



CATERING MENU

BREAKFAST BUFFET

25 GUEST MINIMUM



SIGNATURE BREAKFAST EXPERIENCE

\$15.00 PER GUEST

Add your favorite breakfast items to our signature breakfast experience

FRESH BAKED SIGNATURE CINNAMON BUNS

with Warm Sweetened Cream Cheese Icing

FRESH FRUIT MEDLEY

WATER, COFFEE, & JUICE

BAKED GOODS

CHOOSE 2 **\$5.00** PER GUEST

CHOOSE 3 **\$7.00** PER GUEST

SELECTION OF FRESH BAKED MUFFINS

ASSORTED BAGELS & CREAM CHEESE

PETITE DANISH PASTRIES

CROISSANTS WITH JAM

BREAKFAST SANDWICHES

\$7.00 EACH | **\$8.00** A LA CARTE

CRISPY CHICKEN BISCUIT

SMOKED HAM, EGG, & SWISS CHEESE ENGLISH MUFFIN

SAUSAGE, EGG, & CHEESE CROISSANT

EGG WHITE, SPINACH, & TOMATO JAM BAGEL

BACON, EGG, & CHEESE ON WAFFLE

SPICY SAUSAGE, EGG, & CHEESE BURRITO

HOT OATMEAL BAR

\$10.00 PER GUEST

Hot Oatmeal Served with Brown Sugar, Whipped Butter, Raisins, Fresh Berries, Coconut Flakes, & Fresh Fruit Medley

ALL AMERICAN BUFFET

\$22.00 PER GUEST

Vegetarian & Gluten Free options available

SCRAMBLE CAGE FREE EGGS

HICKORY SMOKED BACON & MAPLE SAUSAGE

COUNTRY BREAKFAST POTATOES

BUTTERMILK PANCAKES WITH SYRUP

FRESH FRUIT MEDLEY

ORANGE JUICE & FRESHLY BREWED HOT COFFEE

GF Gluten-Free **V** Vegetarian **VG** Vegan **DF** Dairy Free **NF** Nut-Free

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A LA CARTE BREAKFAST

25 GUEST MINIMUM OR BY THE DOZEN

- THE SCHMEAR**  **\$4.00** PER GUEST
Assorted Bagels Served with Cream Cheese, Peanut Butter, Jelly, & Butter
- YOGURT BAR**   **\$7.00** PER GUEST
Vanilla Yogurt Served with Sliced Almonds, Mixed Berries, & Granola
- BREAKFAST BURRITOS** **\$9.00** PER GUEST
Scrambled Eggs, Potato, Sausage, Cheese, & Salsa Roja. Served with Sour Cream.
**Plant-based Beyond sausage available upon request*
- BUTTERMILK BISCUITS** **\$7.00** PER GUEST
Served with Sausage Gravy
- BREAKFAST CROISSANTS** **\$9.00** PER GUEST
Choice of Bacon, Sausage, or Vegetarian Patty, with Egg, & Cheddar Cheese
- HOT OATMEAL BAR**   **\$10.00** PER GUEST
Served with Brown Sugar, Whipped Butter, Raisins, Fresh Berries, Coconut Flakes, & Fresh Fruit Medley
- SEASONAL FRUIT DISPLAY** **\$5.00** PER GUEST
- MINI PASTRY ASSORTMENT**  **\$22.00** PER DOZEN
- FRESH BAKED CINNAMON ROLLS**  **\$30.00** PER DOZEN
Served with Sweetened Cream Cheese Icing
- CINNAMON SUGAR DONUTS**  **\$15.00** PER DOZEN
- WHOLE FRUIT ASSORTMENT**    **\$23.00** PER DOZEN

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A LA CARTE BREAK

25 GUEST MINIMUM OR BY THE DOZEN

MORE CHEESE PLEASE V

Local & Imported Cheese Display including Cubed Cheddar, Swiss, Colby Jack, and Sliced Provolone Cheeses, Dried Fruits, & Crackers

\$10.00 PER GUEST

SNACK HOUR V

Assorted Individually Wrapped Candy, Chips, Fresh Baked Cookies, Buttered Popcorn, Served with Assorted Sodas

\$12.00 PER GUEST

THE WHOLE ORCHARD GF VG DF

Assorted Fresh Fruit including Granny Smith Apples, Sunkist Oranges, Bananas, & Seasonal Fruit

