

All Events & Catering

Thank you for considering **All Events and Catering** for your special event. We are interested in only one thing and that is making you happy! With over 40 years of combined restaurant management experience and 10 restaurant locations in Breckenridge, Keystone, Beaver Creek & Eagle it has been our goal to provide exceptional service and product with positive friendly staff.

We employ over 250 people in all of our restaurants and staff 7 executive chefs specializing in American Continental cuisine, Italian, and Asian & European influenced cuisine. We take pride in our attention to detail, quality and freshness of our products. The chefs are experts in preparation of Colorado wild game, fresh fish and organic product purchasing. All USDA prime is the finest top 3% or less of all beef and all choice steaks are hand cut and fish is flown in daily from Hawaii to Maine. Our chefs are capable of producing any menu you desire and we promise to provide you and your guests with the most enjoyable experience possible.

Let's get creative!

With a little notice, the world is your Oyster for your next meeting or event.

All Events and Catering is now offering Casual Catering for pick up, delivery or full service. With Nine Restaurant Locations in Summit County and Eagle County represented, we are not limited to any menu- so tell us what you are looking for and we can work together to make your wildest dreams come true.

Policies & Procedures

Minimums - A minimum order of 10 guests is required and 72 hours notice.

Tax - Menu will be taxed according the location of the event: Breckenridge 8.3% Keystone 12.175%, Beaver Creek 9.95%, Eagle County 8.4%, off site 8.275%

Service Fee- A 18% service charge will be added to all bookings of events.

Delivery Fee and Set-up - A minimum fee of \$30 will be charged for delivery and set-up for event. Set up fees may vary based on location and venue needs. Return of any rental items will need to be dropped off at one of our locations or a \$25 pick up fee will be added to the invoice.

Pick up - Avoid delivery and set up fees. You are welcome to pick up your items at any of our locations for no extra fee.

Rentals - Enhance your event with special linens, china, glassware & silverware. Let us take care of all your rental needs, rates will be determined before deposit is required based on your event and menu needs. Please refer to our rental equipment rate sheets.

Please Visit our specialty linen link at www.alleventsandcatering.finelinenrental.com

Full Service Catering - We can staff your event so you can relax. Add a staff member for \$100 per 4 hours (\$25 per additional hour). There may be a minimum of 2 staff members required. A staff member will be required when utilizing equipment.

Private Chef & Bartenders - Private Chefs and TIPS Certified Bartenders are available for \$25 per hour per chef and \$25 per hour for per certified bartender.

Payment Policy - A 15% deposit of estimated food and beverage will be required for all events, along with a signed confirmation at time of order. All orders must be paid in full on or before the day of the event either by credit card or guaranteed funds.

Cancellations- If event is cancelled with greater than 30 days notice, 100% of deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated cost.

Prices are subject to change based on current market rates for any item(s) in our menus.

Create your dream event call 970-262-5787 for or a consultation.



ALL EVENTS & CATERING PO Box 6469, Dillon, CO 80435 970-262-5787
970-471-9029 alleventsandcatering@gmail.com www.alleventsandcatering.com

Over Ten Local Locations Represented



Trays & Platters

Each Tray Serves 10-12 people

Chef's Selection Cheese Platters

Imported and domestic cheeses with assortment of crackers

Jack, Cheddar, American Tray	\$55
Brie, Mozzarella, Gouda Tray	\$65
Imported Cheese Tray	\$125

Vegetable Crudités

With Blue Cheese, Ranch	\$55
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Baked Brie in Puff Pastry

With berry sauce	\$69
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Bruschetta Platter

Fresh Mozzarella, Roma tomatoes, basil, & parmesan cheese	\$60
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Antipasto Platter

With pepperoni, cherry peppers, mozzarella, Prosciutto de Parma, capers and croutini	\$60
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Caprese

Tomatoes, basil pesto, fresh mozzarella and a balsamic drizzle	\$69
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Yogurt Parfaits

Variety of fresh fruit topped with yogurt and granola	\$60
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Fresh Fruit Trays

Honey Dew, Cantaloupe, Pineapple Watermelon, Grapes, Strawberries Raspberries & Blackberries	\$75
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Homemade Cookies or Brownie Trays

Assortment available	\$75
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Chocolate Covered Fruit

