

A photograph of The Sebastian Vail resort at dusk. The building is a large, multi-story structure with a rustic, mountain lodge aesthetic, featuring stone walls, wooden beams, and multiple gables. The entrance is covered by a curved wooden awning. The building is surrounded by lush greenery, including tall evergreen trees and smaller shrubs. Many of the trees are wrapped in warm white string lights, which are glowing. The sky is a mix of soft pinks, purples, and blues, indicating the time is twilight. In the foreground, there are some purple flowers and green foliage on the right side. A dark blue rectangular box is overlaid on the top right of the image, containing the text 'THE Sebastian VAIL' and 'Catering + Banquet Menu'.

THE
Sebastian®
VAIL

Catering + Banquet Menu

— A Timbers Resort —

August 30, 2026

Welcome to The Sebastian-Vail

A Taste of the Mountains

At The Sebastian-Vail, every gathering is an opportunity to create something memorable. Inspired by the natural beauty of Vail and the spirit of the Colorado mountains, our culinary team thoughtfully crafts menus that celebrate exceptional ingredients, artful presentation, and the joy of gathering around the table.

From intimate celebrations and elegant weddings to corporate gatherings and unforgettable après moments, our culinary offerings are designed to complement your event and reflect your vision. Our team is pleased to work with you to personalize selections, accommodate dietary preferences, and create an experience that feels distinctly your own.

We look forward to welcoming you and your guests to The Sebastian-Vail and creating a memorable culinary experience.



Meet Our Executive Chef

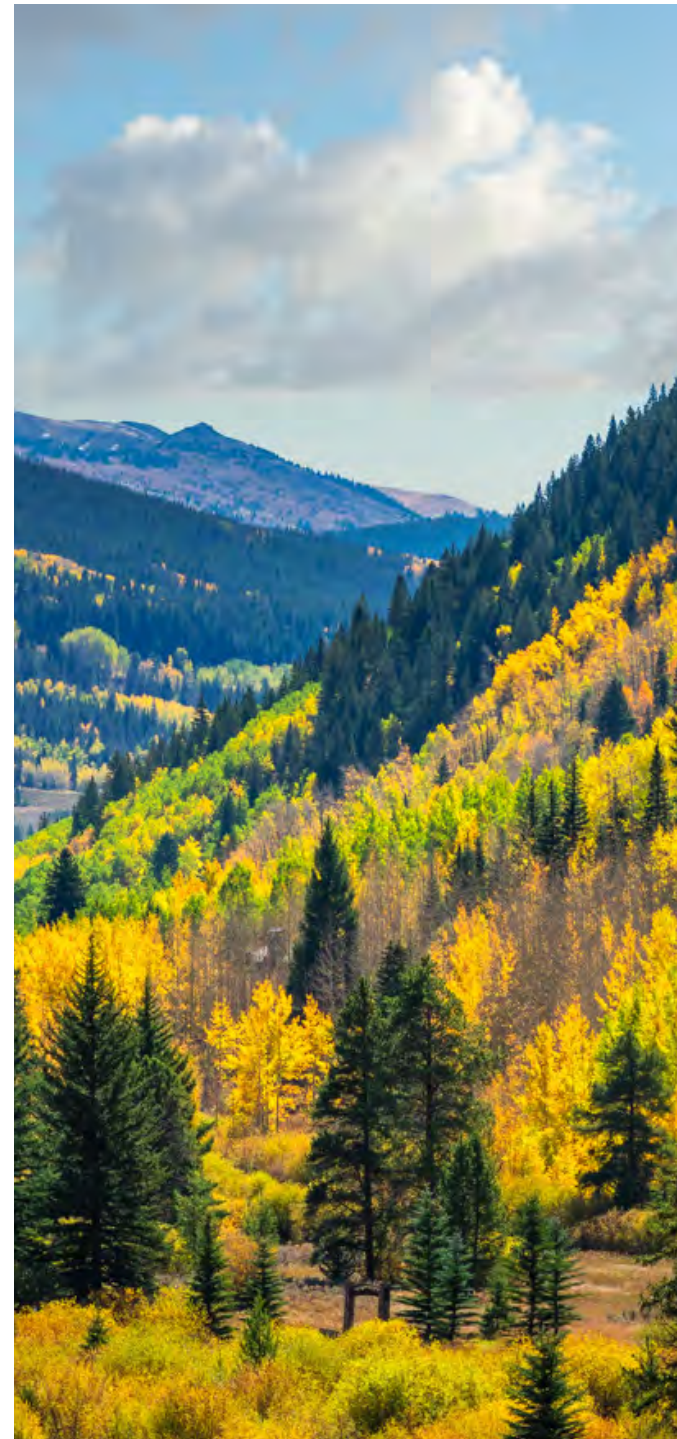
Chef Alejandro Monreal

With a passion for thoughtful cuisine and a commitment to exceptional hospitality, Executive Chef Alejandro Monreal leads the culinary team at The Sebastian-Vail. His approach to cooking is rooted in quality ingredients, seasonal inspiration, and the belief that great food has the power to bring people together.

Drawing inspiration from both his culinary experience and the distinctive landscape of Colorado, Chef Alejandro creates menus that balance refined technique with approachable, flavorful cuisine. His culinary philosophy emphasizes fresh ingredients, thoughtful preparation, and presentation that enhances the overall guest experience.

Chef Alejandro and his team take great pride in collaborating with each group to bring their culinary vision to life, whether through a carefully curated plated dinner, a welcoming reception, an elevated breakfast, or a menu designed specifically for the occasion.

We invite you to explore our offerings and let us help create a culinary experience as memorable as your time in Vail.



A.M.

BREAKFAST BUFFET

All buffets include orange, cranberry & grapefruit juices, as well as freshly brewed coffee & hot tea offerings. Buffets and beverage services will be replenished for up to 2 hours. A \$150 fee will apply for groups of less than 20 guests.

