Catering Menus

All prices are for groups of 20 people or more. For smaller groups, a $50 service fee applies. Food Server charges are not included in prices below. Charge for food servers is based on 1 server per 25 at $30/hour, 3 hour minimum.

There is an additional charge for overtime. Please add 8.4% Sales Tax and 20% gratuity.

**Breakfast**

*All breakfasts include freshly brewed regular coffee and decaffeinated coffee, assorted teas and Hot Chocolate*

**Continental Divide**

*Choice of Chilled Orange or Cranberry Juice
*Fresh Seasonal Fruit
*Assorted Pastries and Muffins

$13 per person

**Deluxe Continental Divide**

*Chilled Orange and Cranberry Juice
*Fresh Seasonal Fruit
*Assorted Pastries and Muffins
*Bagels and Cream Cheese
*Granola and 2% milk

$18 per person

Add assorted cold cereals and 2% milk: $3.00 per person

Add Cinnamon Oatmeal with Raisins and Brown Sugar: $4.00 per person

**Cereal and Fruit Buffet**

*Chilled Orange and Cranberry Juice
*Fresh Seasonal Fruit
*Assorted Pastries and Muffins

*Harvest Oatmeal served with toppings of:
Cranberries, Granola, Brown Sugar, Maple Syrup, 2% Milk, Bananas and Raisins

$18 per person

**Hot Breakfast**

*Chilled Orange and Cranberry Juice
*Fresh Seasonal Fruit
*Assorted Pastries and Muffins
*Hashbrown Casserole

Choice of Entrée (Choose One):

*Alpine Frittata-Potatoes, Peppers, Onions and Swiss Cheese
*Eggs “Antlers”- Mild Green Chiles, Monterey Jack and Scallions
*Eggs Caprese-Mozzarella, Tomatoes and Fresh Basil
*Cinnamon French Toast served with a Fresh Fruit Compote and Warmed Maple Syrup
*Breakfast Quesadilla-Eggs, Bacon, Pepper Jack, Cilantro and served with a Lime Sour Cream and Salsa

Eggs Mornay-Eggs, Mushrooms, Diced Ham served with a Mornay (Swiss Cheese) Sauce

$22 per person

Add a second entrée: $4 per person
Brunch Menu Suggestions

I.
Chilled Orange and Cranberry Juice
Seasonal Fruit
Assorted Pastries and Muffins
Bagels with Honey Cream Cheese
Raspberry-Cream Cheese Coffee Cake
Maple Glazed Sausage Links
Quiche Lorraine
Caramelized Apple filled French Toast served with warmed Maple Syrup
$30 per person plus tax and gratuity

II.
Chilled Orange and Cranberry Juice
Seasonal Fruit
Assorted Pastries and Muffins
Bagels with Honey Cream Cheese
Petits Croissants, Butter and Jam
Spiral Sliced Ham with 2 Mustards
Farmer’s Quiche-Bacon, Cheddar, Mixed Roasted Vegetables
Crab and Zucchini Pinwheels
$33 per person plus tax and gratuity

III.
Chilled Orange and Cranberry Juice
Seasonal Fruit
Assorted Pastries and Muffins
Lemon Poppyseed Cake
Scrambled Eggs
Applewood Smoked Bacon
Roasted Vegetable, Gruyère and Potato Bake
Smoked Salmon Platter served with Hard-Boiled Egg, Capers, Crème Fraîche, Red Onion and Toast Points
Toasted English Muffins with Honey Butter and Preserves
$35 per person plus tax and gratuity
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IV.

Chilled Orange and Cranberry Juice
Seasonal Fruit
Assorted Pastries and Muffins
Strawberry and Cream Cheese stuffed French Toasts served with warmed Maple Syrup
Chicken and Mushroom Crèpes served with a Roasted Tomato Crème
Poached Salmon served with a Cucumber, Dill Sour Cream
Pumpkin Bread and Cinnamon Butter
$37 per person plus tax and gratuity

V.

Chilled Orange and Cranberry Juice
Seasonal Fruit
Mini Scones served with Lemon Curd, Devonshire Cream and Preserves
Baja Scramble-Green Chiles, Monterey Jack and Salsa
New Orleans style Shrimp and Grits
Buttermilk Biscuits served with Honey Butter
Maple glazed Sausage Links
Applewood Smoked Bacon
Blueberry and Lemon Streusel Bread
$39 per person plus tax and gratuity

Additional Choices:

Add an additional meat choice (Applewood Smoked Bacon, Brown Sugar Ham or Maple glazed Sausage Links)
$4 per person plus tax
Add Smoked Salmon Platter, Garnishes and Toast Points
$8 per person plus tax
Add Additional Juice
$3 per person plus tax

Amuse Bouche Catering
Vail Valley's Premier Caterer
www.abcvail.com
Catering Menus

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Cereal Station
- Raisin Bran
- Corn Flakes
- Granola
- 2% Milk
$4 per person plus tax

Oatmeal Station
- Harvest Oatmeal with Bananas, Brown Sugar, Dried Cranberries and 2% Milk
$5 per person plus tax

Yogurt Bar
- Plain and Vanilla Yogurt served with Fresh Fruit, Maple Syrup and Toasted Coconut
$7 per person plus tax

Smoothies
- Mixed Fruit, Yogurt and Orange Juice
$7 per person plus tax