

# The County Dinners

All Plated Dinners are served with Freshly Baked Artesian Rolls and Butter,  
Freshly Brewed Regular and Decaffeinated Coffees, Hot or Iced Teas

Develop Your Own Menu by Selecting One Item From Each of the Following Courses:

## First Course

Caesar Salad with Petite Romaine Lettuce Hearts with  
Basil Focaccia Crostini, Shaved Parmesan-Reggiano,  
Roasted Garlic Caesar Dressing

Lobster and Shrimp Bisque  
with Truffled Crème Fraiche and Snipped Herbs

Roasted Colorado Corn Chowder  
with Fire Roasted Green Chile and Local Potatoes

Radicchio and Bibb lettuce with Grilled Portobello  
Mushrooms and Red Wine Braised Sweet Onions,  
Granny Smith Apple Dressing

Baby Spinach, Arugula and Lola Rosa Salad with Warm  
Brie wrapped in Phyllo, Fresh Raspberries, Orange  
Segments and Candied Pecans, Aged Red Wine Vinaigrette

Grilled Hearts of Romaine Lettuce, House Smoked Salmon  
Parmesan-Cumin Twist, Lime Yogurt Dressing

Inverness Green Salad with Marinated Beets, sherry  
Spiked tomatoes and Daikon Curls

Baby Frisee and Spinach Salad with Herbed Brie  
Cheesecake, Yellow Teardrop Tomatoes  
Sherry Apple Dressing

Tomato and Cream Sherry Veloute  
with Dungeness Crab and Morel Mushrooms

Bouquet of Seasonal Baby Greens, Wrapped in a Cucumber Vase with Baby Buffalo Mozzarella,  
Vine Ripened Red and Yellow Tomatoes, Aged Balsamic Vinaigrette  
(\$3.00 per person up charge)

## Plated Entrees

All Dinners Include Chef's Selection of Fresh Vegetables

### Douglas

Herb Seared Tenderloin of Beef and Half Broiled Australian Lobster Tail  
with Horseradish Potato Puree & Braised Baby Vegetables  
\$89.00 per Person

### Jefferson

Herb Roasted Natural Chicken Breast with Black Garlic, Grilled Corn Risotto and Peppercorn Pan Gravy  
\$47.00 per Person

### Gunnison

Ancho Chili Rubbed Tenderloin of Beef with Fondant Potato, Baby Carrots and Red Pepper Fricassee  
\$67.00 per Person

### Larimer

Herb Roasted Petite Tenderloin Steak & Sautéed Lemongrass Garlic Shrimp  
with Cheddar and Onion Spiked Potato Puree and Merlot Pan Sauce  
\$64.00 per Person

### Arapahoe

Stuffed Natural Chicken with Vegetable Succotash, Shredded Mahon Cheese  
and Butternut Squash Ravioli with Sage Cream Sauce  
\$51.00 per Person

### Adams

Cajun Spiced Pork Tenderloin Medallions with Spinach and Portobello Fusilli Pasta and Red Pepper Crema  
\$53.00 per Person

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

**Teller**

Asian Grilled Salmon Filet with Sticky Rice and Oriental Vegetables with Red Curry Coconut Sauce  
\$50.00 per Person

**Clear Creek**

Macadamia Nut Crusted Pacific Snapper with Forbidden Black Rice, Gingered Vegetables & Mango Relish  
-Market-

**Grand**

Duet of Filet Beef Tenderloin Paired with Pacific Salmon,  
Port Wine Demi Glace and Orange Mango Salsa  
Peruvian Whipped Purple Potatoes  
\$62.00 per Person

**Weld**

Duet of Crispy Pork Belly and Roasted Pork Tenderloin  
with Spiced Apple Relish, Yukon Potato Tower and Tarragon Orange Emulsion  
\$69.00 per Person

**Custer**

Seared Veal Loin Stuffed with Foie Gras and Buffalo Force meat,  
Caramelized Leeks and Sweet Corn Bread Pudding  
\$94.00 per Person

**Cheyenne**

Asparagus ravioli with Roasted Garlic Pomodoro Sauce and Broccolini  
\$43.00 per Person

**San Juan**

Quinoa stuffed Eggplant with Roasted pepper marinara  
\$45.00 per Person

**Grande Finales**

**Classic Floating Island**

Vanilla Anglaise, Baked Soft Meringue Drizzled with Crunchy Caramel and Seasonal Berries

**Spiced Caramel Poached Pear**

Caramel Poached Pear, Crème Fraiche Caramel Sauce, Home Made Honey Comb and Spiced Bread Cream

