



# Banquet Packet

Thank you for considering the Quandary Grille for your special event. With our years of experience, rustic mountain atmosphere, great hospitality and exceptional food you will not be disappointed!

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We are interested in only one thing and that is making you happy. We hope to be able to provide you and your guests with the most enjoyable experience possible, and are willing to do whatever we can to make sure you and your guests are satisfied.

Our Chef is capable of producing any menu you desire, whether it is a casual bar-b-que, buffet or a formal sit down dinner. Just let us know what you would like, and we will do whatever we can to make it a reality. The following pages contain menu options for banquet dining. With all of these options you can choose two appetizers, one salad, two entrees, and two sides. Banquets are served buffet style unless otherwise stated.

### Quandary Grille Room

Full Restaurant Occupancy	200+ people
Restaurant Occupancy with Tented Deck (Additional Charge)	250+ people

### **Minimum Food & Beverage Charges**

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at Quandary Grille. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. Any necessary rental equipment will also be applied to any event. A guaranteed guest count must be specified by 7 business days prior to the function. Once received this number is not subject to reduction. Final billing will be based on the guaranteed number of guests, or the actual number of guests, whichever is greater.

### **Taxes & Gratuities**

All events booked at Quandary Grille are subject to a sales tax of 8.4% unless the group is legally tax-exempt. In addition, a 17% gratuity and a 5% service charge will be added on to the food and beverage total at the conclusion of each event.

All rental equipment (i.e. tents, chairs, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with a 10% additional set-up charge.

### **Payment Policies**

A deposit of 10% will be required at booking for all events in order to secure Quandary Grille for the desired date and time. The space will be released to the market if the deposit is not received or by the date specified on your confirmation sheet. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event unless otherwise agreed upon.

### **Cancellations**

Cancellations are accepted up to 30 days prior to the date of the event, except for events scheduled during peak season, which require 60 days notice. Events that are cancelled in due time will receive full refund of their deposit in a timely manner. Failure to cancel within the noted time will result in forfeiture of deposit, and may result in the full minimum charge of the event if canceled within thirty days of the scheduled event.

## **Alcohol and Dessert Pricing**

### **Cash Bar Option**

Normal Pricing,  
Individual Guest Paid,  
Partial or Full Bar

### **Top Shelf**

All Wines by the Glass, or Bottle  
All Liquors & All Beers  
Normal pricing by item sold

### **Host Bar Well Options**

House Wines, Well Liquor  
Drinks, Coors &  
Coors Light, Miller Lite,  
\$4 - \$5 each item sold

### **Premium**

Premium Glass Wine,  
Call Liquor Drinks,  
All Domestic  
& Imported Beers  
\$4 - \$6 each item sold

### **Dessert Pricing**

(Choose one from the following list)

Caramel apple Pie  
New York Style Cheesecake  
Brownie A-la-mode  
Reese's Peanut Butter Pie  
Chocolate Confusion  
\$6 per person  
  
Coffee & Tea Service  
\$3 per person

Quandary Grille Banquet Buffet  
B B Q Dinner Option \$25 Per Person

APPETIZERS Choose 2

Chips & Roasted Tomato Salsa & Guacamole  
Thai Peanut Chicken Skewers  
Assorted Fruit Platter  
Vegetable Platter w/ Artichoke Dip  
Assorted Cheese and Cracker Tray  
Roasted Garlic & Basil Hummus

SALAD Choose 1

Traditional Caesar  
Crisp Romaine Tossed with Creamy  
Tuscan Caesar Dressing

House Salad  
Tomato, Broccoli, Red  
Onions, Hazelnuts, Cranberries &  
Gorgonzola Cheese w/Balsamic Vinaigrette

Southwestern Salad  
Mixed Greens, Mixed Beans,  
Tomatoes, Jalapenos, Red Onions,  
Shredded Cheese and Topped with  
Crispy Tortillas

Oriental Salad  
Mixed Greens Mandarin Oranges,  
Crispy Rice Noodles, Roasted  
Peanuts, Tossed in a Homemade  
Thai Peanut Dressing

ENTREES Choose 2

BBQ St. Louis Spare Ribs  
BBQ Bone-in Chicken Breast  
USDA Ground Chuck Beef Burgers  
With all the fixins'  
Carolina Style BBQ Pulled Pork  
BBQ Braised Beef Brisket  
Hot Dogs & Brats  
Grilled Portabella Mushrooms

SIDE DISHES Choose 2

Cole Slaw  
Southern Potato Salad  
Homemade Potato Cakes  
Corn on the Cob  
Southwestern Corn Bread  
Baked Beans  
Vegetable Chef's Choice

All served with Assorted Dinner Rolls

**Quandary Grille Banquet Buffet**  
**Dinner Option B \$35 per Person**

**Appetizers Choose 2**

Pan Fried Mozzarella  
Assorted Fruit Platter  
Stuffed Mushroom Caps  
Spinach & Artichoke Dip  
Assorted Cheese & Cracker Tray  
Roasted Garlic & Basil Hummus  
Crab Cake Sliders with Roasted Red Pepper Aioli

**SALADS Choose 1**

Traditional Caesar  
House Salad  
Southwestern Salad  
Fresh Mozzarella Salad  
With Fresh Roma Tomatoes & Balsamic  
Reduction

Blackened Salmon  
With Roasted Tomatillo Sauce

Organic All Natural  
Rotisserie Chicken  
Finished with a Jack Daniels  
Bourbon Sauce

**ENTREES Choose 2**

Slow Roasted Prime Rib of  
Beef  
Natural au jus & horseradish  
cream sauce

Portabella Pasta  
with Fresh Portabella Mushrooms,  
Tomatoes & Spinach Tossed in  
a Pesto Cream Sauce.