Emperor's Choice \$60 per guest

Seasonal Fruit Platter df, gf, nf

Just-Baked Pastries | freshly baked croissants, muffins, breakfast pastries with seasonal fruit preserves, peanut butter, European butter

Short Rib Hash | peppers, onions, potatoes gf, nf

Sebastian Quiche | farm-fresh eggs, baby spinach, cherry tomatoes, goat cheese, Colorado mushrooms nf

Choice of 2 meats:

- Applewood-smoked bacon
- Chicken apple sausage
- Pork breakfast sausage

Morning Side Ridge \$58 per guest

Seasonal Fruit Platter df, gf, nf

Just-Baked Pastries | freshly baked croissants, muffins, breakfast pastries with seasonal fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs gf, nf

Buttermilk Pancakes | rich maple syrup, seasonal fruit preserves, vanilla whipped cream, Nutella spread nf

Steel-Cut Oatmeal | raisins, candied walnuts, brown sugar

(Choice of 2 meats \$5)

Choice of 1 meat:

- Pork breakfast sausage
- Apple wood-smoked bacon
- Chicken apple sausage

Sun Up Catwalk \$52 per guest

Seasonal Fruit Platter df, gf, nf

Just-Baked Pastries | freshly baked croissants, muffins, breakfast pastries with seasonal fruit preserves, peanut butter, European butter

Farm-Fresh Scrambled Eggs gf, nf

Country-Style Breakfast Potatoes gf, nf

(Choice of 2 meats \$5)

Choice of 1 meat:

- Applewood-Smoked Bacon
- Pork Breakfast Sausage
- Chicken Apple Sausage



A.M.

BREAKFAST BUFFET (continued)

First Chair Grab + Go..... \$54 per guest

All items are portable for those on the go.

Includes choice of one sandwich.

Seasonal Fruit and Berries df, gf, nf

Breakfast pastries | packaged butter, packaged jam

Yogurt Cup

Granola Bar

Bottled Beverages | orange juice, water

Choice of 1 sandwich:

(Choice of 2, add \$6)

Breakfast Burrito..... \$12 | scrambled eggs, cheddar cheese nf

Select One:

- Bacon

- Sausage

- Veggie

English Muffin Sandwich | bacon, scrambled eggs, cheddar cheese nf

The Sebastian Continental..... \$44 per guest

Sliced Seasonal Fruits & Berries df, gf, nf

Just-Baked Pastries | freshly baked breakfast pastries, English muffins, assorted bagels, whipped butter, & seasonal jam

Greek Yogurt | fresh berries gf, nf

Selection of Cereals and Milk

House-Made Granola

nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees



A.M.

BREAKFAST BUFFET ENHANCEMENTS

Enhancements are in addition to a pre-selected menu only. All are prepared for a minimum of 75 percent of the guaranteed guest count.

Hot

Price is per guest.

Huevos Rancheros..... \$9 | black beans, corn tortilla, chipotle salsa df, gf, nf
Breakfast Croissant Sandwich..... \$12 | sausage, scrambled eggs, cheddar cheese nf
Breakfast Burrito..... \$12 | scrambled eggs, cheddar cheese nf

Select One:

- Bacon
- Sausage
- Veggie

Steel-Cut Irish Oatmeal..... \$10 | raisins, toasted walnuts, brown sugar
Farm-Fresh Scrambled Eggs or Egg Whites..... \$9 gf, nf
Brioche French Toast..... \$10 | rich maple syrup nf
Buttermilk Pancakes..... \$8 | rich maple syrup nf
Country-Style Breakfast Potatoes..... \$6 gf, nf

Protein

Price is per guest.

Applewood-Smoked Bacon..... \$7
Chicken Apple Sausage..... \$7
Pork Breakfast Sausage..... \$7

Chilled

Price is per guest.

Cold-Pressed Juice Shooters..... \$12 | assorted flavors df, gf, nf
Greek Yogurt Cups..... \$12 | berries, house-baked granola nf

Per Dozen

Price is per dozen.

Pain Au Chocolat..... \$58 nf
Assorted Bagels..... \$52 | cream cheese, peanut butter, house-made jam nf
Butter Croissants..... \$58 nf
Assorted Muffins..... \$52

nf - nut free | gf - gluten free | df - dairy free

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A.M.

BREAKFAST DISPLAYS

Displays can be added individually to any breakfast buffet, additionally 3 or more displays can be bundled together to create a custom dining experience. Prepared for a minimum of 75 percent of the guaranteed guest count. These enhancements can only be added to any buffet.

Village Bagel Bar..... \$27 per guest

Assorted Local New York-Style Bagels

Local Smoked Salmon

Accoutrements | Spanish onions, sliced tomatoes, capers, pickled red onions, whipped cream cheese, seasonal fruit preserves, European butter, peanut butter

Make Your Own Breakfast Tacos..... \$25 per guest

Chorizo and Potato df, gf, nf

Scrambled Eggs gf, nf

Grilled Chicken df, gf, nf

Corn and Flour Tortillas

Accoutrements | sour cream, salsa, guacamole, pickled onions, radishes, cilantro, hot sauce

Omelet Station..... \$26 per guest

Chef Attendant required per 50 guests, \$150 per hour, 2-hour min

Farm-Fresh Eggs and Egg Whites gf, nf

Accoutrements | ham, bacon, jalapenos, onions, peppers, mushrooms, diced tomatoes, mozzarella, cheddar cheese

Brioche French Toast Station..... \$25 per guest

Select One.

• Caramelized Banana, Bacon and Bourbon Maple Syrup nf

• Nutella, Whipped Cream, Fresh Berries

Avocado Toast Station..... \$25 per guest

Ciabatta and Whole Wheat Toast | Gluten Free Available nf

Scrambled Eggs gf, nf

Seasoned Avocado Spread | smoked salmon, pickled onions, tomatoes, radishes, goat cheese



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A.M.

BRUNCH MENU

Brunch Over Easy \$120 per guest

Sliced Seasonal Fruits & Berries df, gf, nf

Freshly Baked Breakfast Pastries | English muffins, assorted bagels, cream cheese, whipped butter, seasonal fruit preserves

Farm-Fresh Scrambled Eggs gf, nf

House-Made Granola | passion fruit purée, greek yogurt nf

Herb Roasted Yukon Gold Potatoes | onions, bell peppers gf, nf

Select Two:

- Applewood Smoked Bacon
- Country Pork Sausage
- Chicken Apple Sausage

Smoked Salmon | selection of bagels, red onion, capers, hard boiled egg, tomato nf

Eggs Benedict | canadian bacon, English muffin, chive hollandaise nf

Selection of Artisanal Cheeses | crackers, dried fruits, marcona almonds

Beverages | orange, cranberry, grapefruit juices, freshly brewed coffee, hot tea offerings gf

Carving Station (add on)

Chef Attendant required per 50 guests, \$150 per hour, 2-hour min

Mustard & Herb Crusted NY Short Loin..... \$25 per guest | red wine jus gf, nf

Jumbo Shrimp..... \$12 per guest | bloody mary cocktail sauce, lemon wedges df, gf, nf



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BREAKS

SPECIALTY BREAKS

Up to one hour of service.