\$23.00 PER DOZEN

CHIPS & HOUSE SALSA GF VG DF

\$5.00 PER GUEST

FRESH POPPED POPCORN GF V

\$3.00 PER GUEST

KETTLE CHIPS & FRENCH ONION DIP V

\$5.00 PER GUEST

VEGETABLE CRUDITÉ GF VG

Served with Hummus & Ranch Dip

\$4.00 PER GUEST

SLICED FRESH FRUIT GF VG DF

Served with Agave Yogurt Dip

\$5.00 PER GUEST

ASSORTED COOKIES V

\$10.00 PER DOZEN

TOFFEE BLONDIE ANYONE? V

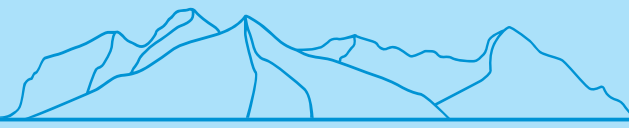
Butterscotch Brownie with Chocolate Chunks, Butter Toffee

\$30.00 PER DOZEN

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CHEF'S DELI MARKET BUFFET

SOUP, SALAD, & SANDWICH

\$25.00 PER GUEST

25 GUEST MINIMUM

Our Deli Market Station is Composed of the Freshest Ingredients.
Served with Freshly Baked Assorted Cookies, Iced Tea, & Water Service.

SOUP CHOOSE ONE

Add an additional soup for \$2.50 per guest

LOADED POTATO

Loaded with Buttery Yukon Gold Potatoes and finished with Smoked Bacon, Cheddar Cheese, Sour Cream, & Scallions

CORN CHOWDER

A Smoky Combination of Sweet Corn, Hearty Potatoes & Bacon with Celery, Red Pepper, & Onions

TOMATO FLORENTINE

Tomatoes, Pasta, Spinach & Parmesan Cheese in a Tomato-Beef Broth with Italian Herbs & a touch of Garlic

CHICKEN NOODLE

Classic, Slow-Cooked Chicken and Tender Egg Noodles in Seasoned Chicken Broth with Carrots, Celery, Parsley

GARDEN VEGETABLE

Seasonal Vegetables in a Delicate Vegetable Broth

ASSORTMENT OF CHEF'S SIGNATURE HALF SANDWICHES

*Gluten-Free and Vegan options available upon request

ROAST TURKEY ON SPROUTED MULTIGRAIN

Brie, Baby Spinach, Caramelized Onion, & Strawberry Preserves

CHICKEN SALAD WRAP

Mayonnaise, Dried Cranberries, Almonds, Lettuce, & Tomato

SMOKED HAM & SWISS ON SOURDOUGH

Lettuce, Tomato, & Dijonnaise

SALADS CHOOSE TWO

CAESAR SALAD

Crisp Romaine & Radicchio. Served with Shaved Parmesan Creamy Caesar Dressing, & Garlic Croutons on the Side

BABY RED POTATO SALAD

Applewood Bacon, Scallions, & Grain Mustard

CREAMY SOUTHERN COLESLAW

Cabbage, Carrots, & Celery Seed

BIBB SALAD

Bibb Lettuce, Roasted Pears, Walnuts, Goat Cheese, & Red Onions served with Lemon-Chardonnay Vinaigrette

SOUTHERN BERRY SALAD

Baby Greens, Strawberries, Blueberries, Blackberries, Spiced Pecans, & Blue Cheese served with White Balsamic Vinaigrette

SPINACH APPLE SALAD

Walnuts, Goat Cheese, Red Onions served with Cider Vinaigrette

VEGETABLE PASTA SALAD

Cavatappi Pasta, Grilled Vegetables served with Red Wine Vinaigrette



Gluten-Free



Vegetarian



Vegan



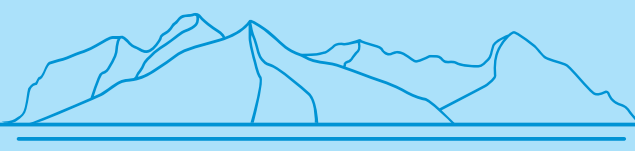
Dairy Free



Nut-Free

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GOURMET SANDWICHES & SALADS

BUFFET OFFERINGS

\$26.00 PER GUEST

GOURMET SANDWICHES CHOOSE TWO

ROAST TURKEY ON SPROUTED MULTIGRAIN

Brie, Baby Spinach, Caramelized Onion, & Strawberry Preserves

CHICKEN SALAD WRAP

Mayonnaise, Dried Cranberries, Almonds, Lettuce, & Tomato

SMOKED HAM & SWISS ON SOURDOUGH

Lettuce, Tomato, & Dijonnaise

VEGAN WRAP

Tomato, Lettuce, Cucumber, & Hummus

FARMER SALADS CHOOSE ONE

Add Chicken to any salad for \$2.00

BISTRO SALAD

Spring Greens, Salami, Tomato, Fresh Mozzarella, Garbanzo Beans, & Pepperoncini. Served with Balsamic Vinaigrette

