

BANQUET MENUS 2009

Plated Dinners

Dinner may include your choice of soup or salad, entrée and choice of dessert at the prices listed below. All prices are per person.

SOUPS

All Soups priced at \$9

Clam Chowder	œ	Red Quinoa Bisque
Chilled Soup (Seasonal)	œ	Potato Leek
Gazpacho	œ	Chicken Tortilla

SALADS

All Salads priced at \$13

Colorado Greens Salad

Colorado Greens, Haystack Mountain Goat Cheese, Buttermilk Onions,
Pickled Cucumbers with Lemon Vinaigrette

Romaine Salad

Red and Green Romaine Leaves, Brioche Square, Grana Padano, Toasted Garlic Aioli,
And Roasted Plum Tomatoes

Butter Lettuce Salad

Seasonal Fruit, Toasted Walnuts, Radishes and a Sweetened Yogurt Dressing

Apple Mixed Greens

Julienne Apples, Haystack Goat Cheese and Stone Fruit Dressing

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SALADS CONTINUED

All Salads priced at \$14

Heirloom Tomato Salad

Mache Salad, Shaved Pecorino Romano and Balsamic Reduction

Local Baby Greens

Shaved Manchego, Macadamia Nuts,
Lemon and Pomegranate Molasses Dressing

Technicolor Greens

Marcona Almond Brittle, Smokey Bleu Cheese
And Red Zinfandel and Caramelized Onion Vinaigrette

Truffled Fingerling Potato Salad

Speckled Greens, Shaved Potato Chips Sprinkled Over Celery Leaves

Wild Dandelion Greens

Fresh Figs, Pickled Lemons and Ice Wine Vinaigrette

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Should you choose to offer your guests a choice of entrées; an extra \$12 per Person will apply.
The highest entrée price will apply to all of your entrée selections. All prices are per Person.

ENTREES

BEEF AND GAME

Veal Cheeks

Sweet Garlic Jus with Potato Pillows, Brussel Sprouts and Lobster Mushrooms
35

Skirt Steak

Sautéed Rapini and Smashed White Beans
With a Port Reduction
30

Beef Flank Steak

Colorado Mushrooms, Quinoa, Potato Puree,
And Whole Grain Mustard Demi
32

New York Strip Loin Steak

Caramelized Onions, Roasted Fingerling Potatoes,
And a Bacon Vinaigrette
38

Center Cut Beef Ribeye

Dry Roasted Wild Rice with Celery & Carrots
Braised Swiss Chard Parsnip Chips
And Red Beet Demi Glaze
40

Prime Ribeye

Braised Pearl Onions with Winter Greens and Sweet Potato Au Gratin
43

Smoked Tenderloin

Roasted Delicata Squash with Celery Root with Sunchoke
And Crispy Potato Chips
47

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BEEF AND GAME CONTINUED

Beef Tenderloin

Brussel Sprouts and Bacon with Crushed Sweet Potatoes
And Basil Demi Glaze

46

Buffalo Tenderloin

Wild Arugula with Black Olive Salad and a Cranberry Bean Ragù
Served with a Shallot Demi Glaze

48

Cowboy Buffalo Rib Eye

Bacon Swiss Chard, Warm Potato Salad and Natural Jus

48

Smoked Paprika Lamb Sirloin

Braised Mustard Greens with Yukon Potato Gratin

37

Colorado Lamb Loin

Sautéed Rapini, Local Potato Confit
And Sunchoke Puree

39

Fresh Herb Lamb Rack

Wrapped in Prosciutto with Rattlesnake Beans and Morels
In a Thyme Demi Glaze

42

Black Trumpet Venison Rack

Candied Beets with Bing Cherries and Orange Sauce
With Red Himalayan Rice

46

Rack of Elk

Black Trumpet Crust, Cauliflower Au Gratin and a Seasonal Ragù

46

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POULTRY AND PORK

Colorado Chicken

Spaghetti Squash, Fingerling Potatoes with Rosemary
Purple Banana Cream

24

Grilled Colorado Chicken

Warm Fingerling Salad, Parsley Shallot Rings, Lemon and Mint Vinaigrette
Tossed with Arugula and Watercress