Cheese and Charcuterie..... \$33 per guest

Selection of cheese and artisanal charcuterie, mixed nuts, marinated olives, cornichons, quince paste, assorted mustards, breads, lavosh crackers

Guilty Pleasure..... \$27 per guest

Sebastian Signature Chocolate Truffles

White and Dark Chocolate Pretzels

Chocolate Dipped Strawberries gf, nf

Energizer Ski Bunny..... \$26 per guest

Energy Bars

Smoothie df, gf, nf

select one:

Banana Strawberry

Blueberry Banana

Mixed Berry

add protein \$2 per guest

Blueberry Lemon Antioxidant Juice Shooters gf, nf

Milk and Cookies..... \$26 per guest

(gf option available)

Choice of 3 Types of Cookies | chocolate chip, peanut butter, white chocolate macadamia, oatmeal raisin, macarons

Popcorn..... \$21 per guest

Truffle Popcorn gf, nf

Caramel Popcorn gf, nf

Parmesan Popcorn gf, nf

Donut Tempt Me..... \$20 per guest

Mini Donuts Holes | chocolate chip, vanilla custard, and chef's seasonal fruit preserves nf

Take Me Out to the Ball Game..... \$26 per guest

Soft Pretzels | balvarian mustard, cheese sauce nf

Salted Peanuts df, gf

Cracker Jack

South of the Border..... \$23 per guest

Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole df, gf, nf

Cinnamon-Dulce De Leche Churros nf

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BREAKS

Build-Your-Own Trail Mix..... \$18 per guest

Dried Fruit
Mixed Nuts
Whole-Wheat Pretzels
M&M's

When I Dip, You Dip, We Dip \$27 per guest

Smoked Onion Dip gf, nf
Whipped Hummus df, gf, nf
Crudités
Pita Bread
Tortilla
Chips

BUILD YOUR OWN

Choose any TWO items \$18 per person, choose any THREE items \$25 per person, choose any FOUR items \$29 per person, choose any FIVE items \$32 per person. Up to 1 hour of service. (minimum 15 guests)

Sweet

Assorted Freshly Baked Cookies
Fudge Brownies nf
Cheesecake Bites nf
Mini Cupcakes
Chocolate Covered Strawberries gf, nf
Rice Krispy Treats Dipped in Chocolate nf

Savory

Tortilla Chips with Salsa & Guacamole df, gf, nf
Mixed Nuts
Traditional Buttered & Parmesan, Truffle-Black Pepper Popcorn gf, nf
Housemade Kettle Chips df, nf
Healthy Vegetable Crudité, House-Made Dips gf, nf
Whole Seasonal Fresh Fruit
Individual House-Made Trail Mix gf, nf

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All prices are before taxes and service fees



BREAKS

À LA CARTE BREAKS

PER DOZEN

House-Made Cookies..... \$56

choice per dozen: chocolate chunk, oatmeal raisin, peanut butter, white chocolate macadamia

Chocolate Fudge Brownies..... \$56 nf

(optional Blondies)

Granola Bars \$48

Mini Seasonal Fruit Tarts..... \$52

PER PERSON

Up to one hour of service.

Fresh Fruit Platter..... \$17 df, gf, nf

Hummus, Crudités, Pita Bread..... \$14 df, nf

Assorted Macarons..... \$11

PER EACH

Trail Mix \$12

Truffle-Black Pepper Popcorn..... \$10

Traditional Buttered & Parmesan Popcorn \$10

Assorted Candy Bars..... \$7

Trail Mix Granola Bars..... \$7

Local Boulder Canyon Potato Chips..... \$6 df, nf

Whole Fruit..... \$5

SMOOTHIE..... \$18 per guest

Strawberry Banana gf, nf

Peanut Butter Smoothie df, gf, nf

Blueberry Lemon gf, nf



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BREAKS

BEVERAGES

PER GALLON BEVERAGES

Freshly Brewed Lavazza Coffee and Rishi Teas..... \$90 | caffeinated and decaffeinated

Signature Spiced Hot Chocolate..... \$80

Valhrona Oat Milk Hot Chocolate..... \$78

Hot Apple Cider..... \$78

Iced Tea, Lemonade or Arnold Palmer..... \$80 | lemon slices

Infused Waters..... \$80 | cucumber, citrus, or berry

Orange, Cranberry or Apple Juice..... \$80

BOTTLED BEVERAGES

Cold-Pressed Juices..... \$13

Naked Juice Fruit Smoothies..... \$13

Lemonade..... \$8

Iced Tea..... \$8

Coconut Water..... \$9

Mineral Waters..... \$8 | still, sparkling, flavored

Energy Drinks..... \$9 | Red Bull, sugar-free Red Bull

Sodas..... \$8 | coke, diet coke, sprite

San Benedetto Bottled Sparkling Water..... \$9

San Benedetto Bottled Still Water..... \$9

Gatorade..... \$9



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LUNCH

LUNCH BUFFETS

Served with freshly brewed iced tea. Up to two hours of service time. A \$150 fee will apply for groups of less than 20 guests.

10th Montaña Mercado \$73 per guest

Chicken Tortilla Soup | cilantro, sour cream, shaved radish gf, nf
Market Greens | crispy tortillas, cherry tomatoes, chipotle vinaigrette, cucumber, shaved radishes df, gf, nf
Tortilla Chips and Dips Trio | pineapple salsa, ranchero, guacamole df, gf, nf
Grilled Adobo Chicken df, gf, nf
Chile-Lime Grilled Flank Steak gf, nf
Spanish Rice and Black Beans nf
Flour and Corn Tortillas
Cinnamon Sugar Churros | dulce de leche filled nf
Tres Leches Cake nf

