

Bunker Lunch Boxes

All Box Lunches are served with Cold Deli Salad, Ms. Vickie's Potato Chips,
Piece of Whole Fruit, Fresh Baked Jumbo Cookie and Bottled Water or Soda

Select Any Two Box Lunches Varieties
\$29.00 per Person

Any combination of 3 or more Box Lunches will be an additional \$2.00 per Person

Hole #1

Smoked Turkey and Applewood Bacon Wrap in a Sun-Dried
Tomato Tortilla with Chopped Lettuce and Tomato

Hole #2

Country Ham, Swiss cheese, Lettuce and Beefsteak Tomato on French Baguette
Honey Mustard Spread

Hole #3

Rare Roast Beef on Ciabatta with Sweet Onion Relish,
Horseradish aioli and Arugula

Hole #4

Boursin chicken salad sandwich on Ciabatta with grapes and toasted pecans

Hole #5

Marinated Grilled Vegetables layered with Roasted Pepper Spread in a Pita Pocket

Plated Lunch - Mountain Landscapes

All Plated Lunches 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

Inverness Caesar Salad with Grated Parmesan, Garlic Croutons and Creamy Caesar Dressing
Spicy Chicken Tortilla Garnished with Tortilla Strips and Shredded Jack Cheese
Baby Spinach Salad with Fresh Raspberries, Local Peppered Goat Cheese and Sherry Dijon Dressing
Roasted Colorado Corn Chowder with Fire Roasted Green Chile and Local Potatoes
Wild Mushroom Bisque
Colorado Greens in a Radicchio Cup with Yellow Marinated Tomatoes and Smoky Mushrooms
Mesclun and Red Endive Salad with Candied Pecans, Cilantro Dusted Orange Sections and Lemon Honey Dressing
Vine Ripe Tomatoes, Grilled Marinated Sweet Red Onions and Maytag Blue Cheese Aged Red Wine Vinaigrette
Inverness Greens, Duet of Beet Curls and Aged Balsamic Dressing

Plated Lunch Entrees

Big Tooth Maple

Pesto Crusted Natural Chicken Breast with Herb beurre blanc,
Roasted Red Pepper Tapenade and Herbed Local Goat Cheese Mashers
\$35.00 per Person

Thin Leaf Alder

Tortilla Bowl filled Fresh Greens, Seasoned Grilled Beef and Chicken Breast Strips,
Peppers and Avocado, Crumbled Queso Cheese and Chipotle Vinaigrette
\$31.00 per Person

Rocky Mountain Birch

Boursin and Leek Capped Flatiron Steak, Brandy Peppercorn Demi Glace
Roasted Garlic Whipped Potatoes and Broccolini
\$37.00 per Person

Bristlecone Pine

Ginger Soy Hibachi Chicken with Stir Fried Vegetables, Sticky Rice and Caramelized Pineapple
\$35.00 per Person

Quaking Aspen

Charbroiled Pacific Salmon with Red Curry Coconut Sauce, Soft Gingered Polenta and Sweet Soy Scented Vegetables
\$36.00 per Person

Peach Leaf Willow

Butternut Squash Raviolis with Blackened Prawns, Julienne Vegetables and Opal Basil Asiago Cream
\$33.00 per Person

Narrow Leaf Cottonwood

Petite Tenderloin Steak with Caramelized Wild Mushroom Demi, Braised Fingerlings and Roasted Baby Carrots
\$43.00 per Person

Desserts

Warm Apple Cranberry Cobbler
Tequila Lime Cheesecake with Mint Soaked Berries
Chocolate Praline Mousse with a Trio of Sauces
Lemon Chiffon Pie with Strawberry Coulis and Candied Violets
Fresh Fruit Tarte with Kiwi Compote and White Chocolate Curls
Fresh Seasonal Berries Shortcake with Candied Almonds and Spoon Cream
Old Fashioned Chocolate Mousseline with Crispy Meringue and Anglaise Drizzles

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

Mountain Scape Buffets

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

Minimum 50 People

Buffet Prices Based on One Hour of Service

Kissing Camels

Inverness Lettuce Salad with Carrots, Cucumbers, Tomatoes and Chipotle Ranch Dressing
Buttermilk Cole Slaw

