



THE INVERNESS

HOTEL AND CONFERENCE CENTER

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

Lunch Banquet Menu

Box Lunch

All Box Lunches are served with Cold Deli Salad, Potato Chips,
Fresh Baked Cookie and Choice of Beverage.

Any Combination of 2 or more Box Lunches will be an additional \$2.00 per person.
\$24.00

Ham and Swiss

Honey Roasted Ham with Swiss Cheese, Grain Mustard, Lettuce
and Fresh Tomato on Whole Wheat Bread

Beef and Cheddar

Thinly Sliced Roast Beef with Smoked Cheddar Cheese, Horseradish,
Lettuce and Fresh Tomato on Onion Kaiser Roll

Grilled Chicken Breast

Grilled Pesto Chicken Breast with Provolone Cheese, Mesclun Greens
and Fresh Tomato on Herb Focaccia

Turkey and Jack

Mesquite Smoked Turkey Breast with Monterey Jack Cheese, Alfalfa Sprouts,
Fresh Tomato and Avocado Spread on a Fresh Baked Butter Croissant

Vegetarian

Grilled Balsamic Marinated Vegetables with Mesclun Greens, Fresh Tomato
and Red Pepper-Chèvre Cheese Spread on Focaccia

Chipotle Shrimp

Chipotle Rubbed Shrimp with Cotija Cheese, Crisp Romaine Lettuce,
Roasted Corn and Spicy Black Bean Relish on Pita Bread

Plated Lunch

All Plated Luncheons are served with Bread, Butter, Fresh Brewed Starbucks Coffee and Tazo Teas.

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

First Course, Entrée and Dessert

First Course

- Littleneck Clam Bisque with Pumpkinseed Oil
- Roasted Plum Tomato Bisque with Crème Fraiche
- Chilled Strawberry Mellon with Mint Chiffonade
- Sonoma Baby Greens with Fresh Roma Tomatoes, Grated Asiago Cheese,
- Toasted Pinions, Lemon-Basil Vinaigrette
- Inverness Caesar Salad with Crisp Romaine Lettuce, Grated Parmesan,
- Garlic Croutons and Passed Creamy Caesar Dressing
- Fresh Mozzarella, Vine Ripened Tomato and Mesclun Greens, Basil Oil, Balsamic Drizzle
- Baby Spinach with Shaved Red Onion, Bleu Cheese Crumbles and Raspberry-Port Wine Dressing
- Balsamic Jullienne Vegetable Salad in Radicchio Cup, Grape Tomato and Endive Spears

Plated Lunch Entrées

All Entrées are served with Chef's selection of accompaniments.

Prices per person

Grilled Herb Marinated Chicken Breast

with Fusilli Pasta, Forest Mushrooms,
Sun-dried Tomatoes, Baby Spinach and Asiago Cream
\$30.00

Mediterranean Chicken Wrap

Garlic Rubbed Chicken Breast Wrapped in a Spinach Tortilla with Roasted Peppers,
Fresh Mozzarella, Mesclun Greens, Red Tomato, Black Olive Pesto and Balsamic Vinaigrette
with Red Skinned Potato Salad, Bacon and Sea Salt Kettle Potato Chips
\$28.00

Baby Spinach and Chèvre Stuffed Chicken Breast

with Creamy Herb Polenta and Roasted Red Pepper-Kalamata Olive Sauce
\$30.00

Grilled Bone-in Pork Chop

with Spanish Cabralas Mashed Potato and Roasted Poblano Demi Glace

\$31.00

Dijon Seared Filet of Salmon

with Toasted Almond Wild Rice and Tarragon-Fontina Cream

\$32.00

Black Pepper Rubbed Delmonico Steak

with Wisconsin Cheddar-Scallion Potato Gratin and Fresh Horseradish Demi Glace

\$33.00

Lime Dusted Scallops

with Penne Pasta, Oven Cured Tomato, Warm Summer Squash Salad, Cumin-Chimayo Cream

\$31.00

Balsamic Vinegar Seared Halibut

with Sundried Tomato Cous Cous and Lemon Basil Buerre Blanc

\$33.00

Carved Oven Roasted Beef Tenderloin Medallions

with Caramelized Shallot Potato Puree and Rosemary-Zinfandel Reduction

\$39.00

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 \$4.00 per person.