Powerline Lunch \$71 per guest

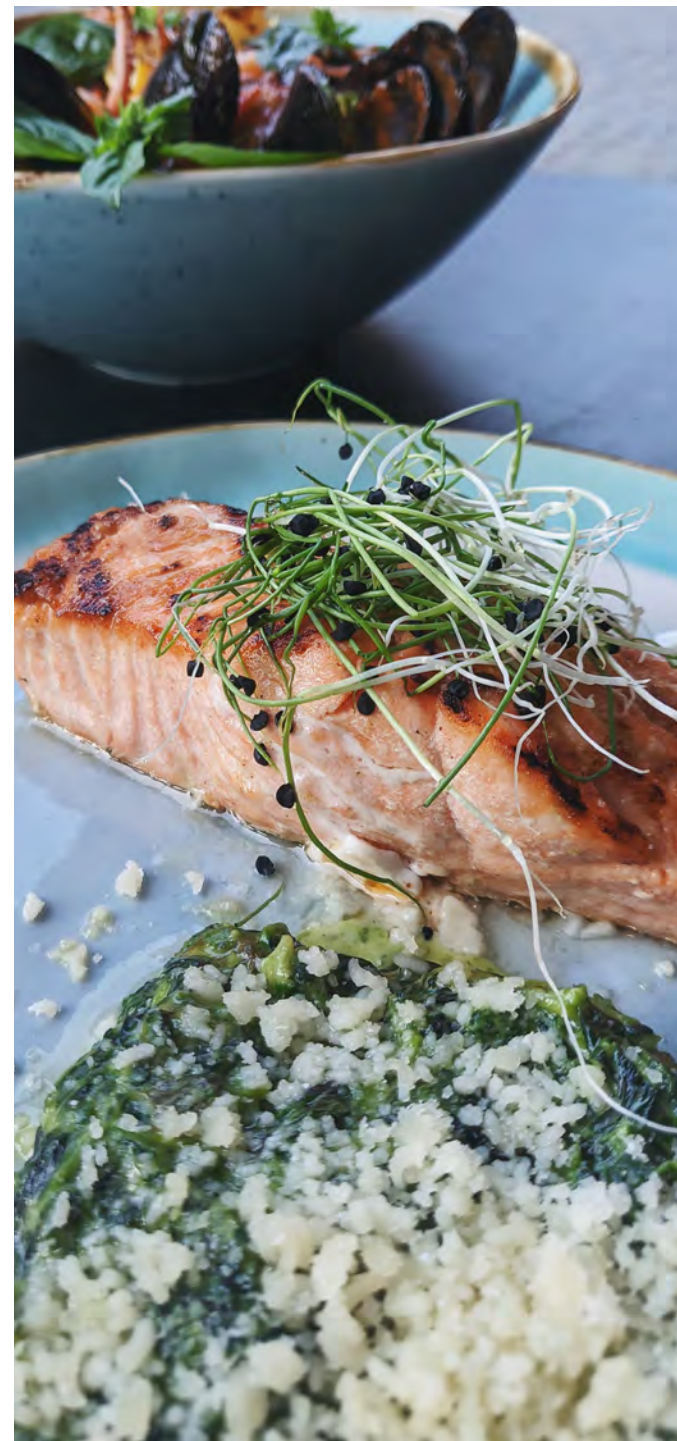
English Broccoli and Cheddar Soup | shaved parmesan, sourdough croutons nf
Kale and Quinoa Salad | dried cherries, apricots, sherry vinaigrette, toasted almonds df
Spinach and Strawberry Salad | feta, pumpkin seeds, balsamic dressing gf, nf
Seared Salmon | lemon caper sauce gf, nf
Roasted Chicken Breast | honey garlic gastrique df, gf, nf
Roasted Broccolini gf, nf
Cheesecake gf, nf
Mixed Berry Cobbler nf

Village Italian \$66 per guest

Organic Minestrone Soup | ancient grains, tomato, roasted vegetables df, gf, nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano-Reggiano nf
Heirloom Tomato Caprese Salad | fresh mozzarella, basil, aged balsamic gf, nf
Slow-Roasted Chicken | lemon caper butter gf, nf
Eggplant Parmigiana | basil, house-made marinara nf
Roasted Red Pepper and Goat Cheese Polenta nf
Seasonal Vegetables gf, nf
Cheesecake
Tiramisu

nf - nut free | gf - gluten free | df - dairy free

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LUNCH

Protein-Packed Lunch..... \$72 per guest

Minestrone Soup df, gf, nf

Caprese Salad | heirloom tomatoes, fresh basil, olive oil gf, nf

Quinoa Salad | Brussels sprouts, kale, dried fruits, feta cheese, sherry vinaigrette nf

Make your Own Salad Bar | field greens, spinach, romaine, arugula, tomatoes, cucumber, carrots, egg, peppers, olives, croutons, sunflower seeds pistachios, sherry wine, balsamic dressings

Select two, each additional selection will be \$8

- Lemon and Herb Grilled Chicken Breast gf, nf
- Chili and Garlic Roasted Flank Steak gf, nf
- Braised Portobello Mushrooms df, gf, nf
- Grilled and Chilled Salmon gf, nf

Garlic Herb Parmesan Focaccia Bread nf

Blueberry Lemon Tarts | whipped cream nf

The BBQ Lunch Buffet..... \$72 per guest

Creamy Coleslaw gf, nf

Zesty Potato Salad gf, nf

Slow Roasted BBQ Pulled Pork df, gf, nf

Baked Beans df, gf, nf

Brioche Buns nf

Honey Glazed BBQ Chicken gf, nf

Corn Bread and Honey Butter nf

Green Chile Cheddar Mac and Cheese nf

Strawberry Shortcake nf

Banana Pudding | nilla wafers nf

Food For Thought..... \$61 per guest

Tomato Soup gf, nf

Classic Caesar | romaine, hand-torn croutons, shaved parmigiano reggiano nf

Greek-Style Couscous Salad | roma tomatoes, feta, kalamata olives nf

Kettle Potato Chips df, nf

Choose a selection of 3 sandwiches - if all 4 sandwiches are requested it will be \$6 additional per guest

- Italian | sopressa salami, ham, provolone, pickled onion, hoagie roll nf
- Turkey Club | herb-roasted turkey, provolone, bacon, focaccia nf
- Grilled Portobello Wrap | roasted red pepper, onion jam, provolone nf
- Chicken Salad | shredded chicken, rye bread, golden raisin, celery nf

House-Made Cookies

Chef's Seasonal Fruit Tarts nf



LUNCH

Individual Box Lunch..... \$60 per guest

Select one item from each category below. Bag of chips, seasonal fruit, bottled water, are included in all boxed lunches. A \$150 fee will apply for groups of less than 20 guests.