Hand Dipped Long Stem Strawberries, Pineapple Slices, Blackberries; Raspberries Drizzled with Dark Chocolate	\$95
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Lunch Meat Tray or Sandwiches

Turkey, Ham, Roast Beef, Salami	\$65
With assorted cheese	\$90

Slider Trays

Kobe Beef Burgers, Buffalo, Pulled Pork, Brisket, Chicken, Roast Beef, Corned Beef, Turkey Rubeen's, or Portabella with roasted red peppers & Pesto \$55-75

Skewer Trays

Honey Dew wrapped in Prosciutto	\$40
Thai Peanut Chicken Skewers	\$45
Marinated Shrimp Skewers	\$55
Mozzarella, Tomato & Basil Skewers drizzled with Balsamic	\$40
Chicken or Steak Kabobs with onion peppers and tomatoes	\$55

Spring Roll Trays

Fried Veggie Spring Rolls w/ sauce \$40

Optional with Shrimp	\$60
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Meatballs Bite sized and Served with homemade Marinara sauce	\$69
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Bacon Wrapped Scallops Tray	\$89
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Sushi Trays

Variety of the best quality fish flown in fresh for rolls sushi & accompaniments Market price starting at \$89

Shrimp Cocktail Tray

Order as a tray or individually portioned in cups with cocktail sauce and lemon wedges \$99

Side of Smoked Salmon

Lemon, capers, herb cheese, and red onions \$99

Carved Turkey or Honey Roasted Ham

Carved Turkey with Bourbon sauce or Slow roasted ham with caramelized pineapple demi glace. \$159

Carved Beef Tenderloin

Whole loin prepared medium rare served With natural jus and horseradish cream (Serves 15-20) \$225

Approximately 25 bites per tray. Prices do not include sales tax or service. Prices are subject to change.

Hors d' Oeuvres

Passed or Buffet Style priced per dozen

Trays & Platters also available

Stuffed Mushrooms

*Stuffed with Boursin cheese, onions,
with Homemade Marinara Sauce
\$26*

Deviled Eggs \$29

Mini Maryland Crab Cakes
*Served with a lemon Aioli
\$29*

Wild Game Sausage

*Mixed Wild Game Sausage with House
Mustard or Mango Jalapeno Sauce
\$28*

Wild Mushroom Strudel

*Wild mushrooms, Herbs & Fresh
Mozzarella
\$26*

Seared Scallops

*Bacon Wrapped
\$44*

Smoked Salmon Canapés

*On toast points with sour cream and dill
\$22*

Coconut Tiger Prawns

*Breaded with coconut
\$29*

Sweet Thai Wings or Hot Wings
With Blue Cheese or Ranch \$19

Sesame Chicken Bites

*All Natural Chicken Breast with Asian
dipping sauce
\$22*

Artichoke Fritters

*Lightly Breaded Fritters with Herbs,
And Creamy Garlic Sauce
\$24*

Breaded Pesto Risotto balls

*Fresh Mozzarella, shave Parmesan,
Marinara*

Fried Raviolis

*With Homemade Marinara Sauce
\$20*

Vegetable Spring Rolls

*With dipping sauce
\$20*

Asian Crab Wontons

\$32

Southwestern Egg Rolls

*With Chipotle Ranch
\$25*

Grilled Lamb Loin Skewers Satay

\$36

Prices do not include sales tax or gratuity
Prices are subject to change

Easy Choice Buffets & Menu Options

“Let’s Slide” \$15 per person

- *Appetizer: Assortment of Cheese and Fresh Fruit*
- *Kobe Beef and Chicken Sliders, served with caramelized onions and gorgonzola cheese nestled on an a fresh baked organic bun*
- *Coleslaw, Potato Salad or Macaroni Salad (select 1)*
- *Chocolate Chip Bread Pudding (or substitute with a Salad offering instead of dessert)*

“Let’s Do Barbeque” \$25 per person

- *Appetizer: Artichoke Fritters with creamy garlic sauce*
- *Barbecue select (2)*
 - *St. Louis Ribs*
 - *Pulled Pork*
 - *Brisket all with our homemade BBQ sauce*
- *Potato Salad or Coleslaw*
- *Corn Bread*
- *Carmel Apple Pie (or substitute with a Salad offering instead of dessert)*

“Carving Stations” \$45 per person

- *Appetizer: Assortment of Sushi Rolls*
 - *Spicy Tuna*
 - *Veggie*
 - *Philly Rolls*
- *Carving Stations select (2)*
 - *Filet Mignon Roast with chimi churi sauce*
 - *Roast Prime Rib with natural au jus and horseradish cream*
 - *Roasted Turkey with Bourbon Sauce*
- *Garlic & Herb Mashed Potatoes*
- *Seasonal Vegetable*
- *Fresh Organic Rolls from Boulder Works*
- *Grand Marnier Chocolate Mousse (or substitute dessert with a Salad offering instead of dessert)*

Prices do not include sales tax or gratuity. Prices are subject to change.

