

A close-up photograph of a chef's hands grating a wedge of yellow cheese onto a stainless steel pan. The pan contains a pasta dish with a creamy sauce, broccoli, and other ingredients. The background is dark and out of focus, showing a kitchen setting. The text "CATERING MENU" is overlaid in the center in a white, serif font.

CATERING MENU

WINTER  
2023



---

TABLE OF CONTENTS

---

<u>BREAKFAST</u>	3
BUFFET	4-5
ENHANCEMENTS	6
ADD ONS	7-8
<u>BREAKS</u>	9
FOOD	10-12
BEVERAGE	13-14
<u>LUNCH</u>	15
BUFFET	16-18
<u>DINNER</u>	19
RECEPTIONS	20-22
BUFFET	23-25
PLATED	26
<u>BAR</u>	28
SPIRITS	29
BEER	30
WINE	31
NON-ALCOHOLIC	32

ALL EVENTS ARE SUBJECT TO 24% SERVICE FEE AND 10.65% SALES TAX APPLIED  
TO FOOD & BEVERAGE, SETUP, AND LABOR FEES

# BREAKFAST



---

BREAKFAST BUFFET

---



THE CONTINENTAL \$ 39

---

Chilled Assorted Juices  
Fresh Fruit Display  
Individual Greek Yogurt, Fruit Puree & Granola Parfaits  
Assorted Breakfast Pastries with Butter & Jellies  
Freshly Brewed Coffee, Decaf & Assorted Hot Tea Selection  
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat



HEALTHY START \$ 42

---

Chilled Assorted Juices  
Fresh Fruit Display  
Individual Greek Yogurt, Fruit Puree & Granola Parfaits  
Individual Breakfast Chia Pudding Cups  
Hard Boiled Eggs  
Assorted Bagels & Cream Cheese  
Freshly Brewed Coffee, Decaf & Assorted Hot Tea Selection  
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat  
MINIMUM 25 ATTENDEES



SOUTHWESTERN BREAKFAST

---

Chilled Assorted Juices \$ 45  
Individually Wrapped Breakfast Burritos  
Scrambled Eggs, Cheddar, Green Chilies, Black Beans,  
Assorted Mix of Bacon, Chorizo, Potato,  
Sour Cream, Salsa Rojo, Salsa Verde  
Individual Yogurts  
Whole Fruit Display

---

BREAKFAST BUFFET CONTINUED

---



PEAKS BREAKFAST \$ 48

---

Chilled Assorted Juices  
Fresh Fruit Display  
Individual Greek Yogurt, Fruit Puree & Granola Parfaits  
Assorted Breakfast Pastries with Butter & Jellies  
Freshly Brewed Coffee, Decaf & Assorted Hot Tea Selection  
Choice of 3: Half & Half, Whole, 2%, Almond, Soy, Oat

YOUR CHOICE OF THREE:

Scrambled Farm Fresh Eggs  
Smoked Bacon  
Country Sausage  
Vegan Sausage  
Home Fries  
Buttermilk Biscuits & Gravy  
Steel Cut Oats, Brown Sugar, Dried Cranberries, Sliced Almonds  
Pancakes, Whipped Butter, Maple Syrup, Strawberry Sauce  
Blueberry French Toast  
Assorted Meat & Veggie Quiches

MINIMUM 25 ATTENDEES

---

---

## BREAKFAST ENHANCEMENTS

---

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A MINIMUM OF 25 PEOPLE



CHEF ATTENDED CREPE STATION \$ 18

Sweet: Fresh Strawberries, Sliced Bananas, Chocolate Hazelnut Spread, Peanut Butter, Cinnamon Sugar, Whipped Cream  
or  
Savory: Spinach, Arugula, Tomatoes, Mushrooms, Ham, Bacon, Goat Cheese, Cheddar, Swiss  
or  
Mix of your favorite 6 fillings

\$200 chef fee

---



CHEF ATTENDED OMELETTE STATION \$ 18

Whole Fresh Eggs, Egg Whites  
Bacon, Sausage, Ham  
Onions, Tomatoes, Peppers, Spinach, Arugula, Mushrooms  
Cheddar, Swiss, Goat Cheese

\$200 chef fee

---

---

BREAKFAST ADD ONS

---

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A MINIMUM OF 25 PEOPLE



BREAKFAST MEATS \$ 8

---

Choice of 2  
Bacon, Sausage, Vegan Sausage

---



ASSORTED QUICHES \$ 14

---

Ham & Cheese  
Spinach & Mushroom

---



KODIAK OATMEAL CUPS \$ 8

---

Brown Sugar, Cranberries, Sliced Almonds,  
Choice of 2 Warmed Milks: 2%, Almond, Soy, Oat

