

## Dinner Buffets

All Buffets served with Coffee, Decaffeinated Coffee and Hot Tea. Dinner buffets based on a maximum of 2 hours service. \$2.50 per person per hour for each additional hour. Priced per person. Custom Buffets available.

### Italian Buffet

Minimum 20 Guests .....\$78.00

Minimum 35 Guests .....\$73.00

House Baked Focaccia

Antipasto Display

Tuscan Fagioli Soup

Arugula Salad with Tomato, Parmesan, Toasted Pine Nuts with White Balsamic Vinaigrette

Vine Ripe Tomatoes and Fresh Mozzarella, Marinated in Basil Pesto

Seared Airline Chicken with Tomatoes, Herbs and Olives

Ravioli with Spinach and Ricotta Cheese

Halibut with Fennel, Black Olive, Roasted Tomatoes, EVOO

Roasted Pork Tenderloin with Thyme and Rosemary

Fingerling Pesto Potatoes

Grilled Seasonal Vegetables

Mini Cannolis

Mini Tiramisu

Profiteroles Amaretto

### Rocky Mountain Buffet

Minimum 20 Guests .....\$78.00

Minimum 35 Guests .....\$73.00

Domestic Cheeses and Sliced Baguettes

Potato and Leek Soup served with Crispy Shallots

Frisee Salad with Peppercorn Goat Cheese, Poached Pears and Champagne Vinaigrette

Red Bird Chicken with Palisade Peach Salsa

Striped Bass with Brown Butter and Fried Sage Leaves

Grilled Strip Steak with Cognac Peppercorn Sauce

Sautéed Petit Vegetables

Roasted Fingerlink Potatoes

Butter Pound Cake, Colorado Fresh Berries and Fresh

Whipped Cream

Frangipane Seasonal Tart

### Western Buffet

Minimum 20 Guests .....\$68.00

Minimum 35 Guests .....\$63.00

Corn Muffins with Lime Honey Butter

Hot Wings with Blue Cheese, Carrots and Celery

Organic Greens with Toasted Pinion Nuts, Palisade Tart

Dried Cherries, Crumbled Local Goat Cheese

Grilled Flat Iron Steak with Pablano Chili Pesto

Smoked Colorado Chili Rubbed Pork Ribs

Grilled Chicken with Chorizo Corn Bread Stuffing,

Peanut Chilpotle Sauce

Baked Beans

Fresh Seasonal Vegetables

Baked Potato Bar with all the fixings

Chocolate Macadamia Tart

Seasonal Fruit Cobbler (Add Ice Cream for \$2.50pp)

Fresh Watermelon Slices

Key Lime Pie

### Asian Buffet

Minimum 20 Guests .....\$80.00

Minimum 35 Guests .....\$75.00

Spring Rolls, Crab Rangoon with Dipping Sauces

Coconut, Red Curry Chicken Soup

Vegetable Fried Rice

Braised Short Ribs Korean Style

Wok Seared Salmon Filet with Kefir Lime Butter Sauce

Bamboo Steamed Asian Vegetables

Lemon Grass Ginger Crème Brulée

Green Tea Coconut Trifle

### Latin Buffet

Minimum 20 Guests .....\$50.00

Minimum 35 Guests .....\$45.00

Corn Muffins with Lime Honey Butter

Chili Verde

Shrimp, Avocado and Jicama Cilantro Salad

Green Chili Chicken Tamales

Chipotle Chili Pork Ribs

Grilled Chicken Breast with Mole Sauce

Oven-roasted Salmon with Honey Mango Barbeque Sauce

Assorted Grilled Vegetables

Spanish Rice

Tres Leches Cake

### Mediterranean Buffet

Minimum 20 Guests .....\$53.00

Minimum 35 Guests .....\$48.00

Hummus and Tapenade served with Pita Chips

Cucumber, Tomato and Feta Cheese Salad

Mediterranean Greens with Sherry Mustard Vinaigrette

Marinated Olives

Grilled Flank Steak with Crumbled Cabrales Blue Cheese,

Roasted Shallot Sauce

Grilled Chicken with Romesco Sauce

Tabouleh

Tortellini tossed with Mushrooms, Roasted Tomatoes and Herbs

Vegetable Paella-Style Rice

Fig Cake

Fruit Tarts

**Kids Buffet** \$26 per person for children under 12 years old

Mini Pizzas

Chicken Tenders

French Fries

Fresh Fruit

Celery and Carrots with Dipping Sauce

Assorted Cookies

Add Mini Burgers for \$5 per person