GRILLED VEGETABLE PASTA SALAD

Cavatappi Pasta, Roasted Vegetables, & Tomatoes. Served with Italian Vinaigrette

DELUXE GARDEN SALAD

Baby Greens, Tomato, Cucumber, Red Onions, Blue Cheese, & Hard-Boiled Eggs. Served with Buttermilk Ranch Dressing

SIDES CHOOSE ONE

ASSORTED WHOLE FRUIT

ASSORTED POTATO CHIPS

GRANOLA BARS

KETTLE CHIPS

SUN CHIPS

DESSERTS CHOOSE ONE

CHOCOLATE FUDGE BROWNIES

ASSORTED COOKIES

INDIVIDUAL YOGURTS

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BOX LUNCHES



TRADITIONAL BOX LUNCHES

\$23.00 PER GUEST

Each box includes one Sandwich, Potato Chips, Whole Fruit, Cookie, & Bottled Water

GOURMET SANDWICH OPTIONS

CHOOSE TWO

ROAST TURKEY ON SPROUTED MULTIGRAIN

Brie, Baby Spinach, Caramelized Onion, & Strawberry Preserves

CHICKEN SALAD WRAP

Mayonnaise, Dried Cranberries, Almonds, Lettuce, & Tomato

SMOKED HAM & SWISS ON SOURDOUGH

Lettuce, Tomato, & Dijonnaise

VEGETARIAN WRAP

Gluten-Free Options Available Upon Request

Tomato, Lettuce, Cucumber, & Hummus



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SIMPLE BUFFETS

25 GUEST MINIMUM

All buffets include Water & Iced Tea



TEX MEX

\$18.00 PER GUEST

TACO BAR SELECTIONS

CHICKEN FAJITAS GF DF

CHORIZO BEEF GF DF

ANCHO POTATO & EGG GF DF

SMOKED SWEET RED PEPPER BEANS MEDLEY DF VG

SERVED WITH

FLOUR TORTILLAS, PICO DE GALLO, LETTUCE,
CHEESE, SOUR CREAM, & GUACAMOLE

MEXICAN STREET CORN SALAD GF

FIESTA RICE

FRESHLY BAKED COOKIES

OFF THE GRILL **\$20.00** PER GUEST

ENTREES CHOICE OF TWO

GRILLED ANGUS BEEF BURGER GF DF

BLACK BEAN GARDEN BURGERS V

BEER BRATWURST DF

ALL-BEEF HOT DOGS GF DF

MESQUITE GRILLED CHICKEN BREAST GF DF

SERVED WITH

POTATO BUNS, LETTUCE, TOMATO, PICKLES,
& CONDIMENTS

SLICED CHEESE ASSORTMENT

VEGETABLE POPPYSEED SLAW GF V DF

CAJUN KETTLE CHIPS

FRESHLY BAKED COOKIES

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SOUTHERN COMFORT

\$23.00 PER GUEST

GARDEN SALAD

Served with Croutons, Sunflower Seeds, & Ranch & Balsamic Vinaigrette Dressings

SOUTHERN FRIED CHICKEN

BBQ PULLED PORK WITH BBQ SAUCE

HOMEMADE MACARONI & CHEESE

FRESH STEAMED GREEN BEANS

DIXIE STYLE COLE SLAW

BISCUITS WITH BUTTER

CHOCOLATE CREAM PIE

ITALIAN COMIDA

\$24.00 PER GUEST

TOSSED CAESAR SALAD

Crisp Romaine and Radicchio, Shaved Parmesan, & Garlic Croutons. Served with Creamy Caesar Dressing

**Salad can be served un-tossed upon request to accommodate vegan and gluten free guests*

WHOLE WHEAT PENNE

CAVATAPPI

**Gluten-free pasta available upon request for an additional \$1.50 per guest*

PASTA TOPPINGS CHOICE OF TWO

MARINARA GF VG DF

BEEF MARINARA GF DF

LEMON ALFREDO V

PUTTANESCA GF DF

CHEDDAR SAUCE V

SERVED WITH

SLICED GRILLED CHICKEN GF DF

SEASONAL VEGETABLES GF VG

with Fresh Herb Vinaigrette

GARLIC BREAD

with Parmesan Cheese

ASSORTED BROWNIES



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DINNER BUFFETS

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All buffets include Water & Iced Tea