**\$5 for each additional sandwich selection*

**for multiple sandwich selections, a minimum order of 10 is required. Salad and dessert selections will be the same for all box lunches.*

Salads

Zesty Potato Salad | celery, bacon, whole grain mustard, eggs, dill, red onion gf, nf

Pasta Salad | ciliegine mozzarella, herb marinated olives, heirloom tomatoes, red onions, cucumbers, herb & lemon vinaigrette nf

Cucumber Salad | feta cheese, pickled onion, cherry tomato, sherry vinaigrette gf, nf

Sandwiches

Club Sandwich | smoked turkey breast, romaine, crispy bacon, provolone, sun-dried tomato aioli, focaccia bread nf

Italian Sub | sopressa salami, ham, provolone, lettuce, tomato, pickled onion, red wine vinaigrette, hoagie roll nf

Roasted NY Strip | arugula, swiss cheese, caramelized onion jam, horseradish cream, focaccia bread nf

Vegetarian Wrap | portobello mushrooms, baby spinach, Colorado goat cheese spread, aged balsamic, roasted red peppers, wheat tortilla nf

Desserts

Chocolate Chip Cookie

Oatmeal Cookie

Peanut Butter Cookie

Double Fudge Brownie

nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees



DINNER

HORS D'OEUVRES

We recommend three to four pieces per person for one- to two-hour reception and eight to ten pieces per person for three- to four-hour reception. 24-piece minimum per selection.

Chilled..... \$10 per piece

Grilled and Chilled Chili and Garlic Shrimp, Sweet Chili Basil Dip gf, nf
Deviled Eggs | house cured salmon, crispy capers gf, nf
Haystack Mt Goat Cheese Crostini | port preserved cherries nf
Classic Shrimp Cocktail | with bloody mary cocktail sauce df, gf, nf
Roasted Tomato Bruschetta | pesto marinated mozzarella, crostini nf
White Bean Hummus | mini crudites, spiced pita, olive oil df, nf
Watermelon "Lollipop" | mozzarella, tomato, balsamic glaze, feta df, nf

Hot..... \$10 per piece

Bacon Mac and Cheese Fritters nf
Chicken Satay | spicy peanut sauce df, gf
Parmesean Arancini | smoked tomato coulis nf
Twice Baked Potato | scallion crema gf, nf
Pork and Scallion Pot-Sticker | sweet soy df, nf
Vietnamese-Style Vegetable Egg Roll | sweet Thai chili sauce df, nf
Beef Empanadas | chipotle sour cream nf
Baked Brie in Phyllo | preserved fig jam nf

Premium Hors D' Oeuvres..... \$12 per piece

Lamb Lollipops | black pepper jam gf, nf
Lobster Grilled Cheese | cheddar cheese nf
Steak Tartare | pickle shallot, chives, crisp df, nf
Tuna Poke | chef's selection of artisan crisps, charred pineapple df, nf



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DINNER

BUFFETS

Up to two hours of service time. A \$150 fee will apply for groups of less than 20 guests.

Mount Powell..... \$142 per guest

Tomato Basil Soup | herb oil, shaved Parmesan nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Roasted Heirloom Beet | mixed greens, goat cheese, candied walnuts, honey vinaigrette gf
Ricotta and Romano Tortellini | broccolini, lemon and black pepper cream nf
Seared Norwegian Salmon | crispy onions, red pepper tarragon vinaigrette nf
Roasted Beef Tenderloin | house made steak sauce gf, nf
Grilled Chicken Breast | cacciatore gf, nf
Tri-Colored Baby Carrots | green beans, herbs gf, nf
Herb-Roasted Fingerling Potato df, gf, nf
Cannoli
Mascarpone Tiramisu

Grand Traverse..... \$140 per guest

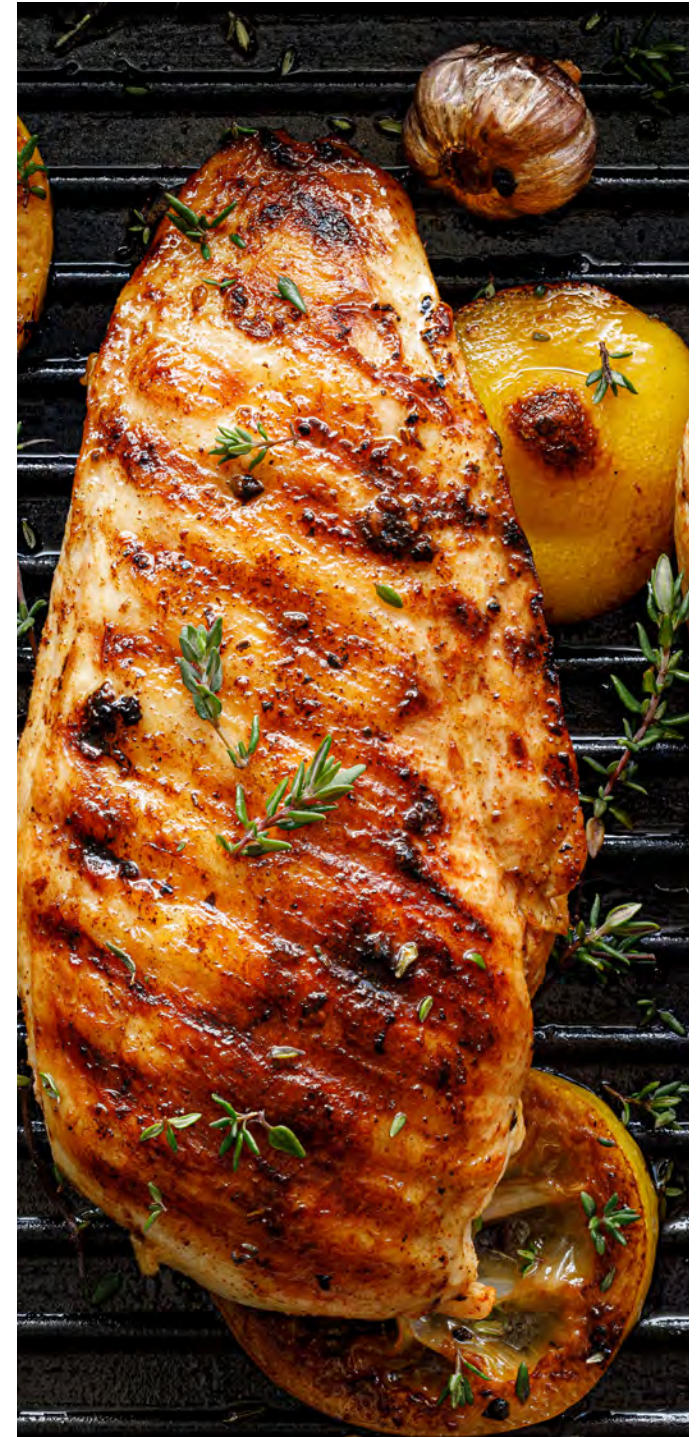
English Pea Soup | shaved parmesan, sourdough croutons nf
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, balsamic vinaigrette gf, nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Beef Tenderloin | demi glace df, gf, nf
Grilled Chicken Breast | chimichurri emulsion df, gf, nf
Seared Halibut | lemon caper sauce gf, nf
Seasonal Vegetables df, gf, nf
Garlic Mashed Potatoes nf
Chocolate Cake
Tres Leches