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

APPETIZERS Select 2

Chips & Roasted Tomato Salsa & Guacamole
Thai Peanut Chicken Skewers
Assorted Fruit Platter
Vegetable Platter Dipping Sauce
Artichoke Dip with chips
Assorted Cheese and Cracker Tray
Roasted Garlic & Basil Hummus with chips

SALAD Select 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 & Ranch Chili Dressing

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

ENTREES Select 2

BBQ St. Louis Spare Ribs
BBQ Bone-in Chicken Breast
Carolina Style BBQ Pulled Pork
BBQ Braised Beef Brisket
Hot Dogs & Brats
Grilled Portabella Mushrooms

SIDE DISHES Select 2

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

Prices do not include sales tax or gratuity
Prices are subject to change.

Banquet Menus Plated or Buffet Style

The Western Star \$21.99 per person

Select two of the following:

Herbed Roasted Angus Prime Rib
With Natural jus & Horseradish sauce

Chicken Marsala
Marsala Wine Sauce

Grilled Atlantic Salmon
Oven roasted tomatoes, baby spinach, roasted garlic & herb butter

Colorado Rainbow Trout Almondine
Almonds, Garlic Butter Sauce

Rotisserie Loin of Colorado Pork
With Marsala Sauce or Mushroom Demi

Penne Alla Vodka
Fresh tomatoes, garlic, spinach basil, Tomato Cream Sauce

***ADD a third menu item for \$5 more**
ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6

Starch Choices

Select one of the following to accompany the MENU you have selected.

Garlic Herb Mashed Potatoes

Roasted New Potatoes

Wild Rice Pilaf

Angel Hair Garlic Wine Pasta

Potato au Gratin

*Cous Cous Primavera or * Risotto

(*not available at all catering locations)

If you prefer different starches for each menu item there will be an additional \$3 per person

Vegetable Choices

Select one of the following to accompany the MENU you have selected.

Seasonal Medley of Vegetables

Glazed Baby Carrots

Green Beans & Cherry Tomato

Yellow Squash and Zucchini

Sauté Root Vegetables in season

Add Salad Selections for \$5 chose one: House, Caesar or Tomato Caprese Salad
Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

The Cascadian Plated or Buffet \$29.99 per Person

Select two of the following

Angus Roasted Beef Tenderloin 8oz.

Slow roasted with fresh herb rub, au jus, and horseradish

Rotisserie Marbled Pork Tenderloin

With Apple Butter

Saffron Chicken Picatta

Pinot Grigio Caper Sauce

All Natural Rotisserie Chicken

Served with cracked pepper gravy

Grilled Ahi Tuna

Grilled Pineapple Salsa

Fresh Wild Alaskan Halibut

Grilled with a Citrus Glaze & Blood Orange Balsamic Reduction

Vegetarian Lasagna

Provolone, Ricotta, Mozzarella, Spinach & Marinara

***ADD a third menu item for \$5 more**

***ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**

Starch Choices

Select one of the following to accompany your selection.

Garlic Herb Mashed Potatoes

Roasted New Potatoes

Wild Rice Pilaf

Angel Hair Garlic Wine Pasta

Potato au Gratin

**Cous Cous Primavera or * Risotto*

*(*not available at all catering locations)*

If you prefer different starches for each menu item there will be an additional \$3 per person charge

Vegetable Choices

Select one of the following to accompany the MENU you have selected.

Seasonal Medley of Vegetables

Glazed Baby Carrots

Green Beans & Cherry Tomato

Yellow Squash and Zucchini

Sauté Root Vegetables

ADD \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.

