

BREAKFAST

BREAK SERVICE

LUNCHEON

DINNER

RECEPTION

BAR OPTIONS

GENERAL INFO



# CATERING MENU







# BREAKFAST

## Rise and Shine

**\$13.00 Per Person**

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*  
Fresh Fruit, *fresh, seasonal*  
Breads, Muffins or Scones, *a selection of sweet and savory, made from scratch*  
Coffee, Decaf, Hot Tea, Water Station

## Mile High Continental

**\$15.00 Per Person**

Hard Boiled Eggs  
Fruit, *fresh, seasonal*  
Fruit Scones, Sweet *butter*  
**CHOOSE 1 OF THE FOLLOWING:**  
Oatmeal Bar, *served with brown sugar, 2% milk, sliced almonds, golden raisins, mixed berry compote*  
**OR**  
Yogurt Bar, *with variety of yogurts, granola, honey, fruit, sliced almonds*  
Coffee, Decaf, Hot Tea, Water Station

## Farmer's Breakfast

**\$17.00 Per Person**

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*  
Breakfast Meat, *Applewood smoked bacon, maple breakfast sausage*  
Fresh Eggs, *lightly scrambled*  
Potatoes, *country style with peppers and onions*  
Brioche French Toast Bake, *with maple syrup and berry compote*  
Coffee, Decaf, Hot Tea, Water Station

## Long's Peak Breakfast

**\$17.00 Per Person**

Chilled Fruit Juices, *orange, cranberry, ruby red grapefruit*  
Fresh Fruit, *fresh, seasonal*  
**CHOOSE 1 FRITTATA**  
Italian, *Mozzarella, tomato, basil*  
Southwest, *with chorizo and cheddar cheeses*  
Classic Denver, *ham, bell pepper, onion and cheddar cheese*  
Potatoes, *country style with peppers and onions*  
Breads and Muffins, *a selection of sweet and savory, made from scratch*  
Coffee, Decaf, Hot Tea, Water Station

## Grab and Go Breakfast

**\$13.00 Per Person**

Choice of the following hot breakfast sandwiches to include  
Ham, Egg and Cheese, *on a croissant*  
Or  
Breakfast Burrito, *eggs, cheese, potatoes, green chili, flour tortilla*  
Whole Fruit, *oranges, pears, apples*  
Granola Bar- *Individual wrapped variety granola bars*  
Bottled Juice or Water, *orange, cranberry, ruby red grapefruit,*  
*Aquafina*



# PLATED BREAKFAST



## All Plated Breakfasts Include:

*Fresh house made from scratch muffins or biscuits presented family style, coffee, decaf, hot tea offerings, orange juice and water*

### All American

**\$15.00 Per Person**

Scrambled Eggs with Cheddar Cheese, Crispy Bacon or Sausage, Country Style Potatoes

### Classic Eggs Benedict

**\$17.00 Per Person**

A Pair of Poached Eggs Presented over Ham and Served Open Faced on Toasted English Muffins. Topped with Hollandaise Sauce with Grilled Asparagus

### The Colorado Omelet

**\$16.00 Per Person**

Three Egg Omelet Filled with Cheddar Cheese and Smoky Ham Topped with a Sauté of Bell Peppers and Onions. Served with Breakfast Potatoes

# A LA CARTE

### Assorted Muffins

**\$14.00 Per Dozen**

A Selection of Sweet and Savory Muffins; Blueberry, Banana, Cranberry Orange, Zucchini Walnut, Pumpkin, Chocolate Chip, Bacon Cheddar, Spinach Artichoke Corn Muffin, Jalapeno Cheddar Corn Muffin

### Breakfast Breads

**\$20.00 Per Loaf**

A Selection of Fresh Baked Breakfast Breads; Banana Walnut, Pumpkin, Chocolate Chip, Cranberry, Lemon, Cinnamon Streusel, Rosemary Thyme, Parmesan Herb

### Assorted Pastries

**\$24.00 dozen**

### Assorted Scones

**\$24.00 dozen**

### House Baked Cinnamon Rolls

**\$24.00 dozen**

### Assorted Bagels

**\$26.00 dozen**

Served with Butter, Cream Cheese and Jam

### Fruit

**\$4.00 dozen**

Fresh, Seasonal Sliced

### Granola Bars

**\$36.00 dozen**

Assorted Granola and Bear Naked Energy Bars

### Whole Fresh Fruit

**\$36.00 dozen**

Apples, Pears, Oranges

### Breakfast Burritos

**\$60.00 dozen**

Egg, Cheese, Green Chili, Potatoes, Flour Tortilla

### Breakfast Croissant

**\$60.00 dozen**

Ham, Egg, Cheese





# BREAK SERVICE

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## SWEET

### Freshly Baked Cookies

Chocolate Chip, Rocky Road, Butter Toffee, Peanut Butter, Carnival M&M, Turtle Caramel, S'mores

**\$12.00 Per Dozen**

### Bars

Seven Layer, Raspberry Rhapsody, Lemon Squares, Mount Caramel

**\$30.00 Per Dozen**

### Brownies and Blondies

Triple Chocolate, Rock Slide, Blondie and Chocolate Fudge Brownie

**\$26.00 Per Dozen**

### Cereal Bar Treats

Rice Crispy Treats, Plain and Chocolate Dipped

**\$24.00 Per Dozen**

## SAVORY

### Celery & Nut Logs

Cuts of Celery Topped with Peanut Butter and Finished with Almonds

**\$15.00 Per Dozen**

### Apple Quarters with Almond Butter

**\$21.00 Per Dozen**

### Soft Pretzels with IPA Mustard

**\$27.00 Per Dozen**

### Sweet, Spicy and Salty Snack Mix

**\$16.00 Per Pound**

### Nutty Deluxe Mix

**\$28.00 per pound**

### Chips and Salsa

Tri-colored Tortilla Chips and Pico De Gallo Salsa

**\$2.50/person**

### Chips and Dip

Fresh Yukon Potato Chips and French Onion Dip

**\$3.00/person**

### Vegetable Crudite with Ranch Dip

**\$3.00/person**

### Sliced Seasonal Fruit Display

**\$4.00/person**

### Chips-N-Dips

Spinach-Artichoke, Hot Buffalo Chicken and Caprese Dips. Served with Sliced Baguette Breads, Assorted Crackers, and Tortilla Chips

**\$6.00/person**



# BREAK SERVICE



## BEVERAGES

Coffee, Decaffeinated Coffee	\$24.00/gal
Hot Chocolate	\$24.00/gal
Hot Water with Selected Teas	\$22.00/gal
Freshly Brewed Iced Tea	\$22.00/gal
Lemonade/Strawberry Lemonade/Punch	\$22.00/gal
Orange Juice	\$22.00/gal
Cranberry Juice	\$20.00/gal
Red Ruby Grapefruit	\$20.00/gal
AquaFina Bottled Water	\$2.00/each
AquaFina Sparkling Water	\$2.50/each
Pepsi Soft Drinks	\$2.00/each
Bottled Fruit Juice	\$2.25/each
Gatorade	\$3.00/each

## ALL DAY BEVERAGE PACKAGE

**\$15.00 Per Person**

Beverage service to include:

Fresh Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks and Bottled Water,  
Still and Sparkling

(This package is for a maximum of 8 hours and remains in the same location all day)

## GRAB AND GO

Granola and Bear Naked Energy Bars	\$3.00 each
Seasonal Whole Fruit	\$2.00 each
Individual Bags of Trail Mix	\$2.50 each
Individual Bags of Assorted Chips, Chex Mix, and Cracker Jacks,	
Smartfood Cheddar White Popcorn, Tortilla Sweet Potato Chips	\$2.00 each
Individual Greek Yogurts	\$3.00 each





# BREAK SERVICE



## INDIVIDUAL A LA CARTE

<b>Tea Sandwiches</b>	<b>\$30.00 Per Dozen</b>
Dilled Cucumber, Charred Tomato, Spicy Creamed Artichoke and Smoked Salmon	
<b>Assorted Fresh Fruit Pizzas</b>	<b>\$24.00 Per Dozen</b>
with sweetened Cream Cheese	
<b>Freshly Baked Gourmet Cupcakes</b>	<b>\$30.00 Per Dozen</b>
<b>Mozzarella String Cheese</b>	<b>\$1.00 Each</b>
<b>Assorted Granola Bars and Bear Naked Energy Bars</b>	<b>\$3.00 Each</b>
<b>Assorted Greek Yogurts</b>	<b>\$36.00 Per Dozen</b>
<b>Individual Boxed Cereals with Whole, Skim and Soy Milks</b>	<b>\$3.00 Each</b>
<b>Assorted Popular Candy Bars</b>	<b>\$2.25 Each</b>
<b>Sliced Tropical Fruits, Melons and Seasonal Berries</b>	<b>\$4.00 Per Person</b>