Mount Valhalla..... \$118 per guest

Tortilla Soup | cheddar cheese, avocado, sour cream, cilantro gf, nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Iceberg Wedge | bacon, cherry tomato, blue cheese crumbles, blue cheese dressing gf, nf
Bacon Mac and Cheese nf
Chili and Garlic Spiced Pork Loin | ranchero salsa df, gf, nf
Seared Norwegian Salmon | tomato vinaigrette df, gf, nf
Flash-Fried Brussels Sprouts | bacon, roasted Brussels sprouts, balsamic glaze df, gf, nf
Herbed Fingerling Potatoes df, gf, nf
New York Cheesecake
Lemon Tarts nf

nf - nut free | gf - gluten free | df - dairy free

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DINNER

BUFFETS (continued)

Up to two hours of service time. A \$150 fee will apply for groups of less than 20 guests.

Eagle's Nest..... \$98 per guest

Braised Pork Pozole | hominy, lime, shaved radish gf, nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Market Greens | crispy tortillas, cherry tomatoes, black beans, chipotle vinaigrette df, gf, nf
Mustard Crusted Ruby Red Trout | lemon caper butter gf, nf
Roasted Chicken df, gf, nf
Spanish Rice nf
Tres Leches Cake nf
Cinnamon Sugar Churros | dulce de leche nf

Born Free BBQ..... \$86 per guest

Grass-Fed Angus Beef Burgers
Grilled Chicken
Grilled Vegetables
Sweet Hawaiian Buns nf
Brioche Buns nf
Ultimate Potato Salad gf, nf
Spiced Housemade Potato Chips df, nf
Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Accoutrements | cheddar cheese, provolone, pepperjack, bacon, butter pickles, lettuce, tomato, onion, assorted spreads and aioli
Double Chocolate Brownies nf
Chocolate Chip Cookies nf

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Local and Imported Cheese
Freshly Sliced Charcuterie
Marinated Mixed Olives
Assortment of Grilled, Pickled and Raw Vegetables
Grilled Bread

Shrimp Fusilli | arugula-marcona almond pesto, sundried tomatoes, capers, broccolini
Cheese Tortellini | truffle and mushroom cream, parmesan reggiano nf
Italian Sausage Orzo | tomato butter, fresh basil, parmesan nf
Garlic Focaccia Bread nf

Black Angus Sliders | classified sauce, farmhouse cheddar, bacon nf
Fried Chicken Sliders | bread and butter pickles, barrel-aged hot sauce aioli nf
Portobello Sliders | provolone, roasted red pepper, mozzarella nf
Assorted Aioli and Spreads

Caesar Dressings | ancho style, traditional caesar nf
Lemon zest, chiles, white anchovies, herbed focaccia croutons, parmesan

- Grilled Shrimp
- Grilled Chicken
- Flank Steak
- Grilled Salmon

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DINNER

DISPLAYS (continued)

Raw Bar \$MP per guest

Shrimp Ceviche
Jumbo Shrimp Cocktail
Selection of West Coast Oysters
Mignonette and Classic Cocktail Sauce | lemon wedges and hot sauce

Veg Out \$29 per guest

Select three

Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano-Reggiano nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Kale and Quinoa Salad | dried cherries, apricots, sherry vinaigrette, toasted almonds df
Heirloom Tomato Caprese Salad | fresh mozzarella, basil, aged balsamic gf, nf
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, balsamic dressing gf, nf
Iceberg Wedge | bacon, cherry tomato, blue cheese crumbles, blue cheese dressing gf, nf

Taqueria \$31 per guest

Chile Lime Grilled Flank Steak df, gf, nf
Adobo Chicken df, gf, nf
Fajita Vegetables gf, nf
Mini Tortillas | flour, corn
Accoutrements | tortilla chips, salsa duo, guacamole, sour cream, cotija, cilantro, pickled onions

nf - nut free | gf - gluten free | df - dairy free

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DINNER

DISPLAYS (continued)

All stations are designed as enhancements to your reception or dinner buffet and are priced for up to two hours of service. A minimum of three stations are required for receptions and all are prepared for a minimum of 75 percent of the guaranteed guest count.

Home Slice..... \$29 per guest

Select three

Pepperoni and Pistachio | mozzarella, pistachio, shaved spanish onion
Italian Sausage and Mushroom | mozzarella, house-made sausage, sliced mushrooms nf
Chorizo and Peppers | mozzarella, iberico chorizo, piquillo peppers nf
Grilled Chicken | basil pesto, sun dried tomatoes, pickled onion, ricotta
Margherita | fresh mozzarella, heirloom tomatoes, basil nf
Mushroom | truffle paste, mozzarella, melting leeks, arugula nf
Cheese | fresh mozzarella, parmesan, red sauce, olive oil nf

Carving Station

Chef attendant required per 50 guests, \$150 per hour, 2-hour min. Carving stations serve approximately three ounces of protein per person and include chef-paired signature sauces, freshly baked rolls and honey butter.