Select one: *House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad*

The Dakota Plated only

\$35.99 per Person

Select up to three of the following for guests

12 oz. USDA PRIME Grilled 1855 Black Angus New York Strip
Served with caramelized onion demi glace

Free Range Chicken Breast & Wing
Served with Natural Au jus

Center Cut Pork Chop
Served with caramelized onion mustard Demi glace

8 oz. USDA Prime Beef Tenderloin au Poive
Tenderloin encrusted w/ peppercorn mélange and demi glace

Ruby Red Snapper
Served with a citrus glace

Sea Scallops
Served with a lemon champagne glace

Penne Gorgonzola
Gorgonzola cheese cream sauce, red grapes, baby spinach
Vegetarian or available with Chicken

***ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**

Starch Choices

Select one of the following to accompany the PLATED MENU you have selected

Garlic Herb Mashed Potatoes
Roasted New Potatoes
Wild Rice Pilaf
Angel Hair Garlic Wine Pasta
Potato au Gratin

*Cous Cous Primavera or Risotto (*not available at all catering locations)
. If you prefer different starches for each menu item an additional \$3 per person will apply

Vegetable Choices

Select one of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables
Roasted Asparagus
Green Beans & Cherry Tomato
Yellow Squash and Zucchini
Sauté Root Vegetables

Add \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, or balsamic herb vinaigrette.
Select one: House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad

The Empire Builder Plated only
Colorado & Wild Game Specialties \$42.99 per person

Choose up to three options for your guests:

8oz. Filet of Colorado Beef Oscar
Crab topped Prime 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

18 oz. Bone-In Porter House
Red Wine, Roasted Shallot demi glace

Colorado Elk Chop
Fine grade elk with wild mushroom demi

Colorado Lamb Sirloin
Black Mission fig Sangiovese jam

Maple Seared Duck Breast
Served with a wild berry port reduction

Stuffed Pork Tenderloin
Stuffed w/ Dijon mustard, roasted mushrooms, garlic, shallots and parmesan cheese

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

Chilean Sea Bass
Fresh Fruit Salsa & Pomegranate Reduction

Alaskan Wild Salmon
Caper, Dill Butter Sauce

Live Maine Lobster, Live Maryland Blue Crab, Alaskan King Crab Legs
Market price

***ADD Shrimp Scampi \$4 or Oscar to any Entrée for \$6**
Prices do not include sales tax or gratuity. Prices are subject to change

Choose a Starch, Vegetable & Salad:

Starch Choices

Select one of the following to accompany the PLATED MENU you have selected.

Garlic Herb Mashed Potatoes
Roasted New Potatoes
Wild Rice Pilaf
Angel Hair Garlic Wine Pasta
Potato au Gratin

**Cous Cous Primavera or *Risotto (*not available at all catering locations)
If you prefer different starches for each menu item an additional \$3 per person applies*

Vegetable Choices

Select one of the following to accompany the PLATED MENU you have selected.

Seasonal Medley of Vegetables
Roasted Asparagus
Green Beans & Cherry Tomato
Yellow Squash and Zucchini
Sauté Root Vegetables

ADD \$5 Salad Selections

Dressing choices are Ranch, Blue Cheese, and balsamic herb vinaigrette.

Chose one: House Salad, Caesar Salad, Spinach Salad or Tomato Caprese Salad

Soup Selections

Add \$5 per person to the cost of plated dinner menu.

Hearty Roasted Chicken Noodle
Colorado Elk Green Chili
Potato Leek Soup
Cream of Asparagus Soup
Cream of Mushroom
New England Clam Chowder
South Western Chicken Corn Chowder
Colorado Buffalo Red Chili
Tomato-Basil
Chicken and Wild Rice
Watermelon Gazpacho
Chilled Cucumber Soup
Lobster Bisque

Dessert Selections

Add \$7.99 individual portions

\$5 smaller buffet portions available

Almond Apple Crumb Cobbler
Chocolate Decadence Cake
Chocolate chip Bread Pudding
NY Cheese Cake
Fried Cheese Cake
Chocolate Mousse
Fresh Baked Cookies
Fresh Baked Brownies
Al a mode

Prices do not include sales tax or service

Italian Banquet & Catering Menu Options \$25 per person

Dinner Option A

Appetizers

(Select Two)

Fried Ravioli with Marinara & Shaved Parmesan

Garlic Cheese Bread Wedges Italian Bread with Roasted Garlic butter & Mozzarella

Tomato & Fresh Basil Bruschetta with Shaved Parmesan & Balsamic Reduction

Fruit or Cheese Platter

Crustini with Olive Tartinada

Salad Course

(Select One)