---

---

BREAKFAST ADD ONS

---

ENHANCEMENTS ARE AVAILABLE AS ADDITIONS TO A FULL BUFFET AND REQUIRE A MINIMUM OF 25 PEOPLE



LOX BAR \$ 8

---

Plain Bagels, Plain Cream Cheese  
Tomatoes, Red Onion, Cucumbers, Capers  
Lemon, Sliced Hard Boiled Eggs

---



BAGEL BAR \$ 14

---

Bagels: Plain, Cinnamon Raisin, Everything, Sesame  
Cream Cheese: Plain, Chive, Veggie, Strawberry

---



YOGURT BAR \$ 8

---

Assorted Yogurt Flavors: Plain, Vanilla, Passionfruit  
Granola, Fresh Berries, Pineapple, Banana  
Nuts, Cranberries, Chia Seeds

---





BREAKS

---

BREAKS

---



Assorted Mixed Nuts

\$ 25 per gallon



Fresh Fruit Display

\$ 9 per person



Crudité Display

carrots, celery, cucumber  
ranch dressing, red pepper puree  
\$ 9 per person



Assorted Whole Fruit

\$ 8 per person



Tortilla Chips & Salsa

\$ 8 per person



Kettle Chips

\$ 4 per bag



Assorted Granola &  
Energy Bars

\$ 5 each

---

---

ENHANCED SNACK BREAKS

---



SWEET & SALTY \$ 18

---

Pretzels, Spiced Nuts, Popcorn, Potato Chips  
Chocolate Covered Pretzels, Mini Candy Bars,  
Yogurt Almonds



COOKIES & BROWNIES \$ 12

---

Your Choice of Three

Chocolate Chip, Peanut Butter, Snickerdoodle,  
Double Chocolate Brownies, Blondies, Rice Crispy  
Treats



CHIPS & DIPS \$ 18

---

Tortilla Chips, Pita Chips, Potato Chips,  
Guacamole, Pico de Gallo, Sour Cream Onion Dip,  
Spinach Artichoke Dip

---

SNACK BREAKS CONTINUED

---



MEDITERRANEAN

\$ 20

---

Celery, Carrots, Cucumber, Broccolini, Pita  
Olives & Feta  
Roasted Garlic Hummus, Red Pepper Puree, Olive  
Tapenade, Tzatziki

---



CHEESE & CHARCUTERIE

\$ 42

---

Chef's Choice of Three Assorted Cheeses  
Chef's Choice of Three Assorted Charcuterie Meats  
Pickled Vegetables, Grapes, Dried Fruits  
Fig Jam, Olive Tapenade, Stone Ground Mustard,  
Honey  
Crackers, Baguette

---



BEVERAGES

---

BEVERAGE BREAKS

---



Regular & Decaf Coffee

\$ 75 per gallon



Assorted Hot Tea

\$ 60 per gallon



Fresh Juice

\$ 65 per gallon



Ice Tea & Lemonade

\$ 75 per gallon



Soft Drinks

Pepsi, Diet Pepsi, Sierra  
Mist, Dr. Pepper  
\$ 5 each



Red Bull

Regular & Sugar Free

\$ 8 each



Mineral Waters

Still & Sparkling

\$ 6 each



Infused Water

Strawberry Lemon  
Cucumber Mint

\$ 25 per gallon



LUNCH

---

LUNCH BUFFETS

---



SOUP BAR \$ 32

---

SOUP: Choice of Three  
Chile, Tuscan Tomato, Butternut Squash, Elote,  
Vegan Mushroom, Pozole

TOPPINGS:  
Chopped Bacon, Green Onions, Chopped Herbs,  
Parmesan, Sunflower Seeds, Nut Free Pesto, Sour  
Cream, Croutons

DESSERT  
Cornbread & Honey, Chocolate Brownies, Blondies

---



SALAD BAR \$ 42

---

Power Greens, Romaine, Mixed Greens  
Marinated Chicken, Diced Ham, Boiled Eggs  
Tomatoes, Cucumbers, Red Onion, Peppers,  
Shredded Carrots  
Gorgonzola Crumbles, Shredded Parmesan, Cheddar  
Cubes  
Sunflower Seeds, Sliced Almonds, Croutons  
Ranch, Caesar, Citrus Vinaigrette, Balsamic Vinaigrette