Dilled Baby Potato Salad with Bacon and Stone Ground Mustard

Tequila Fruit Salad

Early Settlers Chili con Carne with Chopped Onions and Shredded Jack Cheese

Country Roasted Chicken Breast with Fried Okra and Tomato Ragout

Red Jacket "Smashed Potatoes"

Mesquite Broiled Hamburgers and Beer Basted Brats

Appropriate Condiments, Relish Tray, Swiss and

Cheddar Cheeses and a Variety of Assorted Buns and Rolls

Brownies and Blondie's, Giant Cookies and Raspberry Bars

\$40.00 per Person

South Black Canyon

Fire Roasted Green Chili and White Bean Soup

Mixed Greens Salad with Jicama, Roasted Corn and Orange Segments Cilantro

Vinaigrette and Cornbread Croutons

Tomato, Cucumber, Roasted Peppers and Queso Fresco

Grilled Goat Cheese and Vegetable Cheddar Jack Quesadillas

Mini Chicken Chimichangas, Fresh House Made Salsa

Make Your Own Fajitas with Grilled Beef Strips, Onions, Bell Peppers,

Flour Tortillas, Shredded Cheese, Guacamole, Sour Cream and Pico de Gallo

Spanish Rice and Borracho Beans

Margarita Cheesecake, Kailua Flan, Churros with Cinnamon Ice Cream

\$40.00 per Person

Palmer Park Sunrise

Seasonal Fresh Fruit Salad Drizzled with Orange Blossom Honey and Grapefruit Juice

Grilled Italian Squash Antipasto with Aged Balsamic, Virgin Olive Oil and Spanish Cheese

Big Thicket Salad with Tomatoes and Red Onions, Mustard Vinaigrette

Ancho Chili Smoked BBQ Brisket with Single Barrel Whiskey BBQ Sauce

Roasted Chicken with Three Pepper Sauté and Champagne Shallot Buerre Blanc

Country Fried Catfish with Citrus Dill Tartar Sauce

Twice Baked Local Goat Cheese Potatoes

Pancetta and Local Honey Braised Green Beans

House Made Cornbread and Biscuits, Honey and Whipped Butter

Chocolate Polenta Cake, Blackberry Sauce

Shortcake with Fruit Toppings, Fresh Chantilly Cream

\$43.00 per Person

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

Mountain Scape Buffets

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

Minimum 50 People

Buffet Prices Based on One Hour of Service

Red Rock Canyon

Antipasti Display featuring Assorted Cheeses and Grilled Vegetables
Focaccia and Bread Sticks, Infused Oils and Vinegars
Mixed Greens with Balsamic Vinaigrette
Crimini Mushroom Chicken Salad with Pecans, Calbrese Cheese and Baby Spinach
Silver Mine Minestrone Soup
Cheese and Spinach Stuffed Shells with Marinara Sauce, Shaved Parmesan Reggiano
Baked Penne Bolognese with Quattro Fromage
Chicken Picatta with Capers and Lemon Beurre Blanc
Baby Eggplant Parmesan
Grilled Peppers and Onions
Amaretto Cheesecake
Chocolate Tiramisu, Anisette Cookies
\$45.00 per Person

Vantage Point Deli

Minimum 25 People

Marinated Tomatoes, Cucumbers, Red Onions, Arugula and Feta Cheese Crumbles
Chicken, White Grape & Poppy Seed Salad
Spinach and Romaine Salad with Orange Sections, Raspberries,
Port Salute and Creamy Poppy Seed Vinaigrette
Honey Glazed Ham, Roasted Turkey, Rare Roast Beef, Corned Beef
Buffalo Chicken Breast, Swiss Cheese, Smokey Cheddar,
Pepper Jack and Boursin Cheeses with Pickles, Lettuce, Onions and Tomatoes,
Horseradish Mayonnaise and Dijon Mustards
Variety of Deli Rolls, Breads and Herbed Focaccia
Pecan Diamonds, Fruit Tarts, Raspberry-Apple Strudel and Gourmet Cookies
\$37.00 per Person