**Warm Double Chocolate Cake**

Warm Runny Center Cake Filled with Dark Chocolate Ganache, Chocolate Sauce, Vanilla Ice Cream and Nougatine Tuile

**Blueberry Peach Crumble**

Warm Blueberry-Peach Tart topped with Oats Crumble, Huckleberry Sauce and Mascarpone Cream

**Crème Brulée**

Tahitian Vanilla Crème Brulée with Spiced Papaya-Pineapple Marmalade

**Chocolate Fondue**

Valrhona Caraibe Chocolate with Anis Praline Cookie on a Stick, Homemade Vanilla Marshmallow and Chilled Milk Lhassi

**Double Lemon Tart**

Meyer Lemon Flan, Lemon Curd, Honey Ginger Crème Fraiche and Citrus Segment

**Chocolate Profiteroles**

Pate a Choux Stuffed with Light Chocolate Cream, Chocolate Glaze, Finished with Sweet Liqueur-Milk Chocolate Sauce

**Crème Caramel**

English Custard Baked with Hard Caramel then Flipped with its Sauce Served on Clementine Segments and Fried Kataifi

More than one choice of plated entrée selected will be billed at the higher priced entrée.  
Maximum of 2 selections are permitted. Additional selections will incur an additional surcharge of \$7.00 per person

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

## Colorado Buffets

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

Minimum 50 People

Buffet Prices Based on One and Half-Hours of Service

### The Wild West

Chuck Wagon Tossed Salad with Sidewinders Ranch Dressing  
Black Bean and Roasted Corn Salad  
Tomato and Bermuda Onion Salad  
Rustic Red Potato Salad with Bacon and Mustard  
Grilled Vegetable Antipasto  
Hearty Relish Tray with Charred Tomato Salsa  
Black Bean Soup with Sour Cream and Jack Cheese

### Please Select Four Entrées

Petite Mesquite Broiled New York Steak with Grilled Onions and Mushrooms  
Baby Back Barbecued Pork Ribs  
Fresh Skillet Seared Pecan Maple Glazed Salmon Steak  
Lime Honey Barbecued Breast of Chicken  
Grilled Swordfish with Prickly Pear Butter  
❖ Carved Grilled Leg of Lamb with Date, Olive and Rosemary Pan Gravy  
Pan Seared Pacific Salmon with Black Garlic Cream Sauce  
Seared Chicken Medallions with Shallot Balsamic Sauce with Mushroom Polenta and Thyme

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Baked Potato Bar  
Sour Cream, Butter, Shredded Cheese, Bacon, Scallions  
Cowboy Ranch Beans  
Corn-on-the-Cob with Butter  
House Made Cornbread, Biscuits and Jalapeno Breadsticks with Honey Butter

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Ben and Jerry's Ice Creams  
Caramel Apple Tarts  
Chocolate Praline Towers  
Warm Peach Cobbler, Vanilla Date Sauce

\$79.00 per Person

❖ Chef's Fee Apply at \$125.00 per Chef per Hour on Carved Items

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

## **The Trail Boss**

Wild Mushroom Bisque  
Traditional Caesar Salad with Parmesan Croutons  
Spinach and Arugula with Grilled Portobello Mushrooms and Marinated Asparagus  
Spiced Shrimp and Tomato Shooters  
Cucumber and Red Onion Salad with Toasted Pine Nuts and Aged Red Wine Vinegar

### **Please Select Three Entrées**

- Roasted Natural Chicken Breast with Dutch Oven Vegetables and Natural jus
- Grilled Swordfish with Smoked Ranchero Sauce and Roasted Corn Salsa
- Herbed Rubbed Salmon with Country Risotto and Lemon Beurre Blanc
- Baked Sea Bass with Yucatan Spices, Served with Coconut and Black Bean Rice Pilaf
- ❖ Carved to Order Roasted Herb Crusted Whole Strip Loin of Beef with Roasted Tomato Demi
  - Pistachio Crusted Lamb with Garlic Jus and Oven Roasted Tomatoes
  - Pesto Crusted Chicken Breast with Thyme Skillet Potatoes and Pancetta
  - Roasted Pork Loin with Three Pepper Ragout and Tamarind Demi

Freshly Baked Artesian Rolls with Butter  
An Abundant Assortment of Cakes, Tortes, Fruit Tarts, and French Pastries