Bread & Butter

Assorted Miniature Desserts & Macaroons

UPGRADES:  
Tuna Salad (+\$8PP)  
Lemon Dill Salmon (+\$12pp)  
Grilled Flank Steak (+\$15pp)

---



---

LUNCH BUFFETS

---



SOUP, SALAD, SANDWICH \$ 55

---

SOUP: Choice of One  
Chile, Tuscan Tomato, Butternut Squash, Elote,  
Vegan Mushroom, Pozole

SALAD: Choice of Two  
Mixed Greens, Caesar, Florentine Tomato, Greek,  
Fresh Berry

SANDWICH ASSORTMENT  
Ham on Focaccia, Turkey on Nine Grain, Tuna on  
Croissant, Roast Beef on Ciabatta

DESSERT  
Assorted Miniature Desserts & Macaroons

---



TACO BAR \$ 48

---

Corn Tortillas, Flour Tortillas  
Cumin Rubbed Carnitas, Chipotle Chicken,  
Ground Beef, Black Beans, Spiced Jackfruit  
Lettuce, Cheddar, Onion, Cilantro, Jalapeno,  
Sour Cream  
Spanish Rice, Corn & Bean Salad  
Chips & Salsa  
Churros

Add Carne Asada (+\$10pp), Guacamole (+\$5pp)

---

---

LUNCH BUFFETS CONTINUED

---



MOUNTAIN BUFFET \$ 68

---

SOUP: Choice of One  
Chile, Tuscan Tomato, Butternut Squash, Elote, Vegan  
Mushroom, Pozole

SALAD: Choice of Two  
Mixed Greens, Caesar, Florentine Tomato, Greek, Fresh  
Berry

ENTREES: Choice of Two  
Sweet Corn Ravioli, Herb Marinated Pork Loin, Chicken  
Piccata, Roasted Chili Salmon, Carne Asada

SIDES: Choice of Two  
Roasted Fingerlings, Mashed Potatoes, Haricot Vert,  
Roasted Seasonal Vegetables, Rice Pilaf, Herbed Cous-  
Cous

DESSERT: Choice of One  
Tiramisu, NY Style Cheesecake, Chocolate Mousse Cake

---

A close-up photograph of a person's hand sprinkling coarse salt onto several thick steaks of salmon on a wooden cutting board. The salmon is a vibrant red color. The background is dark and out of focus. The word "DINNER" is centered in the middle of the image in a white, serif font.

DINNER

---

DINNER RECEPTIONS

---



LIGHT START \$ 60

---

PASSED CANAPES  
Stuffed Mushrooms (choice of Andouille Sausage or Vegetarian), Spring Rolls, Salmon Rilette on Cucumber  
STATIONED  
Mediterranean Display  
DESSERTS  
Assorted Macaroons & Chocolate Strawberries

---



AROUND THE WORLD \$ 80

---

PASSED CANAPES  
Pork Egg Rolls, Arancini, Ceviche, Caprese Bruschetta  
STATIONED  
Assorted Flatbreads, Empanadas  
DESSERTS  
Churros, Cheesecake Bites, Macaroons

---



ALL AMERICAN \$ 90

---

PASSED CANAPES  
Creole Popcorn Shrimp, Jalapeno Poppers, Hushpuppies  
STATIONED  
Slow Roasted Pork Sliders, Mini Sausage Dogs, Chili Bar, Cowboy Caviar Cups  
DESSERTS  
Assorted Cookies & Mini Sundaes

---

DINNER RECEPTIONS

---



CRYSTAL \$ 45

---

One Display Station  
Three Passed Canapes



PALMYRA \$ 55

---

One Display Station  
Three Passed Canapes  
One Dessert Station



WILSON \$ 70

---

Two Display Stations  
Three Passed Canapes  
One Dessert Station

---

---

DINNER RECEPTIONS

---



DISPLAY STATIONS

---

Cheese & Seasonal Fruit  
Mediterranean  
Baked Brie en Croute  
Assorted Flatbreads  
Assorted Sliders  
Mini Grilled Cheese & Tomato Bisque  
Cheese & Charcuterie (+\$14pp)  
Seafood Display (+\$26pp)