## INDIVIDUAL ASSORTED SNACKS

<b>Assorted Potato Chips, Chex Mix, Smartfood Cheddar White Popcorn,</b>	
<b>Cracker Jacks, Tortilla Sweet Potato Chips</b>	<b>\$2.00 Each</b>
<b>Freshly Popped Popcorn (Minimum 25 Guests)</b>	<b>\$2 Per Person</b>
<b>Fancy Mixed Nuts</b>	<b>\$28.00 Per Pound</b>
<b>Roasted Peanuts</b>	<b>\$2.00 Per Bag</b>
<b>Chocolate Dipped Strawberries</b>	<b>\$24.00 Per Dozen</b>
<b>Biscotti</b>	<b>\$20.00 Per Dozen</b>
White and Dark Chocolate Dipped	
<b>Minted Fruit Skewers</b>	<b>\$3.00 Each</b>
Maple Vanilla Yogurt Dip	
<b>Assorted Gourmet Ice Cream Bars</b>	<b>\$3.00 Each</b>
<b>Frozen Novelty and Frozen Fruit Bars</b>	<b>\$3.00 Each</b>





# BREAK SERVICE



## THEMED BREAKS

### Step Back in Time

**\$9.50 Per Person**

S'more's Tart, Rice Krispy Treats, Whoopie Pies, Peanut Butter and Jelly Sandwiches, Sliced Apple Wedges with Peanut Butter or Almond Butter

### Not Your Ordinary Dip

**\$7.00 Per Person**

Fresh Garden Crudite, Bruschetta: tomato Basil, garlic, olive oil, garlic toasted baguette slices, Hummus: traditional hummus with feta and herbs drizzled with olive oil, toasted pita triangles

### The Candy Shoppe

**\$10.50 Per Person**

All Your Childhood Favorites...  
M&M's, Swedish Fish, Chocolate Kisses, Strawberry Twizzlers and Skittles,  
Whole Fresh Fruit

### It's Carnival Time

**\$9.50 Per Person**

Individual Bags of Roasted Peanuts, Jumbo Pretzels with Stone Ground Mustard, Cracker Jacks, Nacho Chips with Cheese Dip and Jalapeno Slices, Red Delicious Apples

### It's How the Cookie Crumbles

**\$7.00 Per Person**

Delicious Whole Berries with Crème Fraiche, Chocolate Chip, Rocky Road, Turtle Caramel, Chocolate Dipped Rice Krispy Treats, Milk

### To Your Health

**\$7.50 Per Person**

Minted Fruit and Melon Skewers, Granola Bar, Nutri Grain Bars and Bear Naked Energy Bars, Special K Pop Chips

### Chocolate Joy

**\$8.00 Per Person**

Fresh Berries, Pineapple and Apple Wedges, Chocolate Sauce for Dipping  
Yogurt Dipped Pretzels, Double Fudge Brownie Pops

### Take Me Out to the Ballgame

**\$9.50 Per Person**

Hamburger Sliders, Freshly Popped Popcorn, Individual Bags of Potato Chips, Pretzels and Chex Mix, M&M Plain Candies

### Strawberry Fields

**\$8.00 Per Person**

Strawberry Shortcake Shooters, White and Dark Chocolate Dipped Strawberries, Strawberry Blintzes with Sweet Farmer's Cheese, Strawberry Lemonade





# LUNCHEON



## LUNCHEON BUFFETS

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### The Taqueria

**\$17.00 Per Person**

Jicama Salad  
Cilantro Lime Rice  
Fiesta Black Beans, red pepper, cumin and diced red onions  
Chips and Salsa

#### "Street Tacos" Choose 2

##### Fish Tacos

*Seared tilapia, Napa cabbage, chipotle cream, diced tomatoes, white corn tortillas, lime wedges*

##### Korean Short Rib Tacos

*Braised short rib, topped with a cucumber carrot slaw, corn tortillas*

##### Veggie Tacos

*Roasted tomatoes, grilled eggplant, white cheddar, fennel slaw, white corn tortillas*

##### Carne Asada Tacos

*Grilled flank steak marinated in a citrus mojo, topped with Monterrey jack cheese and pico de gallo, white corn tortillas*

##### Pork Carnitas

*Mexican slow cooked pulled pork, topped with salsa, avocado, Monterey Jack cheese blend, sour cream, cilantro, white corn tortillas*

Mexican Churros

Coffee, Iced Tea and Water Service

### Smokehouse Sampler

**\$20.00 Per Person**

Loaded Potato Salad, potatoes, bacon, onions and cheese  
Ranch Baked Beans

#### Choose 2

"Smokehouse Meats"

Smoked Beef Brisket

Slow Cooked BBQ Pork

Smoked Sausage

Fresh Bakery Buns

Sweet Potato Chips

Berry Cobbler

Coffee, Iced Tea and Water Service

### Taste of Italy

**\$18.00 Per Person**

Choice of Caesar Salad or Chopped Italian Salad, Caesar and Vinaigrette dressings

Green Beans, lemon zest

Baked Penne Pasta, pesto and chicken

Stuffed Shells - three cheeses, tomato cream sauce

Parmesan Cheese

Garlic Bread

Cannolis - Italian cream, chocolate chips

Coffee, Iced Tea and Water Service

## LUNCHEON BUFFETS (cont.)

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### Mexican Fiesta

**\$17.00 Per Person**

Tri Color Vegetable Slaw, lime dressing  
Fiesta Black Beans, red pepper, cumin and diced red onions  
Chicken Fajitas, sour cream, salsa, guacamole, shredded cheese, flour tortillas  
Cheese Enchiladas, corn tortillas, cheddar cheese, zesty enchilada sauce  
Chips and Salsa  
Mexican Brownies, decadent chocolate with a touch of cayenne  
Coffee, Iced Tea and Water Service

### At the Market

**\$17.00 Per Person**

#### CHOOSE 2 SIDES

##### Mediterranean Salad

*Orzo, fresh vegetables, basil, mint, citrus vinaigrette*

##### Quinoa Salad

*Peppers, olives, feta cheese, balsamic*

##### Mixed Greens Salad

*Ranch and vinaigrette dressings*

##### Fruit Salad

*Seasonal fruits*

##### Yukon Gold Potato Chips

##### Pasta Salad

*Tomatoes, cheese, olives, parsley, olive oil, red wine vinegar*

##### Loaded Potato Salad

*Potatoes, bacon, scallions and cheese*

### A Variety of Sandwiches Displayed on Trays and Cut In Half - CHOOSE 4

#### Grilled Chicken

*Basil pesto, roasted red peppers, lettuce, tomato, provolone cheese on ciabatta*

#### Smoked Breast of Turkey

*Dill Havarti, lettuce, tomato, chipotle mayo, whole grain bread*

#### Roast Beef and Cheddar

*Lettuce, red onion marmalade, horseradish mayo, focaccia*

#### Black Forest Ham and Baby Swiss

*Stone ground mustard, lettuce, tomato, whole grain bread*

#### Veggie

*Grilled seasonal vegetables, Boursin cheese, baby greens, on spinach tortilla*

#### Chicken Salad

*Diced chicken breast, tarragon, celery, grapes, walnuts, lettuce, tomato, whole grain bread*

### Cookies and Dessert Bars

### Coffee, Iced Tea and Water Service





## LUNCHEON BUFFETS (cont.)

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### Light and Bright

**\$17.00 Per Person**

Spectra House Salad

*Mixed field greens with tomatoes, cucumbers, Bermuda onions and house-made croutons, house vinaigrette, ranch dressing*

Spinach Salad

*Pears, goat cheese, candied walnuts and lemon-honey vinaigrette*

Mediterranean Salad

*Orzo, fresh vegetables, basil, mint, citrus vinaigrette*

Baby Green Beans, lemon zest

Chicken Breast, herb seasoned, grilled

Rustic Rolls and Butter

Pineapple Upside-Down Cake

Coffee, Iced Tea and Water Service

### Pacific Rim

**\$17.00 Per Person**

Mandarin Orange Salad

*Toasted almonds and ginger soy dressing*

Fried Rice, egg and edamame

Fried Chow Mein

*Carrots, broccoli, scallions, red peppers tossed with*

*Lo-Mein noodles in a ginger-teriyaki sauce*

Stir Fry

*Chicken or beef in a soy, garlic sauce*

Fortune Cookies

Vanilla and Mango Mousse Cake

Coffee, Iced Tea and Water Service

### Front Range Deli

**\$19.00 Per Person**

#### CHOOSE 2 SIDES

##### Mediterranean Salad

*Orzo salad with fresh vegetables, basil, mint, citrus vinaigrette*

##### Quinoa Salad

*Peppers, olives, feta cheese, balsamic*

##### Mixed Greens Salad

*Ranch and Balsamic Vinaigrette*

##### Fruit Salad

*Seasonal fruits*

##### Loaded Potato Salad

*Potatoes, bacon, scallions and cheese*

##### Yukon Gold Potato Chips

*Minestrone, Gazpacho, New England Clam Chowder,*

*Potato, White Chicken Chili or Tomato Basil Soup*

#### DISPLAY OF DELI FAVORITES TO INCLUDE:

##### Sliced Deli Meats

*Black Forest ham, smoked turkey and roast beef*

##### Sliced Deli Cheese

*Cheddar, baby Swiss and provolone*

##### Sandwich Accompaniments

*Lettuce, tomato, red onion, pickles*

##### Grilled Seasonal Vegetables

*Boursin cheese, baby greens wrapped in a spinach tortilla*

### Cookies and Dessert Bars

Coffee, Iced Tea and Water Service

## LUNCHEON BUFFETS (cont.)

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### It's Greek to Me

**\$17.00 Per Person**

Tomato & Cucumber Greek Salad  
Herbed Orzo  
Greek Style Flatbread  
Grilled Chicken Strips  
Grilled and Chilled Roasted Vegetables  
Chopped Lettuce, Diced Tomatoes, Feta Cheese, Cucumber Tzatziki  
Cookies, freshly baked assortment  
Coffee, Iced Tea and Water Service

