



THE INVERNESS
HOTEL AND CONFERENCE CENTER

www.invernesshotel.com

Inverness Hotel and Conference Center Banquet & Catering Menus

All Prices Subject to a Taxable 22% Service Charge and 4.35% Sales Tax

Continental Breakfast

All Prices Based on One Hour of Service

Front Range Continental

Chilled Orange, Grapefruit, Apple and Tomato Juices
An Assortment of Breakfast Pastries and Muffins
Flaky Butter Croissants with Jams, Marmalades and Sweet Butter

Choice of One Hot Item:

Scrambled Eggs, Monterey Jack Cheese and Maple Rubbed Country Ham Croissants
French Toast Sticks with Raspberry Coulis and Fresh Berries
Flaky Biscuits with Sausage, Egg and Jack Cheese

Sliced Seasonal Fruits with Berries
Assorted Cereals with Milk
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Tea
\$27.00 per Person

Red Rocks

Chilled Orange, Grapefruit, V-8 and Cranberry Juices
Sliced Seasonal Fruit with Berries
Bran, Multi-Grain and Fruit Muffins
Oatmeal Bar with Condiments
Individual Low-Fat Fruit Yogurts offered with
Toasted Granola and Dried Fruits
Assorted Heart Healthy Cold Cereals served with
2% or Skim Milk and Whole Bananas
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Tea
\$24.00 per Person

Mt Evans

Chilled Orange, Grapefruit, and Tomato Juices
Sliced Seasonal Fruits with Berries
An Assortment of Breakfast Pastries and Muffins
Flaky Butter Croissants with Jams, Marmalades and Sweet Butter
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Tea
\$21.00 per Person

All Continental Breakfasts are served inside the meeting room or in the adjacent foyer

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Ala Carte Refreshments

Beverages

Bottled Water	\$4.00/Each
Flavored Mineral Water	\$5.00/Each
Hot Chocolate Packets	\$4.00/Each
Arizona Iced Tea	\$5.00/Each
Red Bull – Sugar Free & Regular	\$6.00/Each
Starbucks Iced Frappaccino	\$7.00/Each
Soft Drinks	\$4.00/Each
Individual Bottled Juices	\$5.00/Each
Fruit Punch or Lemonade	\$32.00/Gallon
Fresh Orange or Grapefruit Juice	\$32.00/Half-Gallon \$5.00/per Person.
Tomato, Apple, Cranberry Juice	\$32.00/Half-Gallon
Fresh Brewed Regular and Decaffeinated Coffee	\$61.00/Gallon
Hot Chocolate or Hot Tea	\$61.00/Gallon
Freshly Brewed Iced Tea	\$61.00/Gallon

From Our Bake Shop

New York Style Fresh Bagels with Toasters and Cream Cheeses	\$57.00/Dozen
Assorted Muffins (including low-fat)	\$42.00/Dozen
Breakfast Breads and Pastries	\$42.00/Dozen
Coffee Cake	\$46.00/Dozen
French Croissants	\$46.00/Dozen
Variety of Fresh Baked Cookies	\$39.00/Dozen
Chocolate Fudge Brownies	\$39.00/Dozen

Snacks

Individually Packaged Trail Mix	\$5.00/Each
Whole Fruit (Apples, Oranges, Bananas)	\$3.00/Each
Cracker Jacks	\$4.00/Each
Individually Packaged Oreos and Fig Newtons	\$4.00/Each
Individually Packaged Chips (Potato, Pretzels, Doritos, Cheetos)	\$4.00/Each
Individual Boxed Cereal	\$5.00/Each
Pretzels, Peanuts, or Party Mix	\$27.00/per Pound
Mixed Nuts	\$27.00/per Pound
Popcorn (per bowl)	\$23.00/per Bowl
Variety of Wrapped Hard Candies	\$24.00/per Pound
Assorted Power Bars	\$44.00/Dozen
Granola Bars	\$31.00/Dozen
Candy Bars	\$44.00/Dozen
Frozen Fruit/Ice Cream Bars	\$59.00/Dozen
Individual Fruit Yogurts	\$53.00/Dozen
Chocolate-Dipped Strawberries	\$53.00/Dozen
Small Sliced Fruit Tray (serves 25)	\$165.00/Tray
Large Sliced Fruit Tray (serves 100)	\$660.00/Tray