26

Colorado Chicken

Wild Mushroom and Mascarpone Stew
Creamy Risotto with Fresh Thyme

27

Local Game Hen

With Rosemary and Glazed Root Vegetables and Creamy Risotto

29

Muscovy Duck Breast

With Swiss Chard, Wild Rice Stew and Orange Sauce,

27

Roasted Pheasant

Wild Rice Confetti, Medjool Date Sauce
and Slow Roasted Baby Carrots

27

Pork Loin

With Brown Sugar Brine, Crushed Sweet Potatoes
And Jalapeno Honey Butter

24

Double Pork Chop

Grilled and Braised with Golden Delicious Apples
On Creamy Pecorino Polenta

29

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FISH

Farm Raised Salmon

Preserved Lemons, Artichokes and Fresh Tomatoes, Organic Wild Rice Stew
29

Red Trout

Dandelion Greens, Toasted Farro Salad and Preserved Lemon Vinaigrette
29

Blue Nose Grouper

Jasmine Rice Tossed with Kaniwa and Purple Broccoli and Lemon Butter Sauce
34

Tempura Halibut

Braised Bok Choy with Chinese Sticky Rice and Red Curry Sauce
36

Artic Char

Winter Spiced Quinoa and Amaranth with Seasonal Root Vegetables and a Sherry Butter Sauce
36

Red Snapper

Heirloom Tomato Wedges, Kalamata Olives, Potato Gnocchi and Basil Brown Butter
39

Ahi Tuna Loin

With Lobster Mushrooms and Potato Anna with Lobster Butter
37

Monchong

Warm Frisee with Enoki Mushrooms, Jalapeno Vinaigrette, Purple Sticky Rice and a Mango Coulis
37

Wild Salmon

Variety Depends on Season - Homemade Eggplant Ravioli with Basil and Lemon Cream
39

Escolar

Braised Tuscan Kale with Prosciutto, Dixie Speckled Lima Beans and a Cannellini Ragù
43

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MIXED GRILL

Blackened Beef Tenderloin Paired With Maine Lobster Tail

Truffle Sauce and Lemon Chervil Buerre Blanc

59

With Caviar

67

Colorado Chicken Paired With Farm Raised Salmon

Wild Mushroom and Mascarpone Stew

Creamy Risotto with Fresh Thyme

49

Colorado Skirt Steak Paired With Stripe Bass

Roasted Fingerling Potatoes, Caramelized Onions,

And a Bacon Vinaigrette

51

Stuffed Quail Paired With Blackened Shrimp Wrapped in Bacon

Madeira Wine Butter and...

48

Beef Tenderloin Paired With Maryland Crab Cake

Baby Spinach and Sweet Onion and Gruyere Ravioli

Light Cream Sauce

56

Marinated New York Strip Paired With Giant Prawn

Roasted Garlic-Cabernet Sauce and...

55

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VEGETARIAN

White Bean Ravioli

Parmesan Broth and Root Vegetables

26

Risotto

Local Goat Cheese, Hedgehog Mushrooms
In Spinach Oil and Watercress

29

Polenta

With Grilled Vegetables, Mascarpone and Charred Tomato Sauce

25

Truffle Penne

On Braised Spinach and Summer Truffles

27

Tofu Tenderloin

With Fried Broccolini, Red Quinoa, Amaranth and Kasha,
And Saba Orange Glaze with Black Cherries

29

Chipotle Macaroni

With Cheese and Collard Greens

25

Acorn Squash Ring

On Beluga Lentils with Rapini and Broccolini

28

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DESSERTS

All Desserts Priced at \$11

Goat Cheese Chiffon Cake

With Lemon Mousse and Thyme Vanilla Sauce

Triple Chocolate Bavarios

Served with Pomegranate, Blood Orange and Passion Fruit Sauces

Dark Chocolate Chiffon Cake

With Guinness Butter Cream and Vanilla Whipped Cream

Banana Panna Cotta

With Basil Tuille and House Made Chocolate Sauce

Chocolate Decadence Cake

Served with Chocolate Port Reduction and Strawberry Salsa

Champagne Cake

With Strawberry Buttercream and White Chocolate Shavings

Raspberry Swirl Cheesecake

With Lemon Biscotti Crust

Fresh Fruit and Berry Tart

With French Pastry Cream

Caramel Panna Cotta

With Hazelnut Tuille and Vanilla Anglaise

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