### Salad Trio

**\$17.00 Per Person**

#### CHOOSE 3

##### Chopped Vegetable Salad

*Romaine, feta, cucumbers, grape tomatoes, scallions, hearts of palm and chick peas with a lemon-thyme vinaigrette*

##### Mediterranean Salad

*Quinoa, arugula, garbanzo beans, roasted red bell peppers, Kalamata olives, feta cheese, balsamic*

##### Chicken Tarragon Salad

*Diced chicken breast, tarragon, celery, grapes, walnuts*

##### Spinach Salad

*Pears, goat cheese, candied walnuts and lemon-honey vinaigrette*

##### Chilled Soba Noodle Salad

*Red bell pepper, carrots, cucumber, soba noodles, peanut sauce*

#### CHOOSE 1

##### Minestrone

##### Gazpacho

##### New England Clam Chowder

##### Baked Potato

##### White Chicken Chili

##### Tomato Basil Soup

Fresh Rustic Rolls and Crackers  
Cookies, freshly baked assortment  
Coffee, Iced Tea and Water Service

### Burger and Brats

**\$18.00 Per Person**

**All Beef Burgers, Bratwurst, Fresh Buns, Yukon Potato Chips, and Cookies**

#### CHOOSE 1 SALAD

##### Pasta Salad

*Tomatoes, feta cheese, olives, parsley, olive oil, red wine vinegar*

##### Loaded Potato Salad

*Potatoes, bacon, onions and cheese*

All Beef Hamburgers

*Freshly grilled, lettuce, tomato, onion, assorted cheese*

Bratwurst

*Boiled in beer and finished on the grill, with grilled onions and peppers*

Fresh Buns

Yukon Potato Chips

Cookies, freshly baked assortment

Coffee, Iced Tea and Water Service



## LUNCHEON BUFFETS (cont.)

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

<b>Create Your Own</b>	Choose 3 Salads/Sides, 1 Entrée, 1 Dessert <b>\$20.00 Per Person</b>
	Choose 3 Salads/Sides, 2 Entrée, 1 Dessert <b>\$23.00 Per Person</b>

## SALADS/SIDES

### Mixed Field Greens

*Tomato, cucumber, julienne carrots and house-made croutons, ranch and vinaigrette dressings*

### Pasta Salad

*Tomatoes, feta cheese, olives, parsley, olive oil, red wine vinegar*

### Loaded Potato Salad

*Potatoes, bacon, scallions and cheese*

### Fruit Salad

*Seasonal fruits*

### Mediterranean Salad

*Quinoa, arugula, garbanzo beans, roasted red bell peppers, Kalamata olives, feta cheese, balsamic*

### Herb Roasted Red Potatoes

*Sea salt, rosemary, olive oil*

### Mashed Potatoes

*Smoked cheddar cheese*

### Macaroni and Cheese

*Local craft beer cheese, topped with parmesan breadcrumbs*

### Greens Beans

*Lemon zest and sea salt*

### Fiesta Black Beans

*Red pepper, cumin and diced red onions*

### Broccoli

*Steamed with sea salt and red pepper flakes*

### Buttered Corn

## LUNCH ENTREES

### Chicken Breast

*Grilled with fresh herbs*

### Tilapia

*Grilled with mango tomato salsa*

### Fried Chicken

*Buttermilk and spice dredged*

### Pulled Pork

*House smoked with KC BBQ sauce*

### Baked Penne Pasta

*Pesto and chicken*

### Baked Ziti

*Mozzarella, marinara, basil*

### Chicken Breast

*Grilled, teriyaki glazed*

### Smoked Ham

*Citrus glaze*

### Sausage

*House smoked with sauerkraut*

### Chicken Quarters

*Roasted with herbs, jus*

### Pork Loin

*Sliced, Dijon crusted*

### Chicken Parmesan

*Breaded chicken breast, with mozzarella, marinara*

## LUNCH DESSERTS

**Vanilla and Mango Mousse Cake**

**Pineapple Upside-Down Cake**

**Red Velvet Cake**

**Carrot Cake**

**Lemon Cake**

**Mini Chocolate Bundt Cakes**

**Chocolate Cream Pie**

**Apple Pie**

**Key Lime Pie**

**Assorted Cookies**

**Coffee, Iced Tea, Water Service**

# BOX LUNCHES



## **The Lunch Box**

**\$13.95 Per Person**

Choice of wrap or sandwich, Kettle chips and a large cookie  
*Add a bottled water or soda for an additional \$2*

## **The Executive Box Lunch**

**\$15.95 Per Person**

Choice of wrap or sandwich, Kettle chips, pickle, chef's choice side and large cookie  
*Add a bottled water or soda for an additional \$2*

### **Wrap Choices**

#### **Turkey**

Smoked turkey, Havarti cheese, spinach-artichoke spread, tomato, greens, herb wrap

#### **Southwest**

Lime-grilled chicken breast, cheddar cheese, pico de gallo, lettuce, chipotle cream, southwest wrap

#### **Tuna Wrap**

White albacore, tuna salad, greens, cucumber, tomatoes, herb wrap

#### **Chicken Caesar Wrap**

Grilled chicken breast, romaine lettuce, shaved Parmesan, Caesar dressing, herb wrap

#### **Veggie Lovers Wrap**

Grilled asparagus, bell pepper, mushroom, pesto aioli, tomato, Havarti cheese, greens, herb wrap

### **Sandwich Choices**

#### **Grilled Chicken**

Basil pesto, roasted red peppers, lettuce, tomato, provolone cheese on ciabatta

#### **Smoked Breast of Turkey**

Dill Havarti, lettuce, tomato, chipotle mayo, whole grain

#### **Roast Beef and Cheddar**

Lettuce, red onion marmalade, horseradish mayo, focaccia

#### **Black Forest Ham and Baby Swiss**

Stone ground mustard, lettuce, tomato, whole grain

#### **Chicken Salad**

Diced chicken breast, tarragon, celery, grapes, walnuts, lettuce, tomato, whole grain

### **Sides**

#### **Pasta Salad**

Tomatoes, cheese, olives, parsley, olive oil, red wine vinegar

#### **Loaded Potato Salad**

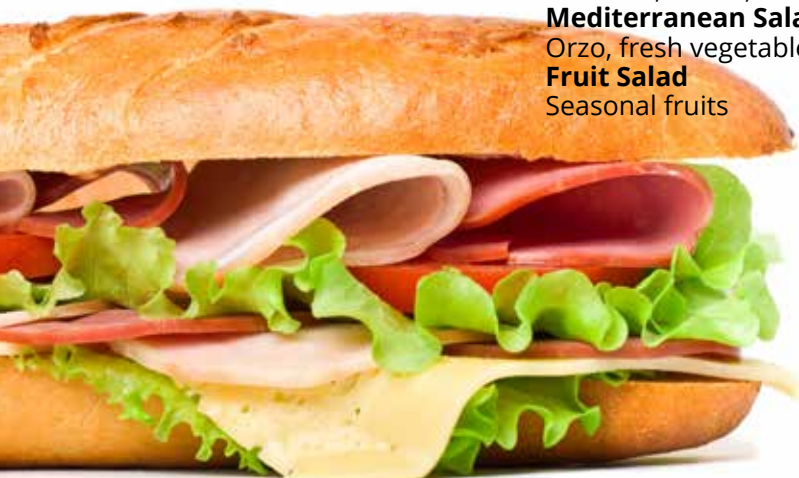
Potatoes, bacon, scallions and cheese

#### **Mediterranean Salad**

Orzo, fresh vegetables, basil, mint, citrus vinaigrette

#### **Fruit Salad**

Seasonal fruits



# PLATED LUNCHEON



## SALADS (select one)

### Traditional Caesar Salad

Crisp Romaine Lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing

### Spectra House Salad

Mixed greens, tomatoes, cucumbers, Bermuda onions, made from scratch croutons served with balsamic vinaigrette and Ranch dressings

### The Iceberg Wedge Salad

Fresh cut wedge of iceberg lettuce with bacon, tomato, and creamy blue cheese dressing

## ENTREES

*Includes Chef Appointed Potato or Rice and Vegetable, Your Choice of Dessert, Bakery Rolls and Butter, Coffee, Decaf, Iced Tea and Ice Water*

### Chicken Picatta

**\$18.00 Per Person**

Lightly Breaded and Seared Breast of Chicken Finished with Lemon-Caper Sauce

### Mediterranean Chicken

**\$18.00 Per Person**

Grilled Breast of Chicken, Artichoke Hearts, Sun-Dried Tomatoes and Italian Vegetables