PASSED CANAPES

---

Tomato Bruschetta  
Beef Tartare in Pastry  
Beef Sliders  
Stuffed Mushrooms (sausage or veggie)  
Three Cheese Arancini  
Spring Rolls with Peanut Sauce  
Pork Egg Rolls  
Tuna Poke  
Seasonal Ceviche  
Smoked Salmon Rillettes on Cucumber  
Bacon Wrapped Jalapeno Poppers  
Mexican Flautas  
Crab & Corn Fritter (+\$4pp)  
Scallops in black truffle cream (+\$4pp)



DESSERT STATIONS

---

Assorted Cookies & Brownies  
Chocolate Covered Strawberries & Macarons  
Cheesecake Bites  
Fresh Fruit  
Churros with Mexican Dipping Sauce

---

DINNER BUFFETS

---



WESTERN NIGHT \$ 85

- 
- PASSED CANAPES**  
Jalapeno Poppers, Bourbon Maple Andouille Skewer, Hushpuppies
- SOUP**  
Chili
- SALADS**  
Creamy Coleslaw, Cowboy Caviar
- ENTREES**  
BBQ Chicken, Baby Back Ribs, Hamburgers
- SIDES**  
Baked Beans, Mac & Cheese, Corn Bread
- DESSERTS**  
Chocolate Layer Cake, Banana Pudding
- 



LATIN NIGHT \$ 90

- 
- PASSED CANAPES**  
Ceviche, Flautas, Asada Mini Street Tacos
- SOUP**  
Pozole
- SALADS**  
Chilean Tomato Cucumber, Argentinean Potato
- ENTREES**  
Argentinian Chimichurri Striploin, Mexican Ancho Pollo Asado with Mole, Pork Loin Adobada with Pina, Serrano Salsa
- SIDES**  
Street Style Elote, Frijoles, Rice
- DESSERTS**  
Tres Leches Cake, Churros with Mexican Dipping Chocolate
-

---

DINNER BUFFETS

---



ITALIAN NIGHT \$ 90

PASSED CANAPES  
Stuffed Mushrooms, Arancini, Chicken Spiedini

SOUP  
Tomato Basil Bisque

SALADS  
Caesar, Tomato Cucumber

ENTREES  
Chicken Piccata, Steak Palermo, Eggplant  
Parmesan

SIDES  
Italian Ratatouille, Penne Pomodoro, Balsamic  
Broccolini

DESSERTS  
Tiramisu, Fresh Berries with Zabaglione



ASIAN NIGHT \$ 95

PASSED CANAPES  
Tuna Poke, Pork Egg Rolls, Shrimp Spring Roll

SOUPS  
Egg Drop, Hot & Sour

SALADS  
Papaya, Sesame Chopped

ENTREES  
Pork Char Siu, Bulgogi Spare Ribs, Korean Fried  
Chicken

SIDES  
Veggie Fried Rice, Asian Garlic Noodles

DESSERTS  
Fortune Cookies, Green Tea Ice Cream



---

DINNER BUFFETS CONTINUED

---



PEAKS BUFFET DINNER \$ 95

---

STATIONED

Grilled & Chilled Vegetables & Dips

SALAD

Caesar, Southwest Chopped

ENTREES: Choice of Two

Carne Asada, Chicken Piccata, Whole Roasted Spiced Salmon

SIDES

Asparagus with Saffron Aioli, Brown Butter Baby Carrots

DESSERT: Choice of One

Tiramisu, Assorted Cheesecake Bites, Fresh Fruit

---



---

PLATED DINNER

---



PLATED DINNER \$ 110

---

CHOICE OF SOUP OR SALAD

SOUP:

Tuscan Tomato, Butternut Squash, Elote, Vegan Mushroom, Pozole

SALAD:

Mixed Greens, Caesar, Florentine Tomato, Greek, Fresh Berry

ENTREES: Choice of Two

Herb Crusted Tenderloin in a Blackberry Demi Glaze  
Garlic Mashed Potatoes, Charred Broccolini

Roasted Prosciutto Parmesan Sage Stuffed Chicken Breast  
Served in a Rosemary Currant Pan Jus  
Corn Polenta, Brown Butter Baby Carrots

Frenched Pork Chop in a Bourbon Mustard Glaze  
Sweet Potato Mash, Blistered Green Beans

Pan Seared Salmon in a Lemon Beurre Blanc Sauce  
Farro Pilaf, Charred Asparagus, Lemon Arugula Salad

Sweet Potato Gnocchi  
Fresh Bruschetta Cream, Seasonal Vegetables

DESSERT: Choice of One

Flourless Chocolate Torte, Turtle Cheesecake, Fresh Berries with Zabaglione, Dutch Apple Pie

