



# THE INVERNESS

## HOTEL AND CONFERENCE CENTER

200 Inverness Drive West Englewood, CO 80112 (303) 799-5800 *Phone* (303) 799-5874 *Fax* [www.InvernessHotel.com](http://www.InvernessHotel.com)

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### Dinner Banquet Menu

#### Plated Dinners

Develop your own menu by selecting one item from each of the following:

First Course, Entrée and Dessert.

All Plated Dinners are served with Rolls and Butter, Fresh Brewed Starbucks Coffee and Tazo Teas.

#### First Course

- Baked Potato Soup with Snipped Chives
- Crab Bisque with Aged Spanish Sherry and Crème Fraiche
- Wild Mushroom Cream with Baby Brie and Herb Crouton
- Watercress Soup with King Crab Essence
- Caesar Salad with Crisp Romaine, Parmesan, Garlic Croutons and Passed Creamy Caesar Dressing
- Sonoma Baby Greens with Chèvre Cheese, Candied Walnuts, Roasted Peppers and Creamy Raspberry Vinaigrette
- Baby Spinach Leaves with Grilled Baby Portobello Mushrooms, Shaved Red Onion,
- Asiago Cheese and Pancetta-Balsamic Vinaigrette
- Chilled Jumbo Shrimp Cocktail with Spicy Tomato Horseradish Coulis
- Maryland Crabcake with Avocado relish and Jicama Slaw

#### Entrées: Meats and Poultry

All Entrées are Prepared with the Chef's Choice of Accompaniments.

#### Sesame Seared Breast of Chicken

with Teriyaki Stir Fried Noodles and Orange-Ginger Glaze

\$42.00

#### Herb Grilled Breast of Chicken

with Asparagus Ravioli, Sun-dried Tomato Cream and Balsamic Syrup

\$42.00

#### Oven Roasted Breast of Capon

Filled with Prosciutto, Sage and Aged Provolone on Oil Cured Olive Polenta with Dijon Mustard Jus

\$43.00

**Grilled Bone-in Pork Chop**

with Green Chile Mixed Grain Pilaf, Citrus Cilantro Jus

\$45.00

**Petite Filet of Beef and Chicken Breast**

with Roasted Garlic Couscous, Rosemary Demi Glace and Tomato Chutney

\$51.00

**Duxelle Stuffed Airline Chicken Breast**

with Basil Potato Puree, Toasted Garlic Jus

\$50.00

**Pan Seared Filet of Beef and Colossal Shrimp**

with Yukon Gold Potato-Pancetta Hash and Rosemary Demi Glace

\$55.00

**The Ultimate Filet Mignon**

8oz. All Natural Harris Ranch Beef with Sage-Chevre Potato Gratin and Cabernet Ancho Demi Glace

\$61.00

**Entrées: [Seafood](#)**

All Entrées are Prepared with the Chef's Choice of Accompaniments

**Basil Seared Salmon Fillet**

with Morel Mushroom Risotto and Watercress-Baby Leek Cream

\$44.00

**Almond Crusted Sea Bass**

with Herb Rice Pilaf and Amontillado Beurre Blanc

\$48.00

**Cilantro Cumin Dusted Halibut Filet**

with Pinon-Green Chili Polenta and Shrimp Tomato Ragout

\$48.00

**Tamarind Glazed Ahi Tuna Steak**

with Steamed Jasmine Rice and Cashew Nut Butter

\$47.00

**Vanilla-Lemon Roasted Monkfish**

with Capellini Nest, Chanterelle Mushroom

\$43.00

### **Petite Filet of Beef and Lemon Grilled Salmon**

with Scallion Thyme Butter Garlic Mashed Potato

\$53.00

### **Desserts**

- Inverness Fruit Pizza
- White Chocolate Cheesecake with Milk Chocolate-Godiva Sauce
- Raspberry Chocolate Mousse Torte with Chambord Cream
- Individual Wild Berry Pie with Walnut Streusel and Crème Anglaise
- Apple Pecan Tart with Jack Daniels Sauce
- Chocolate Fudge Cake with Toasted Almonds and Amaretto Sauce

### **Inverness Dessert Buffet**

from \$10.00 to \$16.00

More than one choice of plated Entrées selected during any one meal period will be billed at the higher priced Entrée.

Maximum of 2 selections are permitted. Additional selections will incur an additional surcharge of \$6.00 per person.

### **Dinner Buffet**

(For parties of less than 35 guests please add \$5.00 to the Buffet pricing below)

Served with Fresh Brewed Starbucks Coffee and Tazo Teas.