### Beef Braciola

**\$19.00 Per Person**

Italian Stuffed Beef with Spinach, Bread Crumbs and Tomato Basil Sauce

### Beef Medallions

**\$19.00 Per Person**

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

### Wild Honey Citrus Salmon

**\$19.00 Per Person**

Wild Salmon Presented with a Honey Citrus Glaze

### Parmesan Herb Crusted Pork Chop

**\$18.00 Per Person**

House Brined Center Cut Pork Loin Chop Encrusted in Fresh Herbs, Panko and Parmesean Cheese

### Penne Pasta

**\$16.00 Per Person**

Basil, Olive Oil, Asparagus, Spinach, Mushrooms and Julienne Red Peppers

## LUNCH DESSERT SELECTIONS

Carrot Cake

Lemon Coconut Cake

Assorted Petite Cheesecakes

Chocolate Torte

Seasonal Fruit Pies

Assorted Cream Pies

Fresh Strawberry Shortcake (Seasonal)





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# DINNER

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# DINNER BUFFET



## DINNER BUFFETS

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### **The Lahaina**

**\$32.00 Per Person**

Mixed Field Greens, ginger-soy vinaigrette

Grilled Mahi Mahi, mango salsa

Grilled Chicken, teriyaki glaze

Island Fried Rice, green onion, pineapple

Stir Fried Vegetables, peppers, onions, carrots

Vanilla and Mango Mousse Cake

Coffee, Iced Tea and Water Service

### **Mediterranean**

**\$31.00 Per Person**

Mixed Field Greens, seasonal citrus and toasted pecans with balsamic vinaigrette

Grilled Herb Chicken, sherry -tarragon aioli

Rosemary-Peppercorn, flank steak with horseradish cream

Couscous Salad, dried cherries, tomatoes, cucumbers, lemon-mint dressing

Roasted Green Beans, sea salt, lemon juice, garlic olive oil

Focaccia, rosemary butter

Lemon Cake

Coffee, Iced Tea and Water Service

### **The Brewster**

**\$30.00 Per Person**

Mixed Field Greens, chopped kale with toasted almonds, Haystack honey goat cheese, diced strawberries with balsamic dressing

Brown Ale Chicken served with local craft beer brown ale sauce and shitake mushrooms.

Bacon Wrapped Meatloaf with a tangy BBQ Glaze

Roasted Zucchini Ribbons, olive oil and seasonings

White Cheddar Mashed Potatoes

Beer Bread, honey whipped butter

Apple and Peach Cobbler, vanilla ice cream

Coffee, Iced Tea and Water Service

# DINNER BUFFET



## **DINNER BUFFETS (cont.)**

*Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### **A Night in the Orient**

**\$31.00 Per Person**

Mixed Greens, sesame vinaigrette

Glazed Sugar Snap Peas, julienne bell peppers

Savory Rice

Vegetarian Thai Almond Spring Rolls

Marinated Chicken with honey and ginger

Szechuan Beef with Asian stir fry vegetables of baby corn, water chestnuts and bean sprouts

Fortune Cookies

Pineapple Upside- Down Cake

Coffee, Iced Tea and Water Service

### **Southwestern**

**\$31.00 Per Person**

Romaine Salad, shredded jicama, bell pepper, roasted corn, cilantro lime vinaigrette

Roasted Poblano Mashed Potatoes, white cheddar cheese

Vegetable Sauté, butternut squash, red onion, bell pepper, zucchini, oregano, olive oil

Chicken Breast, poblano cornbread stuffed topped with green chili and pico de gallo

Adobe Rubbed Tri Tip served with cumin-lime aioli

Cornbread, honey butter

Chocolate Coffee Mousse with cinnamon cream

Coffee, Iced Tea and Water Service

### **Backyard BBQ**

**\$26.00 Per Person**

Orzo Salad, fresh vegetables, basil, mint, citrus vinaigrette

Baby Red Potato Salad, Bacon, bits of hardboiled egg and red onion, mustard and red wine vinegar

BBQ Chicken Quarters, tangy BBQ basted on fresh grill chicken quarters

Pork Ribs, succulent, smoky pork ribs are tender and finger-licking good

Baked Beans, southern style with onions and bacon

Seasoned Buttered Corn

Craft Beer Mac & Cheese, creamy, craft beer cheese sauce, topped with parmesan panko

Cornbread, with jalapenos and topped with cheddar cheese

Fruit Pie, Chocolate Cake

Coffee, Iced Tea, Water Service

*All prices subject to 6.55% sales tax and 22% Management Charge.* **15**



# DINNER BUFFET



## CREATE YOUR OWN BUFFET

*Includes: Coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### Create Your Own

Choose 2 Entrée **\$38.00 Per Person**

Choose 3 Entrée **\$43.00 Per Person**

## SALADS/SIDES

### Spectra House Salad

*Mixed greens, tomatoes, cucumbers, Bermuda onions, made from scratch croutons served with balsamic vinaigrette and Ranch dressings*

### Rocky Mountain Salad

*Mixed field greens, strawberries, toasted almonds, Haystack honey goat cheese, champagne vinaigrette*

### Caesar Salad

*Crisp Romaine Lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing*

### The Iceberg Wedge Salad

*Fresh cut wedge of iceberg lettuce with bacon, tomato, and creamy blue cheese dressing*

### Spinach Salad

*Fresh seasonal berries, toasted almond slices, red onions, baby spinach, raspberry vinaigrette*

### Peach Salad

*Baby spinach, Palisade peaches, pecans, poppy seed dressing (seasonal)*

### Pikes Peak Salad

*Shredded local kale and romaine hearts, orange and grapefruit segments, bell pepper confetti, grapefruit vinaigrette (seasonal)*

## ENTREES

### Tri Tip Santa Maria

*Rubbed with pepper, onion powder, rosemary and cayenne*

### Beef Short Ribs

*Braised, red wine reduction*

### Coconut Crusted Breast of Chicken

*Key lime beurre blanc*

### Balsamic Braised Chicken

*Chicken quarters slow cooked in tomatoes, balsamic, rosemary, thyme and oregano*

### Grilled Jerk Chicken

*Spicy jerk chicken breast topped with a mango pineapple salsa*

### Poblano and Cornbread Stuffed Chicken

*Topped with green chili salsa*

### Apple Walnut Stuffed Pork

*Cider-glazed center cut pork loin filled with apples, walnuts, sage and cranberries*

### Pork Loin

*Marinated in grainy mustard and topped with a peach chutney*

### Chipotle Coffee Rubbed Pork

*Lean pork tenderloin with smoky spice rub, topped with blackberry BBQ sauce*

### Coconut Crusted Tilapia

*Lime beurre blanc*

### Grilled Salmon

*Citrus salsa verde*

### Wild Mushroom Ravioli

*Homemade ravioli filled with wild mushrooms in a rich porcini cream sauce*



# DINNER BUFFET



## CREATE YOUR OWN BUFFET (CONTINUED)

*Includes: Coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### ACCOMPANIMENTS (Select Three)

#### **Mashed Potatoes**

*Smoked cheddar cheese*

#### **Loaded Potatoes au Gratin**

*Heavy cream, Gruyere, caramelized onions*

#### **Roasted Sweet Baby Golden Potatoes**

*Fresh thyme butter*

#### **Herb Roasted Red Potatoes**

*Sea Salt, rosemary, olive oil*

#### **Wild Rice and Quinoa Pilaf**

*Dried fruit, fresh herbs and walnuts*

#### **Herbed Orzo**

*Fresh herbs and lemon*

#### **Macaroni and Cheese**

*Craft beer cheese, toasted parmesan panko topping*

#### **Baby Green Beans**

*Lemon zest and sea salt*

#### **Fresh Seasonal Vegetable Medley**

*Chef's seasonal picks*

#### **Broccolini**

*Roasted garlic butter*

#### **Roasted Zucchini Wheels, Yellow Squash, Onions, and Bell Peppers**

*Garlic herb olive oil*

#### **Asparagus**

*Pine nuts, sundried tomato butter*

#### **Roasted Root Vegetables**

*Balsamic glaze*

#### **Sugar Snap Peas, julienne bell peppers**

#### **Roasted Root Vegetables**

*Balsamic glaze*

### DESSERTS (Select Two)

#### **Vanilla and Mango Mousse Cake**

#### **Pineapple Upside- Down Cake**

#### **Red Velvet Cake**

#### **Carrot Cake**

#### **Italian Lemon Cake**

#### **Mini Chocolate Bundt Cakes**

#### **Chocolate Cream Pie**

#### **Apple Pie**

#### **Key Lime Pie**



## **SALADS (Select One)**

### **Spectra House Salad**

Mixed field greens with tomatoes, cucumbers, Bermuda onions and house-made croutons, balsamic vinaigrette and ranch dressing

### **Rocky Mountain Salad**

Mixed field greens, chopped Kale, toasted almonds, Haystack honey goat cheese and diced strawberries, balsamic dressing

### **Caesar Salad**

Crisp Romaine lettuce, Parmesan cheese, homemade garlic-herb croutons, creamy Caesar dressing

### **Iceberg Wedge Salad**

Wedge of iceberg lettuce, bacon, tomato, creamy blue cheese dressing

### **Spinach Salad**

Fresh seasonal berries, toasted almond slices, red onions, baby spinach, raspberry vinaigrette

### **Peach Salad**

Baby spinach, Palisade peaches, pecans, poppy seed dressing (seasonal)