---

PLATED DINNER ADD ON COCKTAIL HOUR

---

choice of

THREE PASSED CANAPES \$ 25

ONE STATIONED DISPLAY \$ 45  
THREE PASSED CANAPES



DISPLAY STATIONS

---

Cheese & Seasonal Fruit  
Mediterranean  
Baked Brie en Croute  
Assorted Flatbreads  
Assorted Sliders  
Mini Grilled Cheese & Tomato Bisque  
Cheese & Charcuterie (+\$14pp)  
Seafood Display (+\$26pp)



PASSED CANAPES

---

Tomato Bruschetta  
Beef Tartare in Pastry  
Beef Sliders  
Stuffed Mushrooms (sausage or veggie)  
Three Cheese Arancini  
Spring Rolls with Peanut Sauce  
Pork Egg Rolls  
Tuna Poke  
Seasonal Ceviche  
Smoked Salmon Rillettes on Cucumber  
Bacon Wrapped Jalapeno Poppers  
Mexican Flautas  
Crab & Corn Fritter (+\$4pp)  
Scallops in Black Truffle Cream (+\$4pp)

A close-up photograph of a hand squeezing an orange slice over a glass of whiskey. The glass is filled with ice and has another orange slice on the rim. The background is dark, and the lighting is warm, highlighting the orange and the glass. The text "BAR MENU" is centered in the middle of the image.

BAR MENU



## CALL

\$13.00  
per glass

Telluride Vodka

Tito's

Bacardi Silver

Malibu

Gosling's Black Seal

Tanqueray

Hornitos Reposado

El Charro Silver

Jim Beam

Jack Daniels

Johnny Walker Red

## PREMIUM

\$15.00  
per glass

Grey Goose

Ketel One

Mount Gay Eclipse

Mount Gay Black Barrel

Hendrick's

Bombay Sapphire

Patron Silver

Bulleit Bourbon

Crown Royal

Jameson

Maker's Mark

Dewar's

## PREMIUM PLUS

\$17.00  
per glass

Belvedere

Pampero Rum

Botanist Gin

Woody Creek Gin

Don Julio Silver, Reposado & Anejo

Four Roses

Woodford Reserve

Knob Creek

Glenlivet 12yr

Johnny Walker Black



## BEER

\$9.00  
per drink

Coors Banquet

Coors Light

Corona

Stella Artois

Assorted Telluride

Brewing Co.

Assorted Sweetwater

Brewing

Non-Alcoholic Butler

## CORDIALS

\$14.00  
per drink

Bailey's

Kahlua

Telluride Chairlift Warmer

Disaronno

Fireball

Jägermeister

St. Germain

Tuaca



## BUBBLES

Minetto Prosecco \$55

Gratien & Meyer Cremant De

Loire Brut Loire Valley \$70

Champagne Taittinger \$145

## WHITE

Skyside Chardonnay California \$55

Mt. Beautiful Sauvignon Blanc New  
Zealand \$65

Terlano Pinot Grigio Italy \$70

Au Bon Climat Chardonnay Santa  
Barbara \$75

Far Niente Napa Valley Chardonnay  
\$140

## ROSE

Canard Cuvee des Cendres Rose  
Paso Robles \$60

## RED

House Cabernet Sauvignon Blend  
California \$55

Maison Louis Jadot Burgundy \$65

Eratos Malbec Mendoza Argentina  
\$60

Bonny Doon Le Cigare Volant Rhone  
Blend Central Coast \$70

Belle Glos Las Alturas Pinot Noir  
Santa Lucia Highlands \$100

Caymus Napa Valley (1L) \$200

- subject to change -



## BAR SET UP

*1 bar per every 100 guests*

\$250  
per bar

Included in your bar set up:

Beautiful Custom Bar

Glassware

Ice

Garnishes

Mixers

## BARTENDER FEE

*1 bartender per every 50 guests*

\$250  
per  
bartender





## NON ALCOHOLIC

San Pellegrino - \$6.00/\$12.00

Acqua Panna - \$6.00/\$8.00

Pepsi / Diet Pepsi / Sierra Mist / Dr.

Pepper / Iced Tea / Lemonade - \$5.00

Coffee - Decaf & Regular - \$75 per gallon

Hot Tea Station - \$75 per gallon

Hot Chocolate - \$70 per gallon

Apple Cider Station - \$55 per gallon

A la carte Hot Chocolate or

Hot Apple Cider - \$6.00 per drink