Desserts

- Inverness Fruit Pizza with Wild Berry Coulis
- Granny Smith Apple Pie with Toasted Walnut Streusel
- Vanilla Bean Cheesecake with Fresh Strawberry Sauce
- Praline Mousse Torte with Candied Almonds and Amaretto
- Key Lime Mousse Parfait with Marinated Berries
- Chocolate Hazelnut Tart with Frangelico Cream

Lunch Buffets

(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 Deli

- Colorado Field Greens with Assorted Dressings and Condiments
- Pasta Salad with Black Olives, Grated Parmesan and Sun-dried Tomato Pesto Vinaigrette
- Yukon Gold Potato Salad with Apple Wood Smoked Bacon, Calvados Mayonnaise
- Grilled Bistro Vegetable Salad with Chèvre Cheese-Dill Dressing
- Chef's Selection of Soup
- Shaved Deli Meats to include:
 - Mesquite Smoked Turkey Breast, Honey Glazed Ham,
 - Roast Beef and Genoa Salami
 - Wisconsin Cheddar, Aged Provolone and Sonoma Pepper Jack Cheeses
 - Lettuce, Tomato, Bermuda Onions, Sweet and Dill Pickle Spears
 - Assorted Sliced Breads, Mayonnaise and Grain Mustard, Sea Salt Kettle Potato Chips
 - House Baked Jumbo Chocolate Chip Cookies and Double Fudge Brownies

\$32.00

Italian Buffet

- Artichoke, Tomato and Potato Soup
- Italian Garden Greens with Crisp Vegetables and Balsamic Vinaigrette
- Four Cheese Ravioli with Bay Shrimp, Roma Tomatoes, Black Olive Vinaigrette
- Antipasto Pasta Salad with Basil Pesto Dressing
- Seared Chicken Breast Piccata with Lemon-Caper Butter
- Baked Veal Cannellini with Forest Mushrooms and Gorgonzola Cream
- Oven Baked Roma Tomato Grain
- Cannellini Bean Ragout with Fresh Sage
- Tiramisu
- Amaretto Ricotta Cheesecake with Toasted Almonds
- Pistachio Canolli and Chocolate-Hazelnut Biscotti

\$36.00

South of the Border Buffet

- Chicken Tortilla Soup
- Caesar Salad Display with Creamy Caesar Dressing and Spicy Croutons
- Crisp Jicama Slaw with Valencia Orange-Cinnamon Dressing
- Baby Corn and Black Bean Salad with Ancho-Cumin Dressing
- Chipotle Rubbed Chicken and Guacamole Tostadas with Traditional Condiments
- Pacific Snapper with Roma Tomatoes, Ripe Green Olives and Capers
- Beef Enchiladas with Chimayo Red Chile Sauce
- Sautéed Corn with Zucchini, Roasted Peppers and Cumin Charra Pinto Beans

- Flourless Chocolate-Cinnamon Torte with Kahlúa Cream
- Ginger Flan with Caramelized Pineapple Compote
- Margarita Mousse with Grand Marnier Soaked Strawberries

\$34.00

Summit Buffet

- Sirloin Steak and Black Bean Chili with Grated Asiago Cheese
- Mountain Valley Greens with Assorted Dressings and Condiments
- Vine Ripened Tomato and Cucumber Salad with Red Wine Vinaigrette
- Grilled Asparagus and Roasted Pepper Salad with Green Peppercorn-Balsamic Dressing
- Pepper Crusted Colorado Beef Sirloin with Barbequed Shiitake Mushroom Demi
- Lemon Thyme Seared Breast of Chicken with Raspberry-Port Butter
- Steamed Yellow Wax Beans with Sun-dried Tomato Butter
- Caramelized Onion Mashed Potatoes
- Inverness Fruit Pizza
- Chocolate Raspberry Torte
- Cherry Amaretto Cheesecake

\$35.00

Hors D' oeuvres

Cold Selections

- Crème Fraiche and Red Onion on Chive Blini
- Brie Cheese and Raspberry Tart
- Goat Cheese and Balsamic Syrup on Black Olive Shortbread
- Prosciutto Wrapped Asparagus with Roasted Pepper Cream
- Southwestern Chicken on Blue Corn Blini
- Lime Shrimp and Garlic Confit Canapé
- California Sushi Rolls with Wasabi and Japanese Soy
- Roast Beef and Horseradish on an English Scone

Hot Selections

- Risotto and Fontina Cheese Croquette
- Pear and Chevre Phyllo Purse
- Madras Curry in Indian Fry Bread
- Eggplant Caponata Galette
- Portobello and Gorgonzola Stuffed Brioche
- Crab Stuffed Shrimp with Cajun Rémooulade
- Asian Duck Crepe with Spicy Plum Sauce
- BBQ Chipotle Chicken Spring Roll with Black Bean Sauce

- Hors d' oeuvres may be tray passed butler style or displayed
- Prices are based on a one hour serving period with four selections total hot or cold

Four pieces per person
Three pieces per person

\$18.00 per person
\$14.00 per person

\$4.00 per person for each additional item over four.