### **Pikes Peak Salad (Seasonal)**

Fresh local kale, Romaine hearts, orange and grapefruit segments, bell pepper confetti, grapefruit vinaigrette





# PLATED DINNER



## DINNER ENTREES (Select One)

*All Plated Dinners served with chef's selection of starch and seasonal vegetables along with coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### CHICKEN

#### Chambord Boneless Chicken Breast

**\$28.00**

Sautéed in raspberry liqueur, mushrooms, green onions, raspberries

#### Milano Chicken

**\$27.00**

Breast of chicken with Roma tomatoes, capers, garlic, balsamic Dijon sauce

#### Chicken Florentine

**\$27.00**

Filled with spinach and Asiago cheese, topped with red pepper coulis

#### Chicken Marsala

**\$28.00**

Breast of chicken sautéed with wild mushrooms, pearl onions, Marsala wine sauce

#### Southwestern Stuffed Chicken

**\$27.00**

Poblano cornbread dressing, topped with green chili, pico de gallo

### BEEF

#### Flatiron Steak

**\$31.00**

Herb and peppercorn crusted

#### Grilled Tri-Tip

**\$31.00**

Marinated in port wine, olive oil and lemon juice

#### Filet Mignon

**\$36.00**

Grilled medium rare, garlic infused demi-glace

#### Grilled New York Steak

**\$36.00**

Grilled prime New York steak, green peppercorn sauce

#### Beef Bourguignon

**\$36.00**

Tender beef sautéed with pearl onions, mushrooms, Burgundy wine sauce

#### Prime Rib

**\$35.00**

A 12oz roasted prime rib spiked with garlic and seasoning. Roasted to juicy perfection and served with au jus and horseradish cream



# PLATED DINNER (CONTINUED)



## DINNER ENTREES (Select One)

*All Plated Dinners served with chef's selection of starch and seasonal vegetables along with coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.*

### PORK

#### Pork Loin

Roasted, with cherry vinaigrette, topped with arugula

**\$29.00**

#### Pork Scallopini

Served with fennel salsa verde

**\$29.00**

#### Pork Tenderloin

Wood-fired, apricot demi glaze

**\$30.00**

#### Panko Crusted Pork Loin

Sweet orange chili glaze

**\$29.00**

### SEAFOOD

#### Grilled Salmon

Citrus salsa verde

**\$31.00**

#### Pan Seared Tilapia

Lemon caper beurre blanc

**\$28.00**

#### Grilled Mahi-Mahi

Pineapple rum salsa, black bean coulis

**\$30.00**

### VEGETARIAN

#### Mushroom and Leek Brioche Tart

**\$24.00**

#### Pad Thai

Rice noodles, tofu, peanuts and cilantro served with lime wedges

**\$24.00**

#### Corn Cake Stacks

Aged cheddar and arugula

**\$24.00**

#### Roasted Peppers

Stuffed with goat cheese

**\$24.00**

#### Broccoli Quinoa Casserole

**\$24.00**

#### Roasted Cauliflower and Cheddar Soufflé

**\$21.00**

#### Roasted Butternut Squash (Seasonal)

Lentils, cranberries, spinach and nutmeg

**\$24.00**

#### Greek Quinoa Bowl with Garbanzo Beans

**\$21.00**

## **DESSERTS (Select Two)**

*All Plated Dinners served with chef's selection of starch and seasonal vegetables along with coffee, decaf coffee, iced tea and a variety of rustic rolls and butter. Gluten free bread or rolls may be added to your buffet for an additional charge of \$2.00 per person.*

**Vanilla and Mango Mousse Cake**

**Pineapple Upside- Down Cake**

**Red Velvet Cake**

**Carrot Cake**

**Lemon Cake**

**Mini Chocolate Bundt Cakes**

**Chocolate Cream Pie**

**Apple Pie**

**Key Lime Pie**







# RECEPTION

## VEGETARIAN HORS D'OEUVRES (50 Pieces per Order)

<b>gf</b>	<b>Mini Yukon Gold Potato Latkes</b> Crispy potato with pear coulis and chive	<b>\$75.00</b>
<b>gf</b>	<b>Belgian Endive Canape</b> Creamy hummus, olive tapenade, toasted pine nuts, fresh herbs	<b>\$100.00</b>
<b>gf</b>	<b>Watermelon, Tomato, Basil Skewer</b> Watermelon, cherry tomato, basil with balsamic glaze -- Seasonal	<b>\$100.00</b>
	<b>Vegetable Samosa</b> Vegetables and potatoes in a spicy red curry sauce folded into a won ton wrapper	<b>\$100.00</b>
	<b>Colorado Goat Cheese Crostini</b> Haystack Peak goat cheese on grilled ciabatta with cilantro pesto and tomato chutney	<b>\$75.00</b>
<b>gf</b>	<b>Parmesan Caesar Cup Bite</b> Caesar salad in a bite sized Parmesan cheese cup	<b>\$100.00</b>
	<b>Wild Mushroom Crostini</b> With fresh herbs and truffle oil	<b>\$75.00</b>
	<b>Goat Cheese and Raspberry Tartlet</b> Haystack Peak goat cheese and raspberry preserves in a mini pastry cup	<b>\$75.00</b>
<b>gf</b>	<b>Watermelon Cube with Feta Skewer</b> Diced watermelon and feta with mint and balsamic reduction-Seasonal	<b>\$75.00</b>
<b>gf</b>	<b>Thai Almond Spring Rolls</b> Fresh vegetables wrapped in rice paper and served with sweet Thai chili sauce	<b>\$100.00</b>
	<b>Vegetarian Quesadillas</b> Served with Brie, pineapple, and caramelized onions	<b>\$125.00</b>
<b>gf</b>	<b>Stuffed Cherry Tomato</b> Edamame avocado hummus stuffed cherry tomato	<b>\$75.00</b>
<b>gf</b>	<b>Rolled Grapes</b> Grape rolled in Haystack Peak Goat Cheese and pistachios	<b>\$50.00</b>
	<b>Mini Grilled Cheese</b> With fig jam, arugula, brie	<b>\$100.00</b>
	<b>Caprese Spoon</b> Diced tomato, fresh mozzarella, basil chiffonade, olive oil, served on an edible spoon	<b>\$100.00</b>
<b>gf</b>	<b>Chilled Melon Shooter</b> Pureed cantaloupe with mint and raspberries served in a single shooter cup	<b>\$75.00</b>
	<b>Torched Apple Bruschetta</b> With fig, brie, balsamic reduction	<b>\$75.00</b>
	<b>Wild Mushroom Vol-au-Vent</b> Sautéed mushrooms, shallots, chives and Roquefort in a delicate pastry	<b>\$100.00</b>
<b>gf</b>	<b>Marinated Antipasto Skewers</b> Mozzarella cheese, grape tomatoes, Kalamata olives, artichoke hearts, basil, herbs	<b>\$100.00</b>
	<b>Crispy Butternut Squash Ravioli</b> Ravioli filled with ricotta, herbs, and winter squash, sage-brown butter sauce	<b>\$75.00</b>

**gf** gluten-free **df** dairy-free **v** vegetarian **vg** vegan

All prices subject to 6.55% sales tax and 22% Management Charge. **22**

## MEAT HORS D'OEUVRES (50 Pieces per Order)

### BLT Crostini

Toasted French baguette topped with arugula, pancetta and tomato relish

**\$75.00**

### **Bacon Wrapped Potato Barrel**

Halved new potato, crème fraiche and chives, wrapped in bacon

**\$75.00**

### **Bacon Wrapped Medjool Dates**

Stuffed with blue cheese, red wine reduction

**\$100.00**

### **Savory Chicken Salad Spoon**

Tarragon chicken salad served on an edible spoon

**\$100.00**

### **Banana Chip with Pineapple Almond Chicken Salad**

Asian inspired pineapple almond chicken salad served atop a crisp banana chip

**\$75.00**

### **Grilled Steak Brochette**

Tender beef with a blue cheese stuffed tomato and scallion on a skewer

**\$125.00**

### **Mini Carnita Tostado Cup**

Corn tortilla fried and topped with pulled pork, lettuce, pico de gallo, cheese and avocado crema

**\$75.00**

### **Chicken Apple Sausage Bite**

Savory chicken apple sausage served on a sweet potato chip, cranberry chutney

**\$100.00**

### **Elk Sausage Bite**

Served on a sea salt potato chip with blueberry drizzle and micro greens

**\$100.00**

### **Mini Cuban Sandwiches**

Roasted pork, ham, Swiss cheese, mustard, challah roll

**\$150.00**

### **Angus Beef Slider**

100% Angus beef with Gouda, caramelized onions, arugula and tomato aioli on slider roll

**\$175.00**



## MEAT HORS D'OEUVRES (50 Pieces per Order) (Continued)

### Seared Beef Crostini

**\$100.00**

Garnished with caramelized onions, roasted tomato, horseradish crema

**gf Prosciutto Asparagus**

**\$125.00**

Imported Italian prosciutto wrapped around crispy asparagus spears

### Jalapeno & Cheddar Pretzel Wrapped Brat Bites

**\$125.00**

Homemade and served with our signature IPA mustard

### Smoked Chicken Quesadilla

**\$100.00**

Chicken, cheddar and jack cheese, jalapenos, tomatoes and peppers with house salsa