House Salad: Field Greens, Romaine Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Roasted Peppers, Pine Nuts, Pepperoncini, Croutons, Balsamic Vinaigrette

Traditional Caesar Salad

Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction

Fresh Spinach Salad with Black mission Figs, drunken goat Cheese, candied walnuts & Pancetta vinaigrette

Entrees

(Select Two)

Spaghetti with Marinara

Spaghetti with Meatballs

Spaghetti with Italian Sausage

Vegetarian Spinach Lasagna

Fettuccini Alfredo

Penne Chicken Gorgonzola

Chicken Parmesan

Roast Beef Pepperonata

Eggplant Parmesan

Grilled Atlantic Salmon Topped with Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter

All served with fresh baked bread

Prices do not include sales tax or service. Prices are subject to change

Italian Banquet & Catering Menu Options \$35 per person

Dinner Option B

Appetizers

(Select Two)

Calamari with Marinara and Lemon Wedges

New Zealand Green Lip Mussels in a Pesto Cream Sauce

Portobello Mushroom Bruschetta

AntiPasto

Prosciutto Wrapped Melons

Crustini with Olive Tartinada

Salad Course

(Select One)

Signature House Salad: Field Greens, Romaine Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Roasted Peppers, Pine Nuts, Pepperoncini, Croutons, Balsamic Vinaigrette

Traditional Caesar Salad

Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction

Fresh Spinach Salad with Black mission Figs, drunken goat Cheese, candied walnuts & Pancetta vinaigrette

Entrees

(Select Two)

Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)

Chicken Penne Gorgonzola

Fettuccini Alfredo

Rigatoni Sausage

Penne Tossed with Mixed Grilled Vegetables

Vegetarian Spinach or Meat Lasagna

Linguini in White Clam Sauce

Veal Parmesan

Espresso Grilled Pork Loin

Chicken Marsala in our Wild Mushroom Marsala Sauce

Vegetarian Eggplant Parmesan

Grilled Atlantic Salmon w/ Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter

All served with fresh baked bread

Prices do not include sales tax or gratuity

Italian Banquet & Catering Menu Options \$45 per person

White Linen Bridal Option Plated or Buffet Dinner Option C

Appetizers

(Select Two)

Crustini with Olive Tartinada or AntiPasto

Beef Carpaccio served with Red Onion & Capers on Toasted Crostini

New Zealand Green Lip Mussels in a Pesto Cream Sauce

Pancetta Wrapped Shrimp

Smoked Salmon Crustini with lox, Boursin Cheese, Onions & Capers

Shrimp & Crab Cakes with a Roasted Garlic, Lemon & Caper Aioli

Salad Course

(Select One)

Signature House Salad: Field Greens, Romaine Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Roasted Peppers, Pine Nuts, Pepperoncini, Croutons, Balsamic Vinaigrette

Traditional Caesar Salad

Fresh Mozzarella & Tomato Salad Over Field Greens Drizzled with Balsamic Reduction

Fresh Spinach Salad with Black mission Figs, drunken goat Cheese, candied walnuts & Pancetta vinaigrette

Entrees

(Select Two) Over 50 people select three

Spaghetti with Homemade Marinara (Meatballs or Sausage Optional)

Penne Gorgonzola

Fettuccini Carbonara

Rigatoni Sausage

Penne Tossed with Mixed Grilled Vegetables

Vegetarian Spinach Lasagna

Linguini in White Clam Sauce

Shrimp Scampi over Linguini

Linguini alla Pescatore in a Spicy Red Sauce

Chicken Picatta or Veal Picatta

Prime Rib with Natural au jus

Eggplant or Chicken Parmesan

Filet Mignon Medallions with a Wild Mushroom Demi-Glaze

Grilled Atlantic Salmon w/ Roasted Garlic & Tomatoes, Sautéed Spinach & Herb Butter

All served with fresh baked bread

Prices do not include sales tax or gratuity

Lunch Selections

Italian Deli
\$12.95 per person

SANDWICHES

- *Italian Roast Beef, with provolone cheese*
- *Meatball or Sausage sandwich*
- *Chicken or Eggplant Parmesan*
- *Italian Ham and pepperoni with Fontana Cheese*
- *Flat Bread Pizzas choice of: Pepperoni; Italian sausage; chicken or spinach*
- *Veggie Portabella and Fresh Mozzarella*

Choose Hoagie rolls, white or wheat bread, or flour wraps. Served with pepperoncini's, lettuce and tomatoes

SIDES

- *Pasta Salad and Chips*

BEVERAGES

Deli & Hot Lunch

- *Ice Tea, Sodas, or Assorted Juices & Bottled Water*

ADD Side Salad \$3 per person

- *House salad or Caesar*

Italian Hot
\$19.95 per person

APPETIZER

Select one. . .