### **Colorado Buffet**

- High Mountain Greens with Crisp Vegetables and Raspberry-Peach Vinaigrette
- Five Bean Salad with Golden Beets and Orange-Coriander Dressing
- Orecchiette Pasta Salad with Oven Dried Tomatoes and Champagne-Chive Vinaigrette
- Achiotte Rubbed Chicken Salad with Fresh Corn and Chipotle-Lime Marinade
- Smoked Chicken Tortilla Soup
- Seared Sirloin Steak with Smoked Ranchero Sauce
- Blue Corn Meal Dusted Trout with Toasted Pinion Butter
- Grilled Sage Chicken Breast with Cabernet Demi Glace
- Caramelized Onion and Boulder Chèvre Potato Gratin
- Green Beans, Roasted Shallots and Bacon
- Inverness Fruit Pizza
- Vanilla Bean Cheesecake with Peach-Dark Rum Compote
- Espresso Chocolate Pound Cake with Almond Cream
- Palisade Valley Apple-Rhubarb Pie

\$56.00

### **Western BBQ Buffet**

- Iceberg Lettuce with Seasonal Vegetables and Creamy Buttermilk Dressing
- Carrot-Raisin Coleslaw with Cinnamon Mayonnaise
- Potato Salad with Mesquite Smoked Bacon Vinaigrette
- White Bean Salad with Asparagus and Roasted Peppers
- Black Bean-Jalapeno Soup
- Slow Roasted Beef Brisket with Caramelized Onion Demi Glace
- Grilled Chicken Breast with Cracked Black Pepper Gravy
- Chipotle Rubbed Pork Ribs with Honey BBQ Sauce
- Borracho Beans
- Corn on the Cob with Creamy Butter
- Cheddar Cheese and Green Onion Biscuits
- Chocolate-Peanut Butter Brownie Cake
- Peach Cobbler with Vanilla Ice Cream
- Strawberry Shortcake Bar with Lemon Scones

\$55.00

### **Tex-Mex Buffet**

- Southwestern Field Greens with Sangria Vinaigrette
- Black-Eyed Pea, Bay Shrimp Salad with Ruby Red Grapefruit Vinaigrette
- Grilled Chicken Salad with Cilantro Pesto Mayonnaise
- Poblano Potato Salad with Mesquite Smoked Bacon
- Sweet Potato-Corn Chowder
- Chorizo Stuffed Chicken Breast with Queso Fundido
- Seared Petite Steak with Roasted Tomato-Ancho Chile Sauce
- Cornmeal Crusted Catfish with Roasted Tomatillo Sauce
- Fresh Shucked Corn on the Cob with Toasted Cumin Butter
- Cilantro-Lime Rice
- Tequila-Lime Cheesecake with Grand Marnier Glaze
- Black Bottom Chocolate Pecan Pie
- Chocolate-Kahlúa Flan
- Apple-Cinnamon Chimichangas with Carmel Sauce

\$59.00

### **Mediterranean Buffet**

- Greek Salad Display with Seasonal Vegetables and Oregano-Red Wine Vinaigrette
- Marinated Three Olive Salad with Feta Cheese and Mondena Dressing
- Red Lentil Salad with Pancetta and Rosemary-Borolo Dressing
- Parma Antipasto Display with Romano and Italian Tapenade
- White Bean, Spinach and Sun-dried Tomato Pesto
- Veal Medallions with Porcini Mushrooms, Tomatoes and Artichokes
- Basil Seared Chicken Breast with Marsala-Oyster Mushroom Jus

- Shrimp and Clams with Linguini and Herbed Tomato Broth
- Saffron and Grilled Vegetable Couscous
- Oven Baked Ratatouille with Eggplant and Sweet Peppers
- Almond Polenta Pound Cake with Sweet Lemon Glaze
- Mascarpone Cheesecake with Port-Black Fig Syrup
- Caramelized Poached Pear Tart with Chocolate Frangipane
- Tangy Lemon Curd Torte with Fresh Strawberries

\$59.00

#### **Pacific Rim Buffet**

- Kimchi Cabbage Salad with Chili Marinated Prawns and Shiitake Mushrooms
- Sesame Udon Noodles with Fried Calamari and Sweet Rice Wine Vinegar
- Pineapple Glazed Beef Salad with Yellow Peppers and Teriyaki Vinaigrette
- Tea Smoked Duck Breast with Water Chestnuts and Sake-Plum Dressing
- Hot and Sour Soup
- Pork Lo Mein with Yakisoba Noodles and Black Bean Sauce
- Tamarind Glazed Pacific Salmon with Szechwan Butter Glaze
- Cashew Chicken with Bell Peppers and Orange-Ginger Sauce
- Baby Bok Choy with Bamboo Shoots and Water Chestnuts
- Egg Fried Rice
- Coconut Cream Tartlets
- Mango-Chocolate Mousse Torte
- Pineapple-Macadamia Nut Upside-Down Cake
- Coconut Macaroons, Almond Cookies and Pinion Brittle

\$63.00

**For additional information, please call (303) 799-5800 or visit [www.InvernessHotel.com](http://www.InvernessHotel.com).**

All pricing subject to a 22% service charge and 4.35% tax