Mountain River Breaks

Minimum of 30 People
All Prices Based on 30 Minutes of Service

The Eagle

Fresh Fruit Chunks with Honey Mint Sauce
Cranberry Orange Bread
Tropical Fruit Trail Mix
Assorted Individual Yogurts
Naked Juice and Flavored Mineral Waters
Freshly Brewed Regular and Decaffeinated Coffees
and Hot Teas

\$25.00 per Person

The Fryingpan

Ben and Jerry's Ice cream
Sugar Cinnamon Cookies
Frozen Novelty Bars
Fruit Flavored Sparkling Waters
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Teas

\$23.00 per Person

The Arkansas

Chocolate Chip Cookies
Old-Fashioned Oatmeal Raisin Cookies
Chocolate Orange Cookies
Peanut Butter Cookies
Chewy Granola Bars
Ice Cold Regular and Chocolate Milks
Freshly Brewed Regular and Decaffeinated
Coffees and Hot Teas

\$20.00 per Person

Gore Creek

Valrohna Chocolate Walnut Brownies
M&M Blondie's
Chocolate Fondue with Pound Cake
Ice Cold Regular and Chocolate Milks
Freshly Brewed Regular and Decaffeinated
Coffees, Hot Teas and Hot Chocolate

\$26.00 per Person

South Platte

Make Your Own Nachos
Featuring Tri-Color Tortilla Chips
with Queso Dip, Salsa, Pico de Gallo, Diced
Jalapenos and Black Bean Dip
Churros with Prickly Pear Whipped Cream
Arizona Iced Teas

\$21.00 per Person

The Blue

Fresh Popped Popcorn
Crunchy Pretzels
Individual Bags of Chips
Cracker Jacks and Packaged Jerky
Assorted Candy Bars
Individual Wrapped Candies
Mini Bottled Sodas

\$20.00 per Person

All Mountain River Breaks are served inside the meeting room or in the adjacent foyer

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Colorado Range Plated Breakfasts

All Breakfasts are Served with Fresh Orange Juice, Bakery Fresh Basket to Include Muffins, Croissants and Quick Breads,
Freshly Brewed Regular and Decaffeinated Coffees and Hot Teas

Tenmile

Scrambled Eggs with White Colorado Cheddar Cheese
Applewood Smoked Bacon, Juicy Link Sausage
Herb Roasted Country Potatoes

\$24.00 per Person

Mosquito

Mexican Style Scrambled Eggs with Monterey Jack Cheese and Chorizo
Presented in a Flour Tortilla Cup
Garnished with Tri-Colored Tortilla Strips,
Fresh Pico De Gallo
Herb Roasted Country Potatoes

\$26.00 per Person

Sawatch

Granola Crusted Stuffed Sweet Bread French Toast
with Strawberry Cinnamon Compote
and Orange Grilled Patty Sausage

\$25.00 per Person

Sangre de Cristo

Featuring a Duet of:

Chorizo and Roasted Pepper Quiche and
Cuban Maple French Toast
Apple Sausage and Yukon Potato Hash

\$26.00 per Person

Gold Miners Breakfast Buffets

All Breakfasts Include: Freshly Brewed Regular and Decaffeinated Coffees, Hot Tea and Hot Chocolate

Minimum of 30 People

Buffet Prices Based on One Hour of Service

The Lost Dutchman

Chilled Orange, Grapefruit and Apple Juices
Sliced Seasonal Fruit and Berries
Assorted Breakfast Pastries, Fruit Breads and Muffins
Fluffy Scrambled Eggs with Cheddar and Jack Cheeses
Maple Cured Bacon and Sausage Links
Golden Home Fried Breakfast Potatoes
\$31.00 per Person