- **Bruschetta**
Roma tomatoes, basil, Garlic and Parmesan tapenade
- **Garlic Cheese Bread**
Italian Bread with Roasted Garlic butter & Mozzarella
- **Fried Ravioli**
Cheese ravioli served with Home made marinara sauce

SALAD

- *House salad or Caesar*

ENTREES

Choose two . . .

- **Spaghetti Marinara** with *Homemade Meatballs or Sausage*
- **Meat or Vegetarian Lasagna** *Classic favorite*
- **Eggplant Parmesan** *breaded fried eggplant with sautéed mushrooms, roasted red peppers and mozzarella cheese. Baked and served with marinara sauce*

All served with fresh baked bread

*Prices do not include sales tax or gratuity.
Subject to change*

Fajita Buffet
\$16.00 per person

All Fajitas served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream, jalapenos, tomatoes, lettuce and roasted tomato salsa. Spanish rice and ranchero beans garnished with shredded cheese.

Entrée Choices:

Choose two

- *Chicken*
- *Steak*
- *Veggie (Mushroom & Pineapple)*

Dessert Choose 1

- *Brownies*
- *Cookies*

Taco Buffet
\$16.00 per person

All Taco Orders are served with corn taco shells or flour tortillas, salsa, guacamole, shredded lettuce, cheese, onions, jalapenos and sour cream. Includes ranchero beans and Spanish rice.

Entrée Choices:

Choose two

- *Ground Beef*
- *Shredded Beef*
- *Shredded Pork*
- *Fish*
- *Veggie*

Dessert Choose 1

- *Brownies*
- *Cookies*

Beverages are extra \$2.50 per person

*Prices do not include sales tax or gratuity &
Prices subject to change.*

Deli Lunch
\$12.95 per person

Assorted Breads

- *Hoagie rolls*
- *Sliced Rye*
- *Wheat or White*

Assorted Deli Meats & Cheeses
Select two meat & cheeses . . .

- *Sliced Turkey*
- *Ham*
- *Roast Beef*
- *Corned Beef*
- *Sliced Cheddar Cheese*
- *Swiss Cheese*
- *Jack cheese*

Sides select two . . .

- *Assorted Whole Fruits*
- *Potato Chips*
- *Pasta Salad*
- *Potato Salad*

Condiments

- *Mustard, Ketchup, Mayonnaise, Horseradish Sauce, Lettuce, Tomato, Onion & pickle*

BEVERAGES for Deli or Hot Lunch

- *Ice Tea, Sodas, or Assorted Juices & Bottled Water*

Hot Lunch
\$19.95 per person

Appetizers select one . . .

- *Chips & Salsa*
- *Veggie Spring Rolls*
- *Chicken wings*

Entrees
Select two . . .

- *½ Lbs. Beef Burger with Choice of Cheese*
- *Veggie Wraps*
- *Pulled Pork BBQ*
- *Brisket*
- *BBQ Chicken*

Sides select two . . .

- *Assorted Whole Fruits*
- *Potato Chips*
- *Pasta Salad*
- *Potato Salad*
- *French Fries*

Condiments

- *Mustard, Ketchup, Mayonnaise, Horseradish Sauce, Lettuce, Tomato, Onion & pickle*

Add Side House Salad or Caesar Salad for \$3.00 per person

*Prices do not include sales tax or gratuity.
Prices subject to change.*

SANDWICHES & WRAPS

*Sandwiches & Wraps come with Chips
May be individually boxed or on disposable platters.
\$9.95 per person Add Side House or Caesar Salad \$3.00*

SANDWICHES:

*Reuben - Corned beef, sauerkraut, Swiss & 1,000 Island; served on rye bread.**

Off-Shore Tuna Salad - White albacore tuna salad, tomato & crisp lettuce; served on 100% wheat bread.

