

## Evening Fare

### Loveland Pass Hot Hors D'oeuvres

All Hors D'oeuvres are Priced and Sold Per Dozen

Grilled Baby Lamb Chops with Mint demi \$46.00	BBQ Chicken Chipotle Spring Roll with Cumin Black Bean Sauce \$41.00
Chicken empanadas with Cilantro Sour Cream \$44.00	Bacon Wrapped Scallops with Pineapple salsa \$46.00
Andouille Sausage Encroute with Creole Tomato Coulis \$42.00	Parmesan Artichoke Hearts with Marinara \$41.00
Sesame Crusted Chicken with Pineapple Salsa \$41.00	Cashew Chicken Spring Rolls with Ginger sauce \$41.00
Chicken or Beef Satay with Thai Peanut Sauce \$42.00	Vegetable Spring Rolls with Plum Sauce \$31.00
Mini Crab Quiche \$42.00	Vegetarian Pot Stickers with Soy Mustard \$31.00

### Raton Pass Cold Hors D'oeuvres

All Hors D'oeuvres are Priced and Sold Per Dozen

Rosemary Skewered Shrimp with Avocado \$44.00	Artichoke and Heirloom Tomato Bruschetta \$38.00
Peppered Smoked Salmon Wrapped Asparagus \$39.00	Chilled Rock Shrimp Shooter with Melon Salsa \$39.00
Belgium Endive with Blackened Rock Shrimp \$38.00	Beef Tenderloin on Blue Corn Cake \$38.00
Spiced Shrimp on Cucumber \$38.00	Rice Paper Summer Roll, Soy Dipping Sauce \$38.00
Teriyaki Chicken on Rice Cake \$39.00	Sonorant Vegetable Profiterole \$38.00
Asian Wonton Cup with Chopped Chicken Salad \$38.00	Herb Cheese Stuffed Baby Tomato \$38.00
Mini Opal Basil and Mozzarella Tartlet \$38.00	Tequila Soaked Melon and Prosciutto \$38.00

Seared Citrus Tuna with Wasabi Oil  
\$39.00

## **Reception Enhancement**

### **Aspen**

Market Fresh Vegetables with  
Herb Crème Fraiche and Bleu Cheese Buttermilk Dip  
Small Display (serves 25) \$160.00  
Large Display (serves 50) \$319.00

### **Vail**

Abundant Presentation of Imported and Domestic Cheeses  
Featuring Brie, Goat Cheese and Spanish Cheeses  
Garnished with Fresh Fruits, Berries and Grapes with Carrs Water Crackers,  
Sliced Baguettes and Bread Sticks  
Small Display (serves 25) \$204.00  
Large Display (serves 50) \$396.00

### **Silverthorne**

Hummus, Baba Ganoush and Harrisa Sauce  
Tandoori Chicken and Cumin Scented Ground Lamb presented with Lettuce Cups,  
Chopped Lettuce, Olives, Tomato, Sweet Onion and Raita Sauce  
Warm Pita Breads and Papadur Crackers  
\$15.00 per person

### **Eagle**

Corn and Flour Tortilla Chips with Warm Cumin  
Black Bean Dip, Guacamole, Fire Hot Chili Con Queso Dip, and Fresh Garden Salsa  
\$7.00 per person

### **Minturn**

Coffee Station with Flavored Syrups, Whipped Creams and  
Chocolate Coffee Beans,  
Citrus Zests, Puff Pastry Swans and Petit Fours  
\$16.00 per person

### **Breckenridge**

Per 50 pieces

Oysters on the Half Shell \$220.00  
Jumbo Chilled Shrimp \$315.00  
Cracked Crab Claws \$330.00

Served with Horseradish, Vodka Cocktail Sauce and Mountain Remoulade

## **Estes Park Action Stations**

Culinary Action Stations May Not Be Served As a Stand-Alone Meal  
Action Stations Must Be Combined with Other Buffets, Plated Option  
Or Create Your Own Buffet with Minimum of Three Stations  
Chef's Fees Apply at \$125.00 per Chef, per Hour

Minimum 50 per Person  
Stations are Based on One Hour of Service

### **Buffalo and Wild Berries**

Buffalo Swedish Meatballs Tossed with Peppercorn Demi  
Served with Toasted Almond Rice, Lingonberry and Wild Mushrooms  
\$18.00 per Person

### **Spotted Owl**

Cheese Tortellini and Penne Tossed to Order with Fresh Tomato Basil and Pesto Cream Sauces  
Accompaniments of Grilled Chicken, Italian Sausage, Pine Nuts, Sun Dried Tomatoes,  
Roasted Bell Peppers, Mushrooms & Parmesan  
Display of Garlic & Herb Breadsticks & Ciabatta Loaves  
\$15.00 per Person

### **Big Horn Shrimp**

Sizzling Sesame Shrimp with Snow Peas, Water Chestnuts, Bean Sprouts, Green Onions,  
Red Bell Peppers in a Spicy Orange -Garlic Sauce  
Coconut Milk and Lemon Grass Chicken with Bok Choy & Red Curry Vegetables  
\$20.00 per Person

### **Tundra Vegetation**

Portobello & Crimini Mushrooms Stir Fried to Order  
Asparagus Tips, Artichokes & Sweet Bell Peppers Served in a Puff Pastry Shell  
\$17.00 per Person

### **Rocky Mountain Tuber**

Horseradish-Wasabi Mashed Potatoes, Ancho Chili Garlic Mashed Potatoes,  
Sonoran Sweet Potato Puree, "Smashed" Reds with Creamy Butter, Sweet Butter,  
Chives, Sour Cream, Applewood Bacon Bits,  
Sharp Cheddar, Wild Mushroom Ragout and Roasted Chili Spiked Corn  
\$17.00 per Person

### **Red Fox**

Chicken & Beef Fajitas with Onions, Bell Peppers and Mild Chilis  
Served with Sharp Cheddar and Jack Cheeses, Sour Cream, Salsa, Guacamole,  
Pico de Gallo and Warm Soft Flour Tortillas  
\$18.00 per Person

## **From the Butchers Block and Hand Carved**

Chef's Fees Apply at \$125.00 per Chef, Per Hour

### **Oven Roasted Center Cut Pork Loin**

Roasted Chili Mayonnaise and Mango Apple Chutney  
Fresh Cornbread  
\$385.00 (Serves 50 guests)

### **Roasted Tenderloin of Beef**

Horseradish Cream, Stone Ground Mustard and Burgundy Demi Glace  
Rosemary Biscuits and Rolls  
\$413.00 (Serves 25 guests)

### **Whole Roasted Turkey Breast**

Cranberry Chutney and Basil Mayonnaise  
Cornbread Muffins  
\$303.00 (Serves 30 guests)

### **Rosemary Crusted Leg of Lamb**

Black Olive Tapenade and Garlic Chive Aioli  
Pita Bread and Sesame Scented Focaccia  
\$358.00 (Serves 50 guests)

### **Baked Virginia Ham**

Chardonnay Peach Glaze, Coriander Orange Mustard  
Honey Biscuits  
\$385.00 (Serves 50 guests)

### **High Alpine Suckling Pig**

Stuffed with Smoked Bacon and Mountain Stone Fruit Force meat  
Wild Rice and Corn Relish  
\$990.00 (Serves 100 guests)

### **Roasted Prime Rib of Beef**

Creole Mustard, Creamy Horseradish and Herb Mayonnaise  
Poppy Seed Rolls  
\$468.00 (Serves 50 guests)