized fingerling potatoes, garden beans, fennel, cherry tomato, champagne caviar butter GF 85 per guest
- seared tuna: lemongrass brown rice, soybean, bok choy, mushroom dashi, peanut, scallion 95 per guest
- seared sea scallops, prosciutto, saffron corn cream, red potato, shiitake mushroom GF 95 per guest

vegetarian

- penne pasta, san marzano tomatoes, roasted artichokes, capers, olives, spinach, basil and burrata cheese 85 per guest
- mushroom ravioli, mushroom funduta, haricot verts, tomato, truffle oil, grana padano 87 per guest
- quinoa (tabouleh), grilled tofu, roasted vegetables, charred tomato sauce GF 87 per guest



duets

- filet mignon, crab cake, smoked potato puree, charred asparagus, red wine demi 110 per guest
- new york strip, shrimp skewer, truffle cauliflower puree, charred cauliflower, spinach, pine nuts, brown butter hollandaise GF 115 per guest
- braised short rib and scallops, creamy polenta, broccolini, hazelnut gremolata, pinot reduction GF 110 per guest

enhancements

- grilled shrimp skewers GF 12 per guest
- crab cake GF 15 per guest
- lobster tail GF MP per guest
- foie gras GF MP per guest

add a course:

- panko crusted crab cake with avocado, citrus and fennel salad, chili lime aioli 15 per guest
- braised pork belly with black bean puree, chipotle crema, pickled fresno and chicharron dust GF 14 per guest
- sea scallops with cauliflower grits and charred parsley GF 16 per guest
- buffalo carpaccio with arugula, lemon, garlic aioli and toasted bread 14 per guest
- sriracha bbq grilled shrimp with corn flan and epazote GF 14 per guest
- you choose: if there is something you would like, we can accommodate - ask your sales person



desserts

- chocolate dipped cream puffs 38 per dozen
- seasonal mini cheesecake diamonds 36 per dozen
- chocolate cupcakes 36 per dozen
- chocolate dipped strawberries GF 45 per dozen
- assorted cupcakes: chocolate with vanilla frosting, spice with cream cheese frosting, vanilla with chocolate frosting, red velvet cupcakes 38 per dozen
- lemon bars 40 per dozen
- chocolate chip cookies 36 per dozen
- chocolate brownies 36 per dozen
- chocolate truffles GF 45 per dozen
- pistachio filled cannoli 45 per dozen
- sticky toffee cake 9 per guest
- cheesecake 9 per guest
- chocolate s'mores pot de crème, graham crackers and marshmallows 10 per guest
- pecan pie with bourbon whipped cream 10 per guest
- apple tart with caramel sauce and crème anglaise 10 per guest
- chocolate decadence cake with white chocolate mousse and passion fruit 10 per guest



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kid's menu

choice of 1 of the following:

- chicken fingers & french fries
- cheese pizza
- pepperoni pizza
- grilled cheese
- macaroni & cheese
- spaghetti with butter & parmesan
- mini burger & french fries

25 per guest



hosted bar

domestic beer 5

budweiser, bud light, coors light

imported/micro brew beer 7

sam adams boston lager, blue moon
belgian white, great divide titan ipa,
heineken, heineken light, corona extra,
corona light, st. pauli girl na

premium house cocktails 9

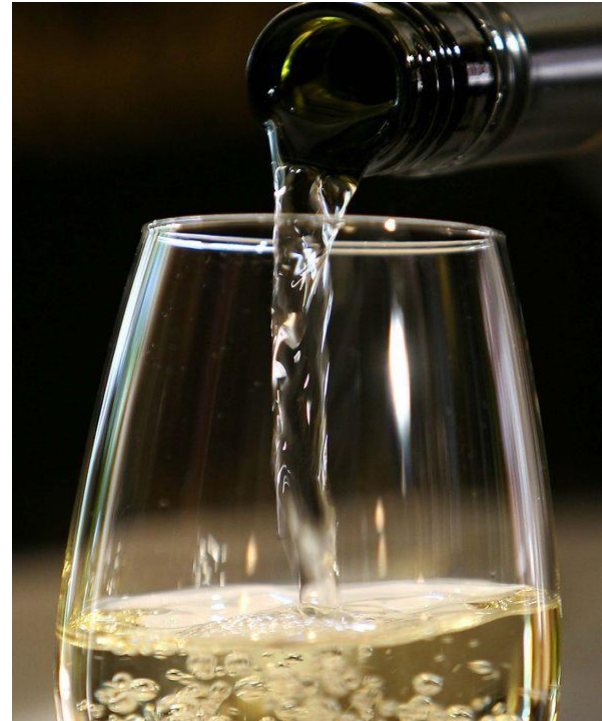
smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7,
hennessy v.s

premium well cocktails 10

absolut, bombay sapphire, bacardi,
captain morgan spiced rum, jamesons
irish, jose cuervo silver, dewar's white
label, jack daniel's, crown royal,
hennessy v.s.o.p, dekuyper liqueurs

ultra premium cocktails 12

stoli blueberi, stoli vanilla, grey goose,
hendricks, malibu coconut, myers
original dark, patron silver,
glenfiddich, maker's mark, bulleit rye,
canadian club, courvoisier vs, johnnie
walker black label, milagro reposado



ultra premium liqueurs and cordials 10

campari, romana sambuca, drambuie, disaronno
amaretto, kahlua, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

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cash bar: requires 1 bartender per 75 guests at 150 each



ultra premium liqueurs and cordials 10

campari, romana sambuca, drambuie, disaronno
amaretto, kahlua, bailey's irish cream,
chambord, grand marnier, southern comfort,
frangelico

domestic beer 5

budweiser, bud light, coors light

imported/micro brew beer 7

sam adams boston lager, blue moon
belgian white, great divide titan ipa,
heineken, heineken light, corona extra,
corona light, st. pauli girl na

premium house cocktails 9

smirnoff, beefeater, cruzan, sauza
silver, johnnie walker red label, jim
beam white label, seagram's 7,
hennessy v.s

premium well cocktails 10

absolut, bombay sapphire, bacardi,
captain morgan spiced rum, jamesons
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canadian club, courvoisier vs, johnnie
walker black label, milagro reposado

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house wines

sparkling:

ruffino prosecco 48

charles de fere cuvee jean-louis brut 48

white:

bv century cellars chardonnay 36

placido pinot grigio 36

14 hands hot to trot white blend 36

chateau ste. michelle sauvignon blanc 42

beringer white zinfandel 36

red:

mark west pinot noir 42

glass mountain merlot 36

don miguel gascon colossal red blend 42

bv century cellars cabernet sauvignon 36

please inquire about additional tailored
sommelier selections

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premium wines

sparkling:

santa margherita prosecco 60
chandon brut 60

white:

magnolia grove chardonnay 44
anew riesling 44
bollini pinot grigio 60
kim crawford sauvignon blanc 52
banfi centine rose 42

red:

magnolia grove cabernet sauvignon 44
beringer founders' estate merlot 50
alamos malbec 50
alamos red blend 50
deloach pinot noir 50

please inquire about additional tailored sommelier selections



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super premium wines

sparkling:

veuve clicquot yellow label 120
mumm napa brut prestige 75

white:

chateau ste. michelle “indian wells” chardonnay 70
stellina di notte pinot grigio 65
eroica riesling 70
echo bay sauvignon blanc 65
carne humana white blend 70
minuty rose 75

red:

chateau st. jean cabernet sauvignon 70
macmurray ranch pinot noir 65
wild horse merlot 65
saved red blend 65
hogue cellars syrah 65

please inquire about additional tailored sommelier selections