Herb Roasted New York Strip..... \$39pp
Garlic and Thyme Roasted Prime Rib..... \$48pp
Pepper-Crusted Tenderloin..... \$46pp
Colorado Mustard Crusted Lamb Chops..... \$65pp
Honey Roasted Salmon..... \$36pp
Caramelized Onion Mustard Crusted Pork Loin..... \$28pp

nf - nut free | gf - gluten free | df - dairy free

All prices are before taxes and service fees



DINNER

DESSERT STATIONS

Items priced per person for up to 2 hours, minimum 25 guests

S'mores Station..... \$20 per guest

Marshmallows

Chocolate | reeses, milk chocolate

Graham Crackers

Hot Chocolate Station..... \$21 per guest

Signature hot chocolate station served with marshmallow, cordials and liquors

Petite Dessert Bar

Choose any FOUR items | \$30 per guest

Choose any SIX items | \$42 per guest

Choose any EIGHT items | \$48 per guest

Fruit Tarts

Vanilla Cream Puffs

Blueberry Chocolate Cheesecake

Lemon Bars

Chocolate Dipped Cake Pops

Apple Tarts

Pecan Pies

Key Lime Tarts

Chocolate Peanut Butter Bars

Salted Caramel Tarts

Coconut Cheesecake Bites

House-Made Donut Holes

Tiramisu Espresso Cups

Lemon Meringue Tarts

Coconut Cheesecake Bites

Assorted Chocolate Truffles

Dessert Stations

Build-Your-Own Sundae Station..... \$26 | two flavors of ice cream, classic toppings

Assorted House-Made Mini Desserts..... \$16

Assorted Macarons..... \$12



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DINNER

PLATED DINNERS

All plated dinners are served with a selection of breads, European butter, freshly brewed Lavazza coffee and assorted Rishi teas. A chef's selection "silent" vegetarian entrée is always available upon request.

Pre-Selected

Please select one menu choice each from the starter, entrée, and dessert offerings. If a second entrée is selected, the base price will be based on the higher priced item. We ask that you provide place cards, to be placed at guest seats, indicating each guest's final entrée selection. Entrée counts must be confirmed four days prior to the date of your event.

Add a pre-selected starter | +\$9 per guest
Add a pre-selected entree | +\$19 per guest
Add a pre-selected dessert | +\$9 per guest

Selected Tableside

Available to parties of 100 guests or less. Please select one menu choice from the starter, entrée, and dessert offerings for your guest to choose on the night of your event. If a second entrée is selected, the base price will be based on the higher priced item.

Select two starters | +\$13 per guest
Choice of two entrées | +\$25 per guest
Choice of two desserts | +\$13 per guest

Soups

Tomato Tortilla | scallions, sour cream, corn chips gf, nf
Lobster Bisque | tarragon pistou, coconut milk, tarragon oil df, gf, nf
Potato and Leek | bacon, chive gf, nf
Green Chile and Split Pea | mint pistou, lime, sour cream gf, nf
Curry Corn and Coconut | ancient grains, tomato, roasted vegetables df, nf
Tomato Basil | Parmigiano Reggiano, herbs nf

Salad

Classic Caesar | romaine, hand-torn croutons, shaved Parmigiano Reggiano nf
Tangle of Field Greens | cucumbers, organic tomatoes, shaved carrots, house vinaigrette df, nf
Spinach and Strawberry Salad | feta cheese, pumpkin seeds, sherry vinaigrette gf, nf
Roasted Heirloom Beet | mixed greens, goat cheese, candied walnuts, honey vinaigrette gf
Superfood Salad | broccolini, dried cherries, Marcona almonds, champagne vinaigrette df, gf

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All prices are before taxes and service fees



DINNER

PLATED DINNERS (continued)

ENTRÉES

From The Sea

Halibut..... \$125 | piquillo pepper sauce, potato pave, wilted spinach gf, nf
Colorado Striped Bass..... \$105 | polenta cake, sundried tomato relish gf, nf
Miso-Glazed Sable Fish..... \$105 | maitake mushroom, wild rice gf, nf
Seared Irish Salmon..... \$96 | mashed potatoes, wilted Brussels sprouts, lemon butter gf, nf

Farm and Forest

Petite Angus Filet..... \$135 | garlic mashed potato, rainbow baby carrots, peppercorn cream gf, nf
Colorado Rack of Lamb..... \$150 | farro risotto, butternut squash, herb honey gastrique nf
Slow-Braised Short Ribs..... \$115 | mashed potatoes, seasonal vegetable gf, nf
Pan Seared Heritage Chicken..... \$87 | red pepper goat cheese polenta, broccolini, brown chicken jus gf nf

Duo

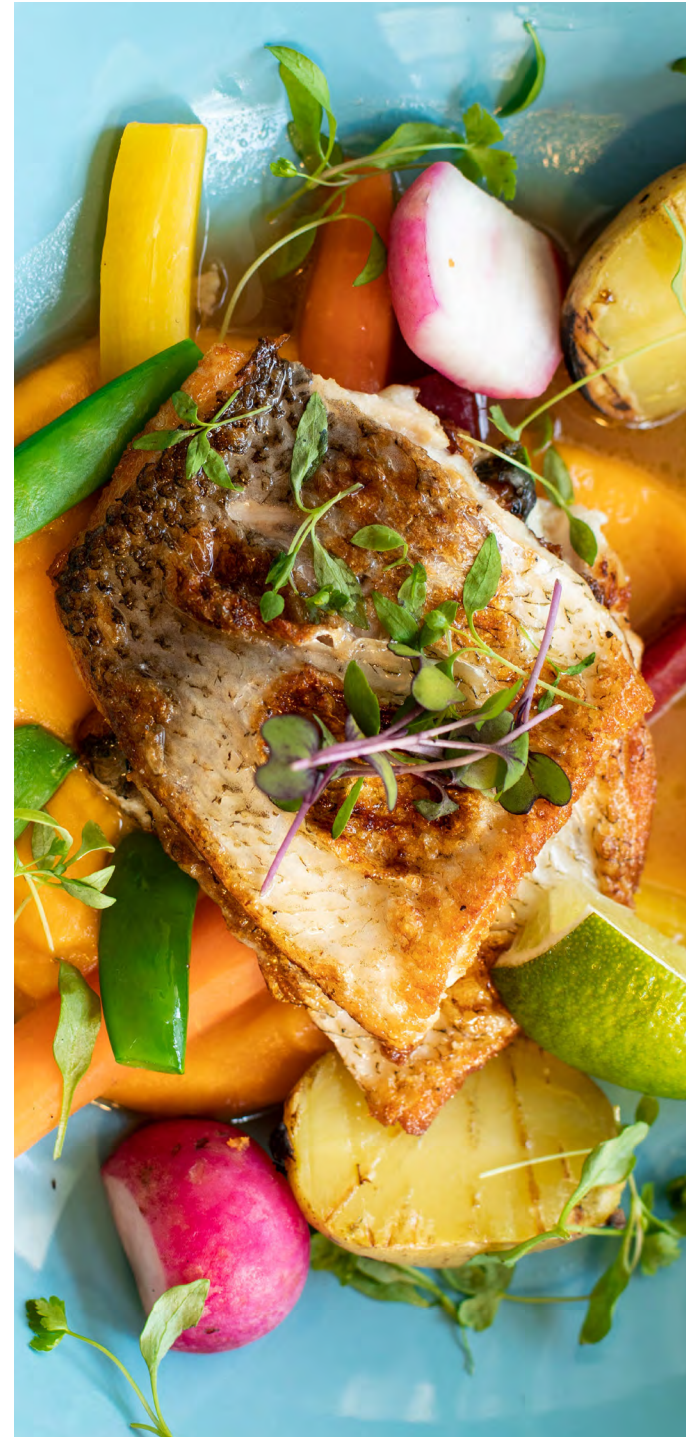
NY Strip & Jumbo Shrimp..... \$165 | garlic mashed potato, salsa verde, red wine demi glace gf, nf