Almond Encrusted Trout  
With a Hazelnut Cream Sauce

Slow Roasted Pork Tenderloin  
with either a Pineapple Salsa or  
Cranberry & Walnut Chutney

**SIDE DISHES Choose 2**

Garlic Mashed Potatoes  
Roasted New Potatoes

Rice Pilaf  
Homemade Potato Cakes  
Southwestern Cornbread  
Vegetable Chef's Choice

All served with Assorted Dinner Rolls

Quandary Grille Banquet  
Dinner Option C \$45 per person {Plated only}

APPETIZERS Choose 2

Spring Rolls w/ Sweet Thai Chili Sauce  
Ahi Tuna Sliders with Wasabi Mayo Sauce  
Crab Stuffed Mushrooms  
Bacon Wrapped Scallops  
Assorted Fresh Fruit Platter  
Havarti, Brie, Gouda, Gruyere, Maytag Blue  
Camembert, Cheese and Cracker Tray  
Grilled Mixed Wild Game Sausage  
With House Mustard or Mango Jalapeno Sauce

SALADS Choose 1

Fresh Mozzarella Salad  
Oriental Salad  
Traditional Caesar Salad  
Southwestern Salad  
House Salad

SIDE DISHES Choose 2

Roasted Garlic Mash Potatoes  
Roasted New Potatoes  
Garden Vegetable Wild Rice  
Homemade Potato Cakes  
Assorted Grilled Vegetables  
Chef's Choice Vegetable

Colorado Wild Game & Option C Entrees  
Choose 2 plated only

Filet Mignon  
in a Port  
Peppercorn Sauce

Filet of Colorado Beef Oscar  
Crab topped medallions of beef  
with asparagus and homemade béarnaise

\* Colorado Rack of Lamb  
Grilled, seared, or braised  
with a mango-mint Demi

Colorado Elk Tenderloin  
Port Wine Demi Glace.

Stuffed Colorado  
Pork Tenderloin  
with Dijon mustard, roasted mushrooms,  
garlic, shallots and parmesan cheese

Wapiti Fine Grade Elk Chop  
with wild mushroom demi

Alaskan Wild Salmon  
with Caper, Dill & Butter Sauce

Caramelized Cornish Game Hen  
Oven Roasted with honey-bacon glaze

**Maple Seared Duck Breast**  
Roasted with brown sugar & grilled

**Grilled Portabella Mushroom**  
In a Brandi demi glaze

**Venison Osso Bucco**  
Slow roasted for 12 hours with garlic, herbs  
& red wine

**\* 18 oz. Bone-In Porter House**  
Red Wine, Roasted Shallot demi glaze

**Chilean Sea Bass**  
Fresh Fruit Salsa & Pomegranate  
Reduction

**\* Live Maine Lobster,**  
**\* Live Maryland Blue Crab,**  
**\* Alaskan King Crab Legs**

**Cajun Pasta with Chicken**  
Crawfish & Andouille  
Sausage

**\*Market Price May Apply**

**All served with Assorted Dinner Rolls**

## DELI LUNCH SELECTIONS

\$12.95 PER PERSON

### Assorted Breads

Hoagie Rolls, Sliced Rye,  
Wheat & Sour Dough

### Assorted Deli Meats & Cheeses

#### Choice of

Sliced Turkey, Ham & Corned Beef, Roast Beef,  
Sliced Cheddar, Swiss, & Jack.

### Condiments

Mustard, Ketchup, Mayonnaise, Horseradish Sauce,  
Lettuce, Tomato, Onion & Pickles

### Beverages

Iced Tea, Sodas, Assorted Juices, Bottled Water

### Sides Choose 2

Potato Chips,  
Pasta Salad,  
Potato Salad  
Or Assorted Fruits

**Add House Salad or Caesar Salad  
For \$3.00 per person**

## HOT LUNCH SELECTIONS

\$15.95 PER PERSON

### Appetizers Choose 1

Chips & Salsa  
Spinach Artichoke Dip

### Entrees Choice of

Beef Burger with Choice of Cheese  
BBQ Brisket  
Pulled Pork BBQ  
Chicken Sandwich  
Grilled Portobello Mushroom

### Condiments

Mustard, Ketchup, Mayonnaise, Horseradish Sauce, Lettuce,  
Tomato, Onion, & Pickles

### Beverages

Iced Tea, Sodas, Assorted Juices, Bottled Water

### Sides Choose 2

French Fries, Potato Chips, & Choice of Pasta Salad,  
Potato Salad or Assorted whole fruits

**Add House Salad or Caesar Salad  
For \$3.00 per person**

## Hot & Cold Breakfast Selections

\$13.95 PER PERSON

### CONTINENTAL BREAKFAST

Assorted Fruits

Assorted Cold Cereals

Yogurt

Assorted Breads & Pastries

Muffins, Danish, Bagels

Coffee & Tea Service

Assorted Juices, Whole & Skim Milk

### FULL BREAKFAST

\$21 PER PERSON

*Includes all items on our Continental Breakfast menu plus:*

Breakfast Eggs

Assorted Breakfast Meats Choose 2:

Ham, Bacon, Sausage

Choice Of:

Grand Marnier French Toast

-or-

Toasted Almond Pancakes

Choice Of:

Hash Browns

-or-

Garlic Roasted Potatoes

Add Mimosa & Bloody Mary Bar for \$5.00 per person