\$74.00 per Person

## **Las Animas Colorado**

Local Corn and Pablano Chile Chowder  
Petite Greens with Jicama and Orange, Cilantro Lime Dressing  
Crunchy Spiced Cabbage Slaw with Poppy Seeds and Cracked Peanuts  
Cilantro Grilled Chicken Salad with Tomato, Onion and Radishes, Cilantro Dressing  
Chipotle Rubbed Chicken Quesadillas

### **Please Select Three Entrées**

- Adobe Chicken Breast with Fideo and Grilled Tomatillo Salsa
- Chicken Enchiladas with Smoked Cheddar and Pasilla Chili Sauce
  - ❖ Ancho Chile Rubbed Pork Loin, Carved to Order with Prickly Pear BBQ
- ❖ Fajita Station: Tender, Sizzling Beef and Spicy Chicken Presented with Grilled Onions, Peppers, Warm Flour Tortillas, Sour Cream, Guacamole and Salsa
  - Charbroiled Salmon and Pineapple Salsa
- Spiced Gulf Shrimp Lightly Sautéed in Chili Oil with Sweet Onions, Poblanos and Tomato
  - ❖ Ancho Chile Rubbed Whole Strip Loin of Beef, Carved to Order Served with Chipotle Béarnaise

Freshly Baked Artesian Rolls with Butter  
Margarita Cheese Cake, Tequila Lime Sorbet,  
Fruit Empanadas and Kahlua Flan

\$69.00 per Person

- ❖ Chef's Fee Apply at \$125.00 per Chef per Hour on Carved/Station Items

## **The Railroad**

Array of Sushi including California Rolls with Wasabi, Soy Sauce  
and Pickled Ginger (4pc per person)

Cucumber and Seaweed Salad, Sesame Dressing  
Soba Noodles with Green Onions and Sweet Chile  
Green Papaya Martinis with Cracked Peanuts, Cilantro and Thai Dressing

### **Entrées**

Teriyaki Beef and Shrimp and Broccoli with Sticky Rice  
Citrus Macadamia Nut Crusted Mahi Mahi with Papaya Salsa  
Hoisin BBQ Baby Back Ribs, Stir Fried Vegetables  
Crispy Vegetarian Spring Rolls and Pot Stickers with Sweet and Sour Sauce  
Stir Fried Rice with Asparagus and Shiitake Mushroom Oyster Sauce

### **Desserts**

Pineapple Upside Down Cake with Tahitian Vanilla Sauce  
Coconut Pudding Bread Pudding  
Chocolate Macadamia Nut Cream Pie  
Hilo Lime Pie

\$72.00 per Person

## **Molly Brown**

Tossed Baby Lettuce with Orange Segments, Island Piñon Nuts  
and Marinated Cucumbers with Lime Vinaigrette  
Chilled West Indian Shrimp Salad with Red Peppers & Green Papaya served in Coconut Shells  
Peppered Pineapple & Couscous Tossed with Cilantro, Tomato & Curried Coconut Dressing  
Rare Seared Sesame Crusted Tuna Tossed with Antiguan Green Beans, Fresh Mango & Nutmeg Emulsion

### **Entrées**

❖ Sugar Cane Rubbed Pork Loin Carved to Order with Tamarind Demi Served with  
Island Sweet Rolls & French Creole Mustard  
Whole Reef Mahi Steamed in Banana Leaves with Tropical Fruit Salsa & Aromatic Vegetables  
Seared Sugar Cane Skewered Chicken Sticks with Sweet Potato Puree & Papaya Butter Sauce  
Caribbean Pepperpot Stew with Mussels & Rock Shrimp

### **Desserts**

Jamaican Rum Fruit Flambé with Vanilla Bean Ice cream  
Toasted Coconut Cream Cake  
Assorted Cookies

\$59.00 per Person

❖ Chef's Fee Apply at \$125.00 per Chef per Hour on Carved/Station Items

## **Roxborough Park**

Mini Buffalo Mozzarella and Roma Tomatoes, Olive Oil and Balsamic Syrup  
Caesar Salad Bowl with Focaccia Croutons and Shaved Parmesan  
Cheese Tortellini Salad with Toasted Pine Nuts, Plum Tomatoes and Fresh Basil  
Zuppa Pasta e Fagioli

### **Hand Made Pizzas to Include:**

Four Cheese, Meat Lovers and Grilled Vegetable

### **Entrées**

Chicken Parmesan with Penne and Roasted Garlic Marinara  
Wild mushroom Raviolis with Pesto Cream, Artichoke Hearts and Roasted red and yellow peppers

Sautéed Italian Squashes  
Herbed Garlic Bread Sticks and Loaves of Country Breads

### **Desserts**

Florence Style Cannoli  
Mini Pastries

\$51.00 per Person