The Old Hundred

Chilled Orange, Grapefruit and Tomato Juices
Sliced Seasonal Fruits and Berries
Assorted Individual Fruit Yogurts
Assorted Breakfast Pastries, Fruit Breads and Muffins
Fluffy Scrambled Eggs with Diced Tomato and Cheddar Cheese
Maple Cured Bacon and Sausage Links
Skillet Potatoes with Roasted Onions and Peppers
Double Thick Vanilla French Toast, Hot Maple Syrup
\$34.00 per Person

Cripple Creek

Chilled Orange, Grapefruit, Tomato and Apple Juices
Sliced Seasonal Fruits and Berries
Assorted Breakfast Pastries, Fruit Breads and Muffins
Chilled Individual Plain and Fruit Yogurts Served with Granola
Spinach, Tomato and Monterey Jack Frittata, Salsa Fresco
Scrambled Eggs Ranchero
Sweet Bread French Toast with Apple Raisin Chutney and Maple Syrup
Buttery Roasted Breakfast Potatoes
Grilled Honey Cured Ham and Chicken Apple Sausage
\$40.00 per Person

Panning For Enhancements

Chef's Fees Apply at \$125.00 per Chef, Per Hour on Prepared to Order Stations

Fruit Smoothie Bar: Fresh Seasonal Fruits
and Berries Crushed with Ice and Low Fat Yogurt
\$8.00 per Person

Omelets Prepared to Order with Fresh Farm Eggs
and Selection of Fillings and Toppings
\$12.00 per Person

Waffle or Pancake Station-Prepared to Order
Vanilla Belgium Waffles or Buttermilk Pancakes
Served with Maple Syrup, Whipped Butter, Whipped Cream
Brown Sugar, Fruit Compote (Maximum 200 guests)
\$ 12.00 per Person

Scottish Smoked Salmon with Condiments
Toasted Bagels
\$12.00 per Person

Hot Oatmeal Bar with Butter,
Milk, Brown Sugar and Raisins
\$7.00 per Person

Fresh Bagel Bar featuring Assorted New York Style Bagels
Plain and Flavored Cream Cheeses, Toasters
\$7.00 per Person

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Little Grouse Mountain Brunch

Minimum of 50 People
Buffet Prices Based on Two Hours of Service

Display of Chilled Orange, Grapefruit, Tomato and Apple Juices
Abundant Display of Fresh Seasonal Fruits and Berries
Assorted Baskets of Breakfast Pastries to include:
Croissants, French Pastries, Muffins, and Quick Breads
Mini Bagels with Cream Cheese

Breakfast Specialties

❖ Prepared to Order: Omelets and Eggs – Any Style
Assortment of Fillings and Toppings
White Chocolate and Toasted Pecan Waffles with Vermont Maple Syrup
Blueberry Pancakes with Fruit Compote
Applewood Smoked Bacon and Juicy Sausage Links
Three Pepper Fried Potatoes

Salads and Luncheon Specialties

Assorted Inverness Salad Greens, with a Variety of Toppings,
Chipotle Ranch and Wild Raspberry Vinaigrette
Cucumber and Red Onion Salad with Baby Dill Vinaigrette and Toasted Pine Nuts
Asian Barbecue Chicken Salad with Soba Noodles and Red Chili Cilantro Dressing
Spinach Pasta with Caramelized Chipolini Onions, Roasted Peppers and Artichoke Hearts
Sautéed Seasonal Vegetables with Smoked Paprika Butter
Grilled Petite Salmon Fillets with Grilled Corn Risotto, Smoked Garlic Butter Sauce
Thyme Seared Natural Chicken Breast with
Italian Squashes and Plum Tomato Coulis

Coffee and Sweets

An Array of Miniature Pastries, Assorted Cakes and Pies
Freshly Brewed Regular and Decaffeinated Coffees, Hot Chocolate and Hot Teas

\$53.00 per Person

❖ Chef's Fees Apply at \$125.00 per Chef, per Hour for Prepared to Order Station