AMERICAN BOUNTY

2 ENTREES **\$37.00** PER GUEST | 3 ENTREES **\$42.00** PER GUEST

SALAD & SIDES

GARDEN SALAD ^{GF} ^{VG}

Served with Croutons, Sunflower Seeds, Vinaigrette Dressing, & Ranch Dressing

YUKON GOLD GARLIC MASHED POTATOES ^{GF}

SEASONAL VEGETABLES ^{GF} ^V

COUNTRY STYLE CORNBREAD

Served with Honey Butter

DESSERT

CINNAMON SPICE BREAD PUDDING

Served with Butterscotch Caramel Sauce

THE COLORADO BUFFET

\$48.00 PER GUEST

HERB-ROASTED RUBY RED TROUT

GRILLED NEW YORK STRIP

with Bourbon BBQ Sauce

ACHIOTE PORK LOIN

Served with Roasted Corn, & Tomatillo Salsa

SERVED WITH

CHILI CON CARNE

THREE BEAN SALAD

CREAMY MAC & CHEESE ^V

SEASONAL VEGETABLES

COLESLAW

MASHED POTATOES

with Red Wine Demi-Glace

CORNBREAD

PECAN PIE & CARROT CAKE

ENTRÉE SELECTIONS

CARVED SANTA MARIA BEEF LOIN ^{GF}

Petite Beef Tender Finished with Basil-Compound Butter

CHICKEN BRUSCHETTA ^{GF}

Topped with Fresh Mozzarella, Pico de Gallo, & Pesto Cream Sauce

CITRUS GLAZED WILD SALMON ^{GF}

WILD RICE STUFFED PORTABELLA MUSHROOM ^{GF} ^{VG}

with Herb Vinaigrette

SLOW AND EASY BUFFET

\$30.00 PER GUEST

SPINACH, CITRUS, & AVOCADO SALAD

Served with Grapefruit Vinaigrette

GUMBO ^{DF}

Cajun Stew with Andouille Sausage & Chicken

ROASTED WHISKEY-GLAZED PORK LOIN ^{GF} ^{DF}

Served with Bourbon BBQ Sauce

CHEDDAR GRITS ^{GF} ^V

DIRTY RICE ^{GF}

Rice, Sausage, & Seasonings

HOPPIN JOHN BEANS ^{GF} ^{DF}

Sauteed Onions, Peppers, Black-Eyed Peas, Bacon, & Rice.

Simmered with Chicken Broth & Spices

COLLARD GREENS ^V

BUTTERMILK BISCUITS ^V

BANANA CREAM PIE & PINEAPPLE UPSIDE-DOWN CAKE ^V

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DIY BBQ

\$32.00 PER GUEST

SALADS CHOICE OF ONE

VEGETABLE POPPYSEED SLAW **GF** **V**

PINEAPPLE-BACON SLAW **GF**

SMOKED SAUSAGE POTATO SALAD **GF**

MIXED GREENS SALAD **GF** **VG**

DILL AND FRESH VEGETABLE PASTA SALAD **VG**

ENTREES CHOICE OF TWO

HICKORY BEEF BRISKET **GF**

APRICOT GLAZED PORK LOIN **GF** **GF**

MESQUITE CHICKEN LEGS **GF** **GF**

SMOKED CORN STUFFED ZUCCHINI **VG**

SMOKED RED PEPPERS **GF** **VG**

Stuffed with Black Bean Relish

SIDES CHOICE OF TWO

BORRACHO BEANS

HOMESTYLE MAC & CHEESE **V**

WATERMELON WEDGES **VG** **GF** **DF**

KETTLE POTATO CHIPS

CORNBREAD

with Butter

SWEET ROLLS

with Butter

MASHED SWEET POTATOES **VG**

GARDEN VEGETABLE SUCCOTASH **GF**

BUTTERED CORN KERNELS **GF** **V**

DESSERTS CHOICE OF ONE

COOKIES & BROWNIES

PECAN PIE

FLOURLESS CHOCOLATE CAKE **GF**

CHEFS CHOICE CREAM PIES

APPLE PIE

SEASONAL FRUIT COBBLER



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PLATED DINNER SELECTIONS

All Plated Dinners are Accompanied with a Choice of Salad & Dessert.
Served with Chef's Selection of Fresh, Seasonal Vegetable, Starch, Rolls & Butter, & Water Service

