

## BANQUET MENUS 2009

### Receptions

All receptions are stand up with limited cocktail seating available based on one hour.

#### HORS D'OEUVRES

##### **PASSED**

All prices are per person

Roasted Corn Cake with Black Bean Salsa and Crème Fraiche

**\$4**

White Bean Hummus with Fresh Sage

On a Baguette Cracker

**\$4**

Caramelized Onion Tart with Buttermilk Blue Cheese

**\$4**

Quenelle of Broccoli on a Celery Root Chip

**\$4**

Olive and Artichoke Tapenade on Lavosh Cracker

**\$5**

Smoked Salmon Mousse with Savory Tart Shell

**\$5**

Red Endive Leaves with Candied Walnuts and Citrus infused St. Andre

**\$6**

Rock Shrimp, Tomatillo Salsa and Monterey Jack on a Tortilla Chip

**\$6**

Crispy Soy Glazed Salmon with a Wonton Chip

**\$6.50**

Shrimp Ceviche on a Tortilla Chip

**\$6.50**

Sliver of Scallop and Green Apple on a Potato Chip

**\$6**

Traditional Crab Cake with Red Onion Aioli

**\$6.50**

Ossetra Caviar and Parsnip Puree

**\$7.50**

Grilled Chicken Skewer with Sweet Chili Glaze

**\$5.50**

Elk Sausage on Puff Pastry with Huckleberry Demi

**\$6.50**

New Zealand Rack of Lamb with Mint Demi

**\$8**

Balsamic Marinated Beef Skewer with Tarragon Crème Fraiche

**\$6.50**

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All Food & Beverage **MUST** be ordered through Aspen Meadows Resort.  
Food & Beverage is **NOT ALLOWED** on Property from **OUTSIDE SOURCES**.

Prices are Subject to Change.

All Prices are subject to 20% Service Charge and Applicable Taxes.

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All prices are per Person and include set-up fees.

#### **ACTION / FOOD STATIONS**

##### **STATIONED**

All prices are per person

##### **Traditional Crudités**

Seasonal Garden Vegetables with Herbed Buttermilk Dip

**\$5**

##### **Exotic Fruit Display**

Carved Fruits with Melons, Seasonal Berries and Exotic Fruits

**\$5**

##### **Artisan Cheese Station**

Imported and Domestic Cheese Display with Dried Fruit,  
Crackers and French Bread Slices

**\$8.50**

##### **Hummus Bar**

Crispy Pita Chips

With Black Olive Tapenade, Sesame Hummus and Babaganoush

**\$9.50**

##### **Bruschetta Bar**

Grilled Focaccia Bread with Extra Virgin Olive Oil, White Bean Dipping Sauce, Roasted Garlic,  
Tomato Basil Gremmolata, Buffalo Mozzarella, Kalamata Olive Tapenade and Asiago Cheese

**\$11**

##### **Antipasto Table**

Proscuitto, Pepperoni, Soppressata, Provolone, Cambozola, Fontinella,  
Ricotta Salad, Imported Black and Green Marinated Olives, Buffalo Mozzarella,  
Grilled Marinated Vegetables, Peppers, Mushrooms, Artichoke Hearts,  
Sun-Dried Tomatoes, Red Onions, Capers, Tomatoes  
Served with Crackers and Fresh Breads

**\$15**

##### **Sushi Station**

To include a variety of rolls  
Ginger, Wasabi and Soy Sauce included

**\$17**

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## BANQUET MENUS 2009

### Receptions

All receptions are stand up with limited cocktail seating available based on one and a half hour.  
Aspen Meadows Resort suggests a minimum of 40 guests to have a chef action station.  
Chef attendant fee of \$100 per Chef per hour applies. All prices are per Person and include set-up fees.

### **ACTION / FOOD STATIONS**

#### **Fresh Seafood Station**

Served on Crushed Ice with Cocktail Sauce and Lemons.  
This can also be served on an Ice Carving for an additional fee.

Jumbo Gulf Shrimp

**\$8.50**

Marinated Green Lip Mussels

**\$7.50**

Shucked Oysters

**\$8.50**

King Crab Legs

**\$10**

Alaskan Snow Crab Claws

**\$10**

Steamed Little Neck Clams on the Half Shell

**\$8**

Smoked Salmon and Trout Presentation Garnishes and Served with Crackers and Baguettes

**\$8.50**

In House Citrus Cured Salmon Topped with Caviar and Scallion Cheese Spread

**\$11**

### **CHEF'S ACTION STATION**

The following stations are also available as a buffet/dinner option!

#### **Caesar Salad Station**

Crisp Romaine Lettuce, Fresh Sliced Tomatoes, Parmesan Cheese, Grounded Pepper,  
House-Made Dressing and Garlic Croutons

**\$8**

Add Shrimp or Chicken for an additional **\$5**

#### **Whipped Potato Bar**

Cheddar Cheese, Sour Cream, Bacon Pieces, Whipped Butter, Broccoli Florets, Green Onions

**\$10**

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### **CHEF'S ACTION STATIONS CONTINUED**

The following stations are also available as a buffet/dinner option!

#### **Pasta Station**

Linguine, Cheese Tortellini and Penne Pastas

Choice of Three Sauces:

Basil Pesto, Marinara, Alfredo Cream, White Clam Sauce, Carbonara

**\$13**

Add Shrimp or Chicken for an additional **\$5**

#### **Western Grits Bar**

Tasco Ham, Blackened Chicken, Cheddar Cheese, Green Onions, Bacon Pieces

Andouille, Sausage, Shrimp and Whipped Butter

**\$15**

#### **Oriental Stir Fry Station**

(Select One)

Rock Shrimp / Chicken / Beef

Sautéed with Julienne Vegetables, Snow Peas, Sesame Oil and Fresh Ginger

**\$15**

#### **Fajita Bar**

Marinated Chicken and Beef Served with Onions and Peppers

Grated Cheese, Guacamole, Sour Cream, Pico de Gallo

Warm Soft Tortillas

**\$19**

#### **Oyster Roast**

Oysters Roasted over a Wood Burning Fire Grill

Served with Traditional Accompaniments

**\$18**

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### CARVING STATIONS

The following stations are also available as a buffet/dinner option!

Smoked Bourbon New York Strip Loin  
With Caramelized Onion Sauce  
**\$17**

Honey Mustard Roasted Spiral Ham in his own Jus  
**\$11**

Stuffed Roasted Leg of Lamb Filled  
With Spinach, Olives, Rosemary and Natural Jus  
**\$15**

Honey Rubbed Pumpkin Crusted Pork Loin  
With Roasted Squash Jus  
**\$13**

Roast Prime Rib of Beef  
With Creamy Horseradish and Natural Jus  
**\$16**

Puff Pastry Wrapped Salmon Fillet  
With Smoked Paprika Hollandaise  
**\$16 Farm Raised**  
**\$19 Wild Salmon**

Mesquite Smoked Turkey Breast  
With Peach Chutney and Natural Jus  
**\$13**

Blackened Beef Tenderloin with Basil Crème Fraiche  
**\$19**

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