Desserts

New York Style Cheesecake nf
Dark Chocolate Cake | candied orange zest, Grand Marnier anglaise gf, nf
Strawberry Shortcake Trifle

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All prices are before taxes and service fees



BEVERAGES

BEVERAGE SERVICE SELECTIONS

One bartender is required per 75 guests at \$150 each. Cash bar additional \$1 per drink.

Deluxe Brands..... \$14 per bev.

Breckenridge Vodka
Breckenridge Gin
Don Q Cristal Rum
Seagram's 7 Canadian Whiskey
Four Roses Bourbon
Monkey Shoulder Scotch
Cimarron Tequila

Premium Brands..... \$17 per bev.

Tito's Vodka
Tanqueray Gin
Bacardi Rum
Maker's Mark Bourbon
Jack Daniels Whiskey
Johnnie Walker Black Label Scotch
Herradura Silver Tequila

Super-Premium Brands

..... \$19 per bev.

Grey Goose Vodka
Hendrick's Gin
Ron Zacapa 23 Yr. Rum
Woodford Reserve Bourbon
Crown Royal Canadian Whiskey
Don Julio Blanco Tequila
Highland Park 12 Yr.
Johnnie Walker Black Label

Colorado Whiskey Brands

..... \$20 per bev.

Stranahan's Malt
Breckenridge Whiskey
10th Mtn Rye
Laws Bourbon 4 Grain Bourbon
Talnuu Continuum Cask
Woody Creek Straight

House Wines..... \$14 per glass | \$48 bottle

Château Soverain	sauvignon blanc
Château Soverain	chardonnay
Château Soverain	pinot noir
Château Soverain	cabernet sauvignon
Domanda Proseco	

Domestic Beer..... \$9 per bev.

Import/Local..... \$12 per bev.

Seltzers..... \$11 per bev.

Domestic Keg* \$490

Import/Specialty Kegs* \$590

*approximately 110 pints / keg

Non-Alcoholic..... \$8 per bev.

San Benedetto Still & Sparkling
Assorted Coke Products
Red Bull/Sugar-Free Red Bull



BEVERAGES

Package bar pricing is based on continuous service of specified liquor, craft and domestic beer, house wine and non-alcoholic beverages. All prices are before taxes and service fees.

Wine & Beer Bar Deluxe Brands

..... per guest

One Hour.....	\$22
Two Hours.....	\$34
Three Hours.....	\$46
Four Hours.....	\$56
Five Hours.....	\$66

..... per guest

One Hour.....	\$26
Two Hours.....	\$40
Three Hours.....	\$54
Four Hours.....	\$68
Five Hours.....	\$78

Premium Brands Super-Premium Brands

..... per guest

One Hour.....	\$30
Two Hours.....	\$48
Three Hours.....	\$66
Four Hours.....	\$78
Five Hours.....	\$90

..... per guest

One Hour.....	\$36
Two Hours.....	\$58
Three Hours.....	\$80
Four Hours.....	\$92
Five Hours.....	\$107

Wine & Beer Bar: Includes house red and white wines, sparkling wine, domestic beers and non-alcoholic beverages

Deluxe Brands: Includes standard well spirits, house wines, domestic and craft beers, and non-alcoholic beverages.

Premium Brands: Includes premium spirits, house wines, domestic and craft beers, and non-alcoholic beverages.

Super-Premium Brands: Includes super-premium spirits, house wines, domestic and craft beers, and non-alcoholic beverages.

Build-Your-Own Bloody Mary Bar..... \$28 per guest per hour

Build-Your-Own Mimosa Bar..... \$25 per guest per hour

Signature Craft Cocktails..... \$22 per guest per hour

Assorted Mule Bar..... \$22 per guest per hour

Assorted Cordials with Coffee Station..... \$16 per guest per hour

Cordials Bar..... \$30 per guest per hour



BEVERAGES

WINES BY THE BOTTLE

Please let your catering manager know if you are looking for additional offerings.

Sparkling

Cavicchioli..... \$54 | 1928 extra dry, prosecco, Veneto, Italy
Domanda..... \$70 | prosecco, Veneto, Italy
Lucien Albrecht..... \$64 | brut rosé, crémant de bordeaux, Bordeaux, France
Raventos i Blanc..... \$85 | Cava, Catalonia, Spain
Chandon..... \$60 | brut, California
Moët..... \$125 | brut, "impérial", Champagne, France
Veuve Clicquot..... \$165 | Brut, champagne, France

White

Jermann..... \$60 | pinot grigio, venezia giulia, Friuli-Venezia Giulia, Italy
Huia..... \$68 | sauvignon blanc, Marlborough, New Zealand
Domaine Chatelain..... \$80 | sancerre, Les Cailloux Silex, Pouilly-Fume, Loire, France
Abadia De San Campio..... \$75 | albarino, Rias Baixas, Spain
Goldschmidt..... \$64 | chardonnay, Russian River, California
Jordan..... \$90 | chardonnay, Russian River Valley, California

Red

Dreyfus & Ashby, Row 503..... \$72 | pinot noir, Willamette Valley, Oregon
The Pinot Project..... \$70 | Pinot Noir, Central Coast, California
Condado de Haza..... \$70 | tempranillo, Ribera del Duero, Spain
Bodegas Catena Zapata..... \$64 | malbec, Mendoza, Argentina
Joel Gott 815..... \$70 | Cabernet Sauvignon, Napa Valley, California
Rodeney Strong..... \$85 | cabernet Sauvignon, Napa Valley, California