**gf Basil Pesto Cream Meatball**

**\$75.00**

Ground beef and pork braised in a basil pesto cream sauce

**gf BBQ Meatballs**

**\$75.00**

Ground beef and pork braised in a jalapeno-hickory BBQ sauce

**gf Singapore Beef Satay**

**\$125.00**

Beef marinated with cumin, garlic, ginger and soy, sesame chili dipping sauce

**gf Moroccan Chicken Satay**

**\$125.00**

Chicken tenderloin, marinated in Moroccan spices, skewered, with ginger mango chutney

### Pork Pot Stickers

**\$75.00**

Served with ginger soy sauce

### Coconut Chicken Skewers

**\$100.00**

Crispy coconut chicken skewers served in a citrus dipping sauce

### Chicken Tenders

**\$80.00**

Lightly breaded petite chicken breast strips with honey mustard, ranch, and BBQ dipping sauce



# RECEPTION



	<b>SHRIMP HORS D'OEUVRES (50 Pieces per Order)</b>	
<b>gf</b>	<b>Lobster Macaroni &amp; Cheese Bites</b> Mac and cheese and lobster in a bite size portion	<b>\$125.00</b>
<b>gf</b>	<b>Shrimp Skewer</b> Tequila – lime shrimp with cilantro pesto	<b>\$125.00</b>
<b>gf</b>	<b>Stuffed Baby Portobello Mushrooms</b> With crab meat, cilantro and Serrano cream sauce	<b>\$150.00</b>
<b>gf</b>	<b>Roasted Tomato Gazpacho Shooters</b> With fresh avocado and chili-spiced grilled shrimp garnish	<b>\$125.00</b>
<b>gf</b>	<b>Grilled Shrimp and Sausage Skewer</b> Grilled shrimp and andouille sausage with fiery roasted tomato dipping sauce	<b>\$125.00</b>
	<b>Seared Ahi Poke on Wonton</b> Sushi grade ahi, soy, sesame oil, green onion, sesame seeds, micro greens	<b>\$150.00</b>
	<b>Salmon Cakes</b> Mini salmon cakes with peppers, celery, onions, lightly breaded with lemon caper aioli	<b>\$150.00</b>
	<b>Crab Cakes</b> Crabmeat, peppers, celery and spices lightly breaded with remoulade	<b>\$150.00</b>
	<b>Smoked Salmon Discs</b> Homemade mini dill pancake with salmon, crème fraiche, capers, dill	<b>\$150.00</b>
	<b>Miso Salmon Brochettes</b> Grilled salmon, marinated with miso, soy and sesame oil, topped with orange zest and chives	<b>\$175.00</b>
<b>gf</b>	<b>Ahi Tuna Cucumber Cups</b> Fresh ahi tuna tartar in a cucumber cup with a spicy chili sauce and chives	<b>\$150.00</b>
	<b>Mango Crab Crostini</b> Fresh crab meat with spicy mango salsa served on crostini	<b>\$175.00</b>
<b>gf</b>	<b>Bacon Wrapped Shrimp</b> Succulent shrimp wrapped in applewood smoked bacon	<b>\$150.00</b>



**gf** gluten-free **df** dairy-free **v** vegetarian **vg** vegan

All prices subject to 6.55% sales tax and 22% Management Charge. **25**

## RECEPTION PARTY STARTERS (Serves 50 People)

### **Fresh Fruit Display** **\$200.00**

Seasonal sliced fresh fruits, berries, pineapple, grapes and melons, served with strawberry orange liqueur dip

### **Market Crudite Display** **\$150.00**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers served with ranch dipping sauce

### **International and Domestic Cheese Display** **\$220.00**

Assortment of cheese from around the world, dried fruit, nuts, cracker assortment and sliced baguette/rustic bread slices

### **Spinach and Artichoke Dip** **\$125.00**

Spinach and artichoke hearts blended with cream cheese, herbs and garlic and served with tri-color tortilla chips, sliced baguette/rustic bread slices, celery and carrots

### **Caprese Dip** **\$125.00**

Mozzarella and cream cheese blended with Greek yogurt, grape tomatoes, basil, garlic and Parmesan and served with toasted pita chips, sliced baguette/rustic bread slices, celery and carrots

### **Charcuterie Platter** **\$275.00**

To include prosciutto, Italian salami, capicola, pickled accompaniments, mixed olives and olive oil crostini, rustic bread slices

### **Build Your Own Crostini Display**

#### **Olive Tapenade** **\$65.00**

crumbled feta and fresh herbs, olive oil and garlic toasted baguette /rustic bread slices

#### **Bruschetta** **\$65.00**

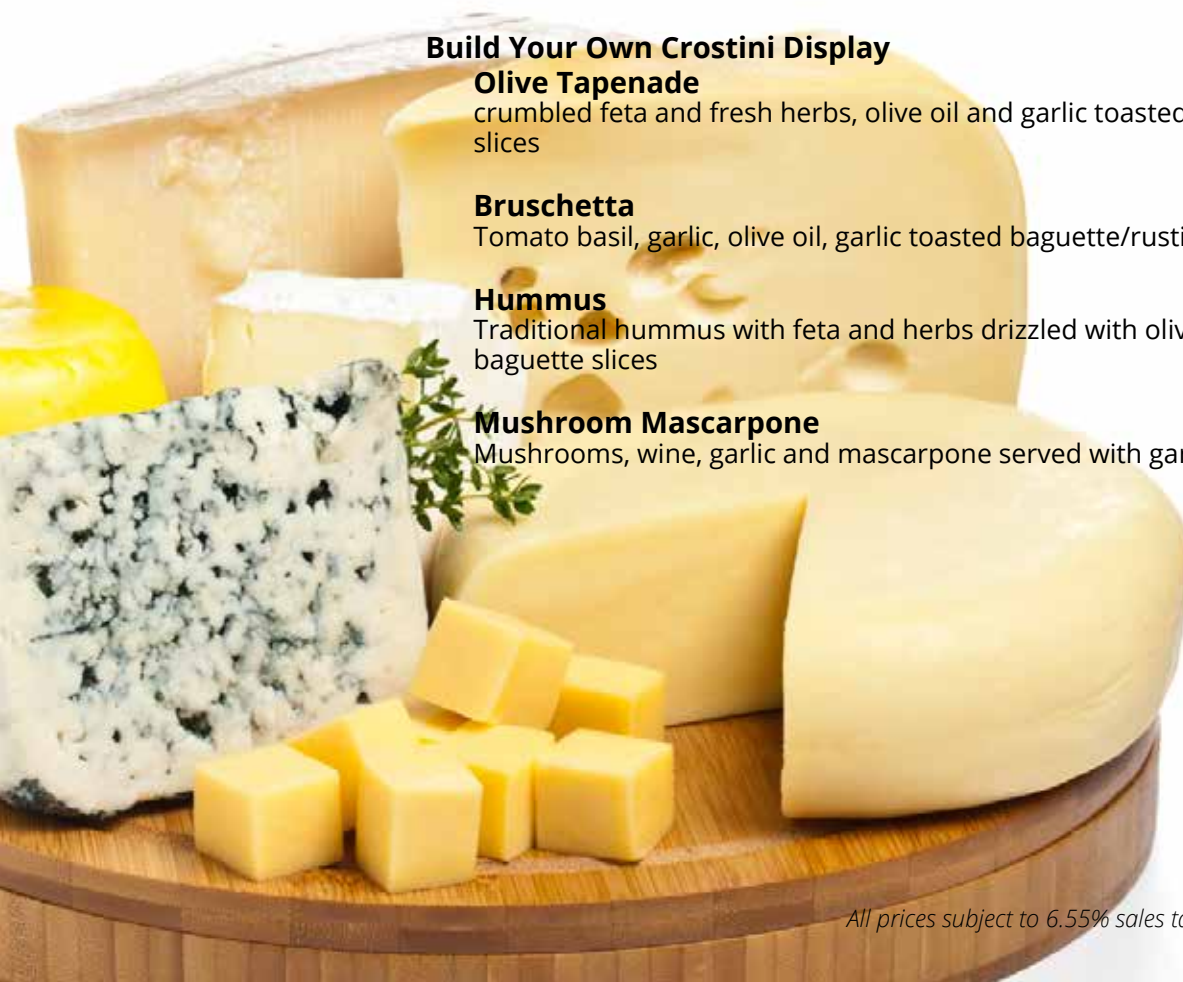
Tomato basil, garlic, olive oil, garlic toasted baguette/rustic bread slices

#### **Hummus** **\$65.00**

Traditional hummus with feta and herbs drizzled with olive oil, garlic toasted baguette slices

#### **Mushroom Mascarpone** **\$70.00**

Mushrooms, wine, garlic and mascarpone served with garlic toasted baguette





## RECEPTION PARTY STARTERS

### **Raspberry Baked Brie (Serves 25) \$100.00**

One kilo of brie wrapped with puff pastry and finished with toasted almonds, raspberry preserves, fresh berries and served with French baguettes and crackers

### **Honey Fig Brie (Serves 25) \$100.00**

One kilo of brie wrapped with puff pastry and finished with honey, walnuts and dried figs and served with French baguettes and crackers