SALAD COURSE CHOICE OF ONE

ROMAINE SALAD

Romaine with Shredded Parmesan, Garlic Croutons, & Cherry Tomatoes. Served with Balsamic Vinaigrette & Creamy Lemon Dressing

SPRING MIX SALAD

Spring Mix with Caramelized Onions, Marinated Artichoke Hearts, Cherry Tomatoes, & Sunflower Kernels. Served with Herb Vinaigrette & Blue Cheese Dressing

CANDIED PECAN SALAD

Mesclun Greens, Dried Apples, Candied Pecans, & Dried Cranberries. Served with Citrus Vinaigrette Dressing

SPINACH SALAD

Spinach Salad with Cherry Tomatoes, Sliced Baby Portobello Mushrooms, & Garlic Croutons. Served with Apple-Bacon Dijon Vinaigrette

WEDGE SALAD

Iceberg Wedge, Cherry Tomatoes, Red Onion, & Blue Cheese Crumbles. Served with Blue Cheese & Balsamic Vinaigrette Dressings

STRAWBERRY SPINACH SALAD

Spinach, Endive, & Strawberries. Served with Raspberry Vinaigrette Dressing

PLATED DUAL ENTREES

PAN SEARED CHICKEN BREAST & GRILLED PESTO SHRIMP \$42.00 PER GUEST

PETITE SIRLOIN STEAK & GARLIC HERB SHRIMP \$44.00 PER GUEST

GRILLED PETITE FILET & HERB CRUSTED SALMON \$48.00 PER GUEST

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ENTREES

CHICKEN

STUFFED CHICKEN BREAST \$36.00 PER GUEST

Roasted Chicken Breast Stuffed with Smoked Ham & Provolone. Served with Smoked Onion Cream

HERB CRUSTED CHICKEN BREAST \$35.00 PER GUEST

with Boursin Cheese & A Sweet Balsamic Reduction

CHICKEN DE PROVENCE \$40.00 PER GUEST

Roasted Chicken Breast with French Herbs. Served with Lemon-Lavender Alfredo Sauce

PORK

PORK LOIN PARMESAN \$35.00 PER GUEST

Finished with Red Wine Marinara

TROPICAL GRILLED PORK CHOP \$35.00 PER GUEST

Coconut, Fruit, & Herb Chutney

BEEF

SEARED SIRLOIN \$39.00 PER GUEST

with Merlot Demi-Glace & Boursin Cheese

CAJUN RIBEYE STEAK \$44.00 PER GUEST

Served with Herb Compound Butter

CHIMICHURRI FLANK STEAK \$47.00 PER GUEST

Citrus-Marinated with Cilantro-Garlic Sauce

SEAFOOD

HERB CRUSTED SALMON \$37.00 PER GUEST

with Roasted Corn Sauce

TERIYAKI SALMON FILET \$40.00 PER GUEST

Teriyaki-Marinated Salmon with Sesame Seeds

COLORADO TROUT FILLET \$40.00 PER GUEST

Butterflied Trout Finished with Lemon Tarragon Bearnaise

VEGETARIAN

CAJUN PASTA PRIMAVERA \$28.00 PER GUEST

Fettuccine with Garden Vegetables in a Creamy Cajun Vodka Sauce

POTATO & MUSHROOM GALETTE \$28.00 PER GUEST

with White Truffle Oil and Seasonal Vegetables

TOMATO BRUSCHETTA PORTABELLA CAP \$30.00 PER GUEST

Roasted Portabella Mushroom Caps filled with Bruschetta Topping, Topped with Mozzarella Cheese & Drizzled with Balsamic Reduction

BOURSIN SPINACH STUFFED PORTOBELLO MUSHROOM \$30.00 PER GUEST

with Hollandaise Sauce and Seasonal Vegetables

PLATED DESSERT SELECTIONS CHOICE OF ONE

VANILLA BEAN CRÈME BRULÉ

with Chilled Berry Mash

WARM WHITE CHOCOLATE BRIOCHE

BREAD PUDDING

with Jack Daniels Chantilly

NEW YORK STYLE CHEESECAKE

with Mixed Berry Drizzle

KEY LIME PIE

with Whipped Cream & Caramel Drizzle

TIRAMISU

with Dark Chocolate Sauce

FLOURLESS CHOCOLATE TORTE 

with Cocoa Dust & Fresh Berries

SOUTHERN CARROT CAKE

FRUIT FOREST PIE 

Tender Flaky Crust filled with Strawberries, Apples, Raspberries, Rhubarb, Blackberries