*One Ham & Swiss - Virginia baked ham, Swiss cheese, crisp lettuce, tomato & Dijon mustard on rye bread.**

*Turkey Club - Sliced breast of turkey, bacon, American cheese, lettuce, tomato & mayo on sour dough.**

*Be All American - Sliced turkey breast, baked ham & Swiss cheese, topped with crisp lettuce, tomato, cucumber & dill pickle; served with mayo on a sub roll.**

*On the Range Chicken Salad - Tasty chunks of chicken and sweet baby peas, blended with our special mayo, topped with tomato and crisp lettuce on 100% wheat, served alongside ranchero beans garnished with shredded cheese.**

*Xtreme Italian - Layers of Genoa salami, pepperoni, provolone cheese, tomato and crisp lettuce drizzled with basil vinaigrette dressing; served on a sub roll.**

WRAPS:

*Santa Fe Chicken - Jalapeño cheddar tortilla with grilled chicken breast, Jalapeño jack cheese & Pico de Gallo.**

*Turkey Bacon Avocado - Spinach tortilla with turkey bacon, avocado, red onion, lettuce, tomato and chipotle aioli.**

*Yum Yum Asian Chicken - Spinach tortilla with soba noodles, carrots, cilantro & chicken, chilled and served with a peanut sauce.**

*Asian Veggie - Spinach tortilla with soba noodles, carrots, cilantro & avocado, chilled and served with a peanut sauce.**

*Love that Buffalo Chicken Wrap - Breaded chicken breast tossed in a spice rub and wrapped in a Jalapeño-cheddar tortilla with gorgonzola crumbles, lettuce, tomatoes & red onion. Buffalo sauce on side**

(* Sauces Served on the Side)

Prices do not include sales tax or gratuity. Prices are subject to change.

Continental
\$13.95 per person

Fruit & Cereals

- *Assorted Fresh Fruit in Season*
- *Assorted Cereals or*
Yogurt & Homemade Granola

Breakfast Breads & Pastries

Select ONE Assortment of:

- *Muffins*
- *Sweet Breads or*
- *Bagels*
Served with butter and cream
cheese spreads

BEVERAGES

- *Coffee, Tea Service Assorted*
Juices, Whole & Skim Milk

Add Mimosa or Bloody Mary Bar
\$5 per person *depending on location
of event

Full Breakfast
\$20.95 per person

Includes All Items on
Continental Breakfast Plus
A choice of 3 Breakfast Menu
Options:

Please choose one of the
following:

#1 Breakfast Burritos with
Scrambled Eggs, Chorizo Sausage,
Cheddar Cheese & Green Chili with
Potatoes

#2 Breakfast Sandwiches:
Bacon, Egg, Cheddar Cheese served
on a Croissant with Potatoes

#3 Standard Buffet

- ***Breakfast style Eggs***
- ***Assorted Breakfast Meats***

Select two:

- ***Ham***
- ***Bacon***
- ***Sausage***

Choice of:

- ***Grand Marnier French Toast or***
- ***Toasted Almond Pancakes***
-

Potatoes Choice of. . .

- ***Home Fries with peppers &***
onions
- ***Garlic Roasted Potatoes***

Prices do not include sales tax or gratuity prices
subject to change

All Events & Catering Breaks, Beverages AIA Carte & Menu Options for Groups & Parties

Beverage \$4.50 per person

- Freshly Brewed Coffee & Hot Teas
- Assorted Soft Drinks and Bottled Water (\$9 per person for 2 breaks)

Fresh Start \$12 per person

- Chilled Fruit Juices
- Fresh Fruit & Berries With Homemade Yogurt
- Bran Muffins, Bagels with Cream Cheese or Sweet Breads (Select only two)
- Freshly Brewed Coffee & Hot Teas

Energizer \$12 per person

- Assorted Energy Bars
- Whole Fresh Fruit
- Red Bull
- Bottled Green Tea & Water
- Assorted Soft Drinks

Healthy Choice \$12 per person

- Chilled Fruit Juices
- Whole Fresh Fruit
- Assorted Yogurts
- Granola Fruit Bars
- Bottled Water
- Freshly Brewed Coffee & Hot Teas

Cookie Connection \$9 pp

- Freshly Baked Cookies
- Ice Cold Milk
- Assorted Soft Drinks
- Freshly Brewed Coffee & Hot Teas