## DIPS AND CHIPS (MINIMUM 25 PERSONS)

### **Guacamole \$5.00 per person**

Served with tortilla chips

### **Fresh Pico de Gallo \$3.00 per person**

Served with tortilla chips

### **Island Ceviche \$8.00 per person**

Shrimp, citrus, tropical fruit, serrano, jalapeno, tomato, cilantro, served with tortilla chips

### **Onion Dip \$3.00 per person**

Caramelized red onions, spices and sour cream, house made potato chips

## SWEET FINISH (MINIMUM 3 DOZEN)

### **Assorted Miniature Pastries and Dessert Shooters \$36.00 per dozen**

Chef's selection of fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies



## THEMED RECEPTION STATIONS

*Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. \$50.00 per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS*

### Carving Board (Select 2)

**\$13.00 per person**

Beef Tri-Tip with red wine demi- glaze, horseradish cream, Dijon aioli  
Garlic and herb roasted turkey breast with basil aioli, cranberry compote  
Roast Pork tenderloin with Brazilian mustard glaze  
Served with brioche rolls and salad

### Gourmet Grilled Cheese Galore (Select 3)

**\$10.00 per person**

Tomato Bisque Shooters with the choice of three sandwiches:  
Apple, Bacon & Cheddar with caramelized onions on sourdough  
Brie & Raspberry Jam on brioche  
Classic Cheese, cheddar and fontina cheeses on sourdough  
Caprese with buffalo Mozzarella, tomato and basil on sourdough  
Gruyere & caramelized onions on whole grain  
Grilled Ham & Swiss on sourdough  
Turkey and Provolone with pesto on sourdough

### Slider Bar (Select 3)

**\$11.00 per person**

Fresh Burger Sliders - cheddar and pepper jack cheeses, caramelized onions, ketchup, mustard, Sriracha mayo, pickle slices, BBQ sauce  
Pulled Pork Sliders - zesty slaw and KC BBQ sauce  
Buffalo Chicken Sliders-blue cheese, red hot aioli, celery slaw  
Mini Portobello - The steak of veggie burgers. Served with arugula, tomato, aged provolone and pesto sauce  
Maryland Lump Crab Cake Sliders - 2oz crab cakes made with jumbo lump crab meat with spicy cocktail sauce and remoulade (Add \$1.00 per person)  
Served with petite brioche rolls and cones of wedge fries, sprinkled with sea salt

### Pizza Station (Select 2)

**\$10.50 per person**

Smoked Chicken, caramelized onions, bacon, tomato BBQ sauce  
Four Cheese (Parmesan, mozzarella, fontina, Haystack Mountain goat cheese) sundried tomato sauce  
Pear and Gorgonzola, toasted walnuts, caramelized onions, honey balsamic glaze  
Caprese, mozzarella, Roma tomato, fresh basil, balsamic glaze, on flatbread  
Artisan Pepperoni & Sausage, red sauce  
Portabella Mushroom Florentine with tomatoes, spinach, mozzarella, red sauce  
Served with Caesar or Garden Salad

### Stir Fry Station

**\$10.00 per person**

Chicken and vegetable stir fry, five spice marinated chicken, bell peppers, julienne carrots, onions, water chestnuts, ginger red chili sauce  
Served with fried rice in petite Chinese takeout containers, fortune cookies



## THEMED RECEPTION STATIONS

*Each Station must be ordered for the total number of people in attendance. Minimum of 25 guests for all stations. \$50.00 per Chef Attendant Action Station. MULTIPLE STATIONS CAN BE PUT TOGETHER WHEN CREATING CUSTOM BUFFETS FOR VERY SPECIAL EVENTS*

### Fish & Chips Station

**\$11.00 per person**

Flaky white fish deep-fried in a thin, crispy beer batter served in newspaper cones  
Served with malt vinegar, ketchup and wedge fries

### Quesadilla Station (Select 3)

**\$10.00 per person**

Jamaican Jerk Chicken, mango salsa  
Adobo Marinated Beef, Monterey Jack cheese blend, guacamole, pico de gallo  
Cilantro Lime Pork Carnitas, shredded jack cheese, mango avocado red onion salsa  
BBQ Chicken, red onion, mozzarella and fontina cheese, BBQ sauce,  
roasted tomato chili salsa  
Roasted Vegetable, black beans cheddar/jack cheese blend, pico de gallo  
Served with Jicama Salad

### Street Taco Station (Select 2)

**\$11.00 per person**

Carne Asada - grilled flank steak marinated in a citrus mojo, topped with Monterey Jack cheese blend and pico de gallo, white corn tortillas  
Fish - seared tilapia, Napa cabbage, chipotle cream, diced tomatoes, white corn tortillas, lime wedges  
Pork Carnitas - Mexican slow cooked pulled pork, topped with salsa, avocado, Monterey Jack cheese blend, sour cream, cilantro, white corn tortillas  
Korean Short Rib Tacos - braised short rib, topped with a cucumber carrot slaw, corn tortillas, chips and salsa

### Biergarten Station

**\$12.00 per person**

Red cabbage slaw, assorted sausages and brats on a stick, whole grain mustard, sauerkraut, traditional German bread

### Dessert Station Assorted Miniature Pastries and Dessert Shooters (3 dozen minimum)

**\$36.00 per dozen**

Chef's selection of: fresh fruit tarts, key lime graham tarts, s'mores tart, lemon and blueberry tarts, strawberry shortcake, chocolate expresso mousse, chocolate dipped strawberries, strawberries and cream, tiramisu cups, truffles, mini cupcakes, salted caramel brownies





## DESSERTS RECEPTION STATIONS

*Minimum of 25 guests for all stations \$50.00 per Chef Attendant Action Station*

### **Bananas Foster & Cherries Jubilee**

**\$8.00 Per Person**

Wow Your Guests with an Action Station of Made to Order Bananas Foster and Cherries Jubilee Flambe! Served with Vanilla Ice Cream

### **Crepes**

**\$7.00 Per Person**

Chocolate or strawberry sauce, caramel sauce, Nutella, fresh berries, powdered sugar

### **Sundae Bar**

**\$6.00 Per Person**

Vanilla, Strawberry, and Chocolate Ice Cream with traditional toppings:  
Caramel, chocolate and strawberry sauces, chopped nuts, crushed Oreos, maraschino cherries, M&M's, sprinkles, whipped cream. *Fresh fruit and berries Add \$1.00 per person*

### **Make Your Own S'mores**

**\$6.00 Per Person**

Graham crackers, marshmallows, chocolate and fire!



## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations \$50.00 per Chef Attendant Action Station*

### **Devil's Backbone Party**

**\$28.00 Per Person**

Includes the following:

#### **DISPLAYS**

##### **Vegetable Crudite**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

##### **Dip Platter**

Select one of the following: Spinach & artichoke dip, caprese dip or con queso dip. Served with crackers, tortilla chips and sliced baguettes

##### **Bruschetta Display**

Grilled baguette slices rubbed with garlic, sea salt and olive oil and accompanied with tomato, basil & mozzarella bruschetta, artichoke, olive and tomato bruschetta, mushroom marsarpone bruschetta

#### **COLD HORS D' OEUVRES (Select 2)**

**Parmesan Caesar Cup Bite**

**Banana Chip with Pineapple Almond Chicken Salad**

**Savory Chicken Salad Spoon**

**Marinated Antipasto Skewers**

**Tequila- Lime Shrimp Skewer**

**Rolled Grapes with Pistachio and Goat Cheese**

**Chilled Melon Shooter**

**Goat Cheese and Raspberry Tartlet**

**Thai Almond Spring Rolls**

#### **HOT HORS D' OEUVRES (Select 2)**

**Vegetable Samosa**

**Mini Yukon Gold Potato Latkes**

**Grilled Steak Brochette**

**Pork Pot Stickers**

**Basil Pesto Cream Meatball**

**Mini Carnita Tostada Cup**

**Mini Grilled Cheese**

**Jalapeno & Cheddar Pretzel Wrapped Brat Bites**

**Lobster Macaroni and Cheese Bites**

**Wild Mushroom Vol-au-Vent**

**Torched Apple Bruschetta**

**Mini Cuban Sandwiches**

**Moroccan Chicken Satay**

## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations \$50.00 per Chef Attendant Action Station*

### **Big Thompson Party**

**\$36.00 Per Person**

Includes the following:

#### **DISPLAYS**

##### **International and Domestic Cheese Platter**

Assortment of cheese from around the world with honey, dried fruit, nuts, cracker assortment and sliced baguette

##### **Vegetable Crudite**

Blanched baby carrots, cauliflower buds, broccoli florets, sugar snap peas, medley of julienne bell peppers, asparagus, grape tomatoes and sliced cucumbers

##### **Dip Platter (Choose 1)**

Spinach & Artichoke Dip, Caprese Dip or Con Queso Dip Served with crackers, tortilla chips and sliced baguettes