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DISPLAYED APPETIZERS

PRICE PER UNIT OF 50



CHICKEN

CHICKEN SALAD CROSTINI \$130.00
with Kiwi-Jalapeño Salsa

CHICKEN TENDERS \$120.00
Served with Ranch & BBQ Sauce

SOUTHWEST CHICKEN QUESADILLAS \$115.00
with Avocado Creme

SMOKED CHICKEN WINGS \$120.00
Choice of Buffalo, BBQ, or Naked Wings. Served with Ranch, Bleu Cheese Dip, Celery & Carrot Sticks

SOUTHWEST CHICKEN EGG ROLLS \$200.00
Served with Chipotle Ranch

PORK

STUFFED MUSHROOMS \$100.00
Bleu Cheese & Fennel Sausage Stuffed Mushrooms

MINI CUBANO SANDWICHES \$250.00
Ham, Smoked Pork, Swiss, Mustard, & Pickles

PULLED PORK SLIDERS \$250.00
Served with Sweet BBQ Sauce & Crispy Fried Onions

SEAFOOD

CHILI-GARLIC SATAY ^{GF} ^{DF} \$150.00
Served with Basil-Mint Sauce

SHRIMP COCKTAIL ^{GF} \$145.00
Served with Cocktail Sauce, Remoulade Sauce, & Lemons

MARYLAND STYLE CRAB CAKE ^{DF} \$180.00
Served with Lemon & Remoulade Sauce

LOX CROSTINI \$180.00
Smoked Salmon with Cream Cheese, Red Onion, & Capers

COCONUT SHRIMP \$200.00
Butterflied Coconut Shrimp Served with Sweet Chile Sauce

BEEF

BRAISED SHORT RIB ARANCINI \$160.00
with Boursin Cheese, Herbs, & Bacon Jam

COWBOY BEEF CROSTINI \$180.00
Coffee-Encrusted Beef, Goat Cheese, & Pickled Red Onion

BEEF & CILANTRO EMPANADAS \$180.00
Served with Chipotle Aioli

MINI CHEESESTEAKS \$200.00
Served with Peppers & Onions

CHEDDAR BACON BURGER SLIDERS \$230.00

VEGETARIAN

DEVEILED EGGS \$50.00

ISRAELI SALAD CUPS ^V \$70.00
Vegan Phyllo Pastry Filled with Israeli Tabbouleh Salad

JALAPEÑO POPPERS \$90.00
Served with Buttermilk Ranch

CREAMED SPINACH & ARTICHOKE WONTON CUPS ^{GF} ^V ^{NF} \$95.00

CAPRESE SALAD SKEWERS ^{GF} ^V \$95.00

CHARRED POBLANO & CORN TOSTADA ^{GF} ^V \$105.00
Served with Red Pepper Aioli

BERRY & FRESH MINT SKEWERS ^{GF} ^{VG} ^{NF} \$100.00
Blackberries & Strawberries Drizzled with Balsamic Reduction

ANTIPASTI SKEWERS ^{GF} \$140.00
Pepperoni, Tomato, Basil, & Olive Oil

SOFT PRETZEL STICKS \$165.00
Served with Beer Cheese Dip

TOMATO-BASIL BRUSCHETTA \$130.00

^{GF} Gluten-Free ^V Vegetarian ^{VG} Vegan ^{DF} Dairy Free ^{NF} Nut-Free

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.
*Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

DESSERT

CREATE YOUR OWN DESSERT DISPLAY

PRICED PER DOZEN

FRESHLY BAKED ASSORTED COOKIES	\$12.00
CHOCOLATE DIPPED STRAWBERRIES <small>GF NF</small>	\$30.00
CINNAMON SUGAR DONUTS <small>NF</small> <i>Served with Caramel Sauce</i>	\$25.00
CHOCOLATE ECLAIRS	\$35.00
ASSORTED CHEESECAKES	\$40.00
BLONDIE TOFFEE BROWNIES	\$40.00
CHERRY PIE	\$60.00
CHOCOLATE TRUFFLE CUPCAKES	\$60.00
MINI TIRAMISU	\$60.00
CHOCOLATE BUNDT CAKES	\$80.00
APPLE PIE <i>with a Caramel Drizzle</i>	\$60.00