Just Sweets \$12.95 per person

- Chocolate Éclairs
- Lemon Bars
- Puffed Pastries w/raspberry sauce
- Ice Cold Milk & Assorted Sodas
- Bottled Water, Coffee & Hot Teas

Chips & Dips \$11 per person

(Select two Dips only)

- Spinach
- Hummus & Garlic Dip
- Salsa & Guacamole
- French Onion Dip
- Potato chips, Tortilla Chips
- Assorted Soft Drinks, Bottled Water

Soup & Sandwich \$12.95 pp

- Soup Du Jour (or Salad)
- Classic Club Sandwich
- Potato Chips
- Assorted Soft Drinks & Water

Wrap it up \$12.95 per person

- Turkey Bacon Swiss Wrap, Cajun Chicken Wrap, Chicken Salad Wrap or Portabella Mushroom Wrap (Select only two sandwiches)
- Potato Chips
- Side Salad add \$3 per person
- Assorted Soft Drinks, Bottled Water

Make it Salad \$11.50 pp

- Fresh Greens, tomatoes, red onion, broccoli, cranberries, hazelnuts with rich gorgonzola cheese Port wine dressing & crumbled over top
- Or Caesar Salad w/croutons & Shredded Parmesan cheese
- Grilled Chicken, Steak or Tofu Add \$4 per person
- Assorted Soft Drinks, Bottled Water



Taco Buffet \$16.00 per person

- Ground Beef, Shredded Beef Or Shredded Pork (select one)
- Ranchero Beans
- Spanish Rice
- Corn Taco Shells or Flour Tortillas
- Salsa, guacamole, lettuce, tomato, cheese, onions, jalapenos shredded cheese & sour cream
- Brownies or Cookies (select one)
- Beverages Add 2.50 per person

Make it Fajitas Instead -

All of the Above Chicken, Steak or Veggie (select one Meat choice) with sautéed onions & peppers

Let's Do BBQ \$25 per person

- BBQ St. Louis Spare Ribs, Bone-in Chicken Breast, BBQ Pulled Pork, BBQ Braised Beef Brisket, Hot Dogs & Brats, Grilled Portobello Mushrooms (Select Two only)
- Cole Slaw
- Baked Beans
- Cheese Cake (or Substitute for a Side Salad)
- Assorted Soft Drinks & Bottled Water
-

Italian Favorite \$19.95 p p

- Bruschetta
- Side Salad
- Meat or Vegetarian Lasagna or Eggplant parmesan (select one)
- Fresh Bread & Butter
- Assorted Soft Drinks & Bottled Water



Dessert Assortment \$12.95 p p

- Mini Cheese Cakes w/ Chocolate & Berry Sauces
- Brownies
- Fresh Baked Cookies
- Ice Cold Milk & Bottled Water
- Freshly Brewed Coffee & Hot Teas

Bridal Brunch \$20.95

- Smoked Salmon Canapés
- Fresh Spinach Salad red wine vinaigrette, w/ goat cheese, Strawberries, tomatoes, red onion & walnuts
- Assortment of Finger Sandwiches
- Chocolate Covered Strawberries
- Assorted Soft Drinks & Bottled Water

*Prices do not include, delivery, set up, service fees, tax or attendants

Attendants \$25 per hour per Attendant, Delivery \$30 minimum, Service fee of 18%; *Linens, Plate Rentals & All Service ware is available ask your booking Manager for a list of rental equipment available

Minimum of 15 people for Ala Carte, Break menu.

Soup Selections

Hearty Roasted Chicken Noodle

Colorado Elk Green Chili

Potato Leek Soup

Cream of Asparagus Soup

Cream of Mushroom

New England Clam Chowder

**South Western Chicken Corn
Chowder**

**Colorado Buffalo Red Chili
Tomato-Basil**

Chicken and Wild Rice

Watermelon Gazpacho

Chilled Cucumber Soup

Lobster Bisque (\$7pp)

\$5 per person added to menus

Dessert Selections

Carmel Apple Pie

Chocolate Decadence Cake

Tiramisu

Chocolate chip Bread Pudding

NY Cheese Cake

Fried Cheese Cake

Chocolate Mousse

Fresh Baked Cookies

**Fresh Baked Brownies
Al a mode**

***Add \$7.99 per person for individual
plated desserts or \$5 per person for
smaller buffet portions***

