



# 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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### Social Events - Sample Menu

#### 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  
Achiote 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 Chevre 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

#### 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.

##### *First Course*

Crab Bisque with Aged Spanish Sherry and Crème Fraiche  
Double Chicken Consommé with Brunoise Vegetables  
Sonoma Baby Greens with Chevre Cheese, Candied Walnuts and Roasted Peppers  
Creamy Raspberry Vinaigrette  
Pan Seared Seafood Risotto Cake with Saffron-Basil Cream

##### *Entrees*

All Entrees are Served with the Chef's Selection of Accompaniments

Oven Roasted Breast of Capon Stuffed with Prosciutto, Sage and Aged Provolone  
on Oil Cured Olive Polenta with Dijon Mustard Cream

Thyme Seared Pork Tenderloin with Herbed Chevre Potato Puree  
Pinot Noir Reduction

Grilled New York Strip Steak with Sonoma  
Jack Cheese Potato Gratin and Smoked Tomato Demi Glace

Pan Seared Filet of Beef and Colossal Shrimp  
with Yukon Gold Potato-Pancetta Hash and Rosemary Demi Glace

Basil Seared Salmon Fillet with Morel Mushroom Risotto  
Watercress-Baby Leek Cream

Pan Roasted Brook Trout with Toasted Pinion Wild Rice  
Lemon-Sage Beurre Blanc

### **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

**For a complete list of our social event menus or 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.