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ACTION-STATIONS

MINIMUM GUARENTEE OF 25 GUESTS PER STATION

Chef Attendants Require \$75.00 per Every 25 Guests

ELECTRIC SLIDER

SELECT TWO

\$25.00

PER GUEST

ANGUS BEEF ^(NF)

with Blue Cheese & Horseradish Aioli

BBQ SHORT RIBS ^{(DF) (NF)}

with Coleslaw & BBQ Sauce

MANCHEGO PORTOBELLO ^{(V) (DF) (NF)}

with Roasted Pepper Aioli

BLACK BEAN PATTY ^{(VG) (DF) (NF)}

with Chipotle Aioli & Arugula

SOUTHERN FRIED CHICKEN ^(NF)

with Coleslaw & Old Bay Aioli

TASTE OF COLORADO

SELECT THREE

\$30.00

PER GUEST

ELK SAUSAGE ^(NF)

BOAR SAUSAGE ^(NF)

BISON JALAPENO CHEDDAR BRAT ^(NF)

PALE ALE BEER BRAT ^(NF)

Served with Mustard Seed Cavier ^{(GF) (VG)} & Smoky Onion Aioli ^{(GF) (DF)}

GOURMET PRESSED SANDWICHES

\$20.00

PER GUEST

TOMATO, MOZZARELLA, & PESTO ^{(V) (DF) (NF)}

PROSCIUTTO AND BRIE GRILLED CHEESE ^(NF)

SMOKED CHICKEN, RED PEPPER, & SMOKED GOUDA ^(NF)

ADD

HIDDEN VALLEY KETTLE CHIPS **\$2.50**

TOMATO BASIL BISQUE **\$3.00**

THE TAQUERIA

TWO PER GUEST

\$14.00

PER GUEST

FRESH OFF THE GRILL STREET TACOS

CHOOSE THREE

GARLIC SHRIMP

YUCATAN CHICKEN

SHREDDED BEEF

ANCHO BLACK BEANS ^{(VG) (NF)}

SERVED WITH

Corn and Flour Tortillas, Shredded Cabbage, Cucumber, Diced Onions, Pico de Gallo, Radish, Limes, Cilantro, Queso Fresco, Salsa Arbol, Salsa Verde, & Salsa Roja

ASIAN LETTUCE WRAPS TWO PER GUEST

\$14.00 PER GUEST

FRESH LETTUCE WRAPS

CHOOSE THREE

GARLIC-GINGER BEEF

SEASONED SEARED CHICKEN

GRILLED MARINATED TOFU

SLICED PORTABELLA MUSHROOMS

GARLIC SHRIMP

SERVED WITH

Water Chestnuts, Baby Corn, Fresh Chopped Scallions, Toasted Almonds, Carrots, Sweet Peppers, Sweet Chili Sauce & Teriyaki Glaze

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PASTA STATION

\$15.00

SELECT TWO

PER GUEST

CHEESE TORTELLINI ^{NF}

with Spinach, Mushroom, Cremini Mushrooms, & Cream Sauce

BUCATINI ^{NF}

with Tomato Sauce, Parmesan, Applewood Bacon, & Fresh Basil

CLASSIC BOLOGNESE ^{NF}

Bolognese over Rigatoni Pasta with Parmesan, Chili Flakes, & Fresh Herbs

FETTUCINE ALFREDO ^{NF}

with Peas, Broccolini, & Parmesan

PASTA PRIMAVERA

Linguini with Seasonal Vegetables, Mushrooms, Fresh Herbs, & Crème Fraiche

CHOOSE ONE

SLICED GARLIC BREAD OR GARLIC CIABATTA BREAD

Gluten-Free Pasta Available Upon Request* **\$2.50 PER GUEST

CARVING STATIONS

CHEF ATTENDANT FEE \$75

25 PERSON MINIMUM PER STATION

PRIME RIB OF BEEF

\$28.00 PER GUEST

Mashed Potato Puree, Horseradish Cream, Red Wine Demi Sauce, Dinner Rolls, & Butter

MAPLE-GLAZED HAM

\$26.00 PER GUEST

Cranberry Coleslaw, Whole Grain & Dijon Mustard, Bourbon Maple Sauce, Dinner Rolls, & Butter