### **COLD HORS D' OEUVRES (Select 2)**

**Watermelon Cube**

**BLT Crostini**

**Parmesan Caesar Salad Cup Bite**

**Banana Chip with Pineapple Almond Chicken Salad**

**Savory Chicken Salad Spoon**

**Antipasto Skewers**

**Tequila-Lime Shrimp Skewer**

**Rolled Grapes**

**Goat Cheese and Raspberry Tartlet**

**Chilled Melon Shooter**

**Thai Almond Spring Rolls**

### **HOT HORS D' OEUVRES (Select 2)**

**Vegetable Samosa**

**Mini Yukon Gold Potato Latkes**

**Grilled Steak Brochette**

**Pork Pot Stickers**

**Basil Pesto Cream Meatball**

**Mini Carnita Tostada Cup**

**Mini Grilled Cheese**

**Jalapeno & Cheddar Pretzel Wrapped Brat Bites**

**Lobster Macaroni and Cheese Bites**

**Wild Mushroom Vol-au-Vent**

**Torched Apple Bruschetta**

**Mini Cuban Sandwiches**

**Moroccan Chicken Satay**



## **HORS D' OEUVRES PARTIES (MINIMUM OF 35 PEOPLE)**

*Minimum of 25 guests for all stations \$50.00 per Chef Attendant Action Station*

### **Big Thompson Party** CONTINUED

**\$36.00 Per Person**

#### **THE CAVERY STATION (Select 1)**

##### **Carving Station (Select 1 protein)**

Beef Tri Tip with red wine demi- glaze, horseradish cream and Dijon aioli  
Turkey Breast, garlic herb roasted with basil aioli and cranberry compote  
Roast Pork Tenderloin with Brazilian mustard glaze

**Served with Petite Brioche rolls**

**OR**

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

Chicken stir fry, five spice marinated chicken, bell peppers, julienne carrots, onions, water chestnuts, ginger red chili sauce, fried rice with petite Chinese takeout containers

**OR**

##### **Fish and Chips Station**

Flaky white fish deep-fried in a thin, crispy beer batter served in newspaper cones, malt vinegar, ketchup and wedge fries



# BAR OPTIONS



# BAR OPTIONS



## CASH & HOST BAR PRICES

*Please ask our Spectra sales representative about combining host/cash bar options*

### Cash Bar/Hosted Bar

Bar pricing includes Colorado Sales Tax

Premium Liquor	\$8.00/\$7.50
Well Liquor	\$7.00/\$6.50
Premium Wine by the Glass	\$7.50/\$7.00
House Wine by The Glass	\$6.50/\$6.00
Domestic/Specialty Beers/Alternatives	\$6.00/\$5.50
Assorted Soft Drinks/Bottled Water	\$2.00/\$1.50

House Wine by the Bottle  
(4-5 servings per bottle) \$24.00 per bottle

*\*Please ask our Spectra Sales Representative about our House and Premium Wine selections.*

Domestic Keg	\$300.00
Microbrew or Specialty Keg	\$400.00

*\*A bartender fee of \$75 will be charged per bartender for each bar.  
Fee may be waived based on sales.*

### Well Liquor Brands

New Amsterdam, Bacardi Rum, Bacardi Oakheart,  
Jack Daniels, Bulleit Bourbon, Jose Cuervo, Tanqueray, Dewars

*\*Please ask our Spectra Sales Representative about Premium Liquor Brands*

### Bottled Beer Selections

16 oz Domestic Aluminum Canned Beers:

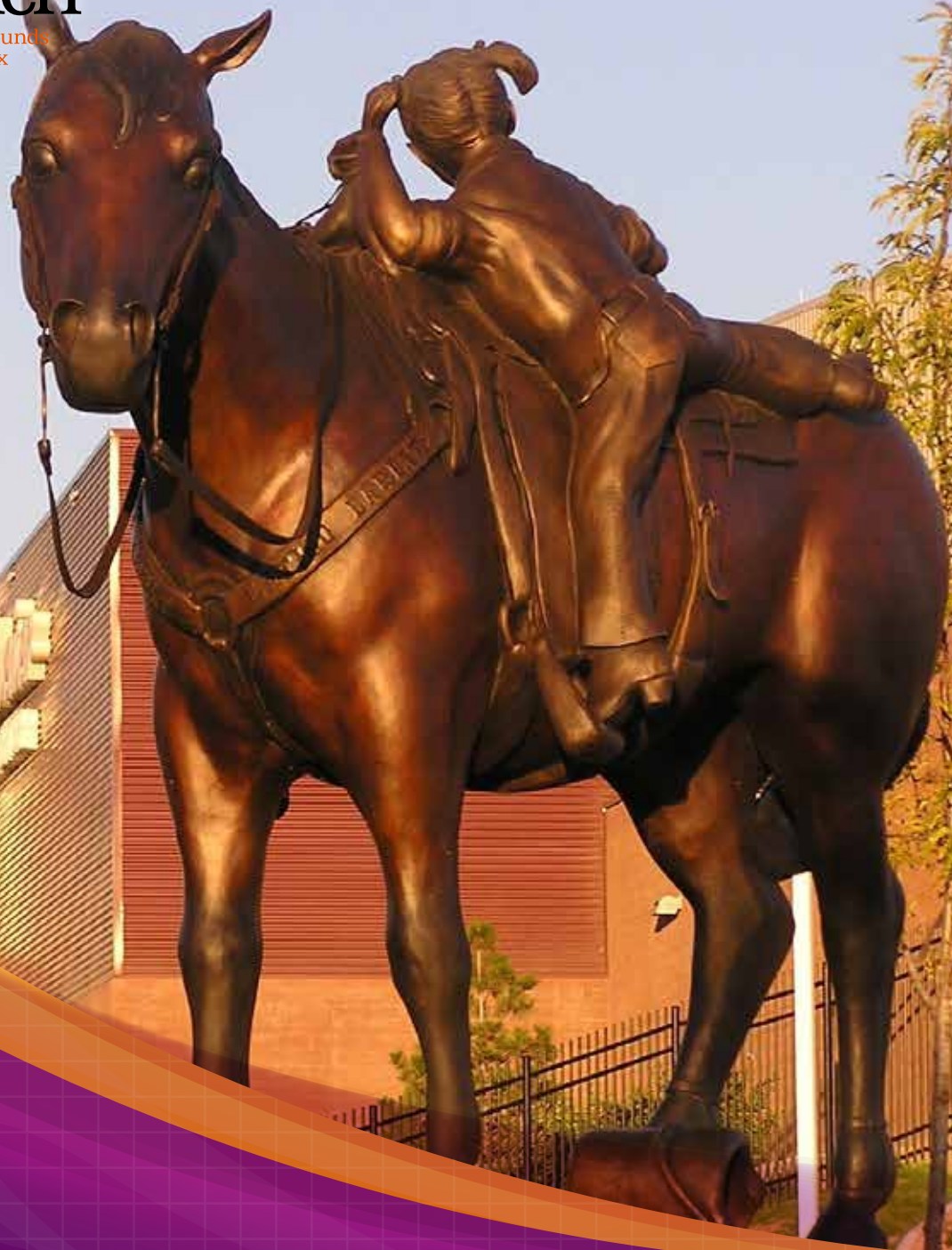
Budweiser, Bud Light, Shocktop, Michelob Ultra, and Coors Light

Specialty Beers/Alternatives:

Fat Tire, 90 Shilling, Corona, Stella Artois, Mike's Harder Lemonade, Goose Island IPA,  
Stella Cidre, Sunshine Wheat, Odell IPA, and Goose Island 312







# GENERAL INFO

## **Outside Food and Beverages**

Spectra maintains the exclusive right to provide all food and beverage service. Any exceptions must be requested and obtained by prior written approval of the General Manager. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at the Ranch Events Complex sole discretion.

## **Beverage Service**

Spectra offers a complete selection of beverages to compliment your function. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager. In compliance with Colorado Liquor Enforcement Division we reserve the right to ask patrons for proper identification for alcoholic beverage service and we reserve the right to refuse alcohol service to intoxicated or underage persons.

## **Dietary Considerations**

Spectra is happy to address special dietary requests for individual guests with a 72-hour advance notice.

## **China Service**

China service is standard for all dinner buffets and plated dinners in the First National Bank Expo Hall and Restaurant in the Budweiser Events Center. Any special requests, please ask your Spectra sales representative.

## **Linens**

Please ask your Spectra sales representative for information regarding additional linen needs for your event.

## **Menu Selections**

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food events must be finalized (2) weeks prior to the event.

## **Management Charge & Taxes**

**All catered events are subject to a 22% Management Charge and 6.55% Sales Tax. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.**

## **Guarantees**

A final guarantee of attendance is required (7) working days prior to all food and beverage events. In the event of a split entree, the client is responsible to notify Spectra of the exact count of each item (7) working days prior to the event. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater.

Spectra will prepare the following number of meals over the final guarantee:

0-200 – Guests 5% of the final guarantee

201 – 500 Guests 3% of the final guarantee

501 and above 2% of the final guarantee

## **Billing**

A 50% deposit may be due with the return of the signed agreement. All events require a pre-client information form with a credit card information on file and returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event. If payment of the balance due is not received by the appropriate date, a delinquent charge of 1.5% per month will be added to the balance.

## **Cancellation**

In the event of a cancellation prior to two weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by e-mail or in writing to your Spectra Sales representative. Any cancellation received after the Final Guarantee has been provided will result in a fee equal to 100% of the charges on the affected Banquet event order(s) or signed agreement, whichever is the larger of the two.

## **Spectra Contact Information**

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