\$8.00 per person for each additional half hour with two pieces per person.

Enhancements

Displays

(Serves 50 People)

Imported and Domestic Cheese Display

Small Display (Serves 25 People) \$170.00

Large Display (Serves 75 People) \$450.00

Fruit and Berry Display

Small Display (Serves 25 People) \$115.00

Large Display (Serves 75 People) \$325.00

Vegetable Crudités with Dipping Sauces

Small Display (Serves 25 People) \$130.00

Large Display (Serves 75 People) \$370.00

Smoked King Salmon Display

With Traditional Condiments and Pumpernickel Croustades

\$340.00

Chilled Seafood's

(Served per 50 pieces)

Served with Tomato Horseradish Coulis, Rémooulade, Fresh Lemon Wedges and Tabasco

Jumbo Gulf Shrimp

\$285.00

Oysters on the Half Shell

\$225.00

Peel and Eat Shrimp

\$195.00

Snow Crab Claws

\$225.00

King Crab Claws

\$340.00

Florida Stone Crab Claws

Seasonal Market

Nuts and More

(Priced per pound)

Assorted Mixed Nuts

\$25.00

Cheddar Cheese Goldfish

\$18.00

Hot Snack Mix

\$25.00

Honey Roasted Peanuts

\$29.00

Trail Mix with Dried Summer Fruits

\$25.00

Marinated Trio of Olives

\$28.00

Specialty Stations

(These specialty stations are designed to accompany package Hors D' Oeuvres. Add \$10.00 ++ per station if used as a sole offering.)

Southwestern Taco Bar

Create Your Own Taco or Taco Salad with Your Choice of:

Seasoned Ground Beef, Chipotle Grilled Chicken, Lime Marinated Seafood

An Assortment of Crisp and Soft Tortillas

Chimayo Baby Greens with Jalapeno-Buttermilk Dressing

Guacamole, Salsa Trio and Traditional Condiments

\$29.00 per person

Little Italy

Enjoy A Variety of Italian Delights to Include:

Four Cheese Raviolis and Penne Pasta

Spicy Italian Link Sausage and Roasted Bell Peppers

Garden Fresh Marinara and Asiago Cream

Basil Pesto and Black Olive Tapenade

Antipasto Display with Assorted Cheeses, Cured Meats and Marinated Vegetables

Caesar Salad Display

Assorted Breads

\$32.00 per person

China Town

Enjoy a Selection of Chinese Offerings to Include:

Stir Fry Shrimp with Hunan Black Bean Sauce

Yakisoba Noodles, Steamed Jasmine Rice and Fried Wontons

Crisp Vegetables Spring Rolls and Steamed Pot Stickers

Trio of Dipping Sauces

Butter Lettuce Wraps with Chili Chicken and Marinated Vegetables

\$32.00 per person

Snack Table

Tortilla and Potato Chips, Snack Mix
Warm Soft Pretzels, Salsa and House Made Dips
\$8.50 per person

Slice of Life
(Serves 50 People)

Honey-Bourbon Glazed "Pit" Ham

With Country Mustard Sauce and Mini Cracked Wheat Rolls
\$350.00

Baked Salmon en Croute With Chipotle Bearnaise

\$350.00

Herb and Garlic Marinated Tenderloin of Beef

(Serves 25)

With Creamy Horseradish, Red Wine Demi Glace and Mini Rolls
\$400.00

Pepper Crusted Prime Rib of Beef

With Creamy Horseradish, Rosemary Jus and Mini Rolls
\$425.00

Sage Roasted Tom Turkey

With Cranberry Chutney, Roasted Garlic Aioli and Potato Rolls
\$350.00

Pinon Crusted Rack of Lamb

With Jalapeno-Mint Jus and Mini Herbed Rolls
\$500.00

For additional information, please call (303) 799-5800 or visit www.InvernessHotel.com.

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