ROAST TURKEY BREAST

\$14.00 PER GUEST

Mashed Potato Puree, Turkey Gravy, Cranberry Sauce, Dinner Rolls, & Butter

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BEVERAGES



BULK BEVERAGE SERVICE

All Packages Include Disposable Cups
Upgrade to Glassware for \$1.00 per Guest

ICE WATER	\$5.00 PER GALLON
ICED TEA OR LEMONADE <i>Choose from Sweet or Unsweetened Tea</i>	\$22.00 PER GALLON
COFFEE SERVICE <i>Freshly Brewed Decaf & Caffeinated Coffee with Cream & Assorted Sweeteners on the Side</i>	\$12.00 PER GALLON
HOT TEA <i>Hot Water with Herbal Tea Bags & Assorted Sweeteners on the Side</i>	\$14.00 PER GALLON
HOT CHOCOLATE	\$15.00 PER GALLON
ALL DAY HOT BEVERAGE PACKAGE <i>Freshly Brewed Decaf & Caffeinated Coffee, Hot Water, & Assorted Teas with Cream & Assorted Sweeteners on the Side. This Package is for a Maximum of 6 Hours & Remains in the Same Location All Day</i>	\$15.00 PER GUEST
ALL DAY BEVERAGE PACKAGE <i>Freshly Brewed Coffee, Decaf Coffee, Assorted Teas, Soft Drinks, & Bottled Water. This Package is for a Maximum of 6 Hours and Remains in the Same Location All Day</i>	\$16.00 PER GUEST

BEVERAGES A LA CARTE

BOTTLED WATER <i>16oz Aquafina Aluminum Water Bottles</i>	\$3.00 EACH
ASSORTED SOFT DRINKS <i>Pepsi, Diet Pepsi, Dr. Pepper, Starry</i>	\$2.00 EACH
ASSORTED BOTTLED JUICES	\$3.50 EACH
CELSIUS ENERGY DRINKS	\$5.50 EACH

BAR OPTIONS

CASH BAR/HOSTED BAR

PREMIUM LIQUOR	\$11.00 EACH
WELL LIQUOR	\$9.00 EACH
CANNED WINE	\$12.00 EACH
DOMESTIC CANNED BEER	\$8.00 EACH
PREMIUM CANNED BEER	\$9.00 EACH
ASSORTED SOFT DRINKS	\$2.00 EACH
AQUAFINA BOTTLED WATER	\$3.00 EACH

WINE SELECTION

Ask us About our Selection

DRAFT BEER SELECTION

DOMESTIC KEG <i>Coors Banquet, Coors Light</i>	\$400.00
SPECIALTY KEG <i>Voodoo Ranger, Guinness</i>	\$500.00

IN HOUSE LIQUOR BRANDS

NEW AMSTERDAM VODKA

TANQUERAY

JOSE CUERVO

DEWARS

JACK DANIELS

JAMESON

BACARDI

Please ask our Premium Services Manager about Premium Liquor Brands.

Bartender Fee of \$120 will be charged per bartender every three hours



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FOOD & BEVERAGE SERVICE POLICIES

OUTSIDE FOOD & BEVERAGE

OVG Hospitality 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. Due to the length of time that the food will be held during your event, the OVG Hospitality team has concerns over the wholesomeness of these products when taken off property for later consumption. It is therefore our strict policy that no leftovers may be taken off the premises at any time.

BEVERAGE SERVICE

OVG Hospitality 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 the Colorado Liquor Enforcement Division, OVG reserves the right to ask patrons for proper identification for alcoholic beverage service and OVG holds the right to refuse alcohol service to intoxicated or underage 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 entrée, the client is responsible to notify OVG Hospitality 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 are in attendance) or the actual guest count, whichever is greater.

All catered functions at The Ranch will require a minimum purchase of \$500. If your event does not meet this requirement, please consult with the Premium Services Manager.

BILLING

A 50% deposit is due with the return of the signed agreement. All events require a pre-client information form with complete credit card information returned with the signed contract. All incidentals billed during the event are due at the conclusion of the event on the day 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.

All billing should be addressed to OVG Hospitality. Check or credit card payments are accepted forms of deposit and balance payments and must be received by the date of the event.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus must be finalized two weeks prior to the event. Menu modifications within one week of the event resulting in lower quantities or removal of menu items will result in 100% of the original charges.

DIETARY CONSIDERATIONS

OVG Hospitality is happy to address special dietary requests for individual guests with advanced notice of 72 hours or more.

CHINA SERVICE

China service is standard for all dinner buffets and plated dinners. Please ask our Premium Services Manager for any special requests with advanced notice of 72 hours or more.

LINENS

Please ask our Premium Services Manager for information regarding linens for your event.

CANCELLATION

In the event of a cancellation prior to [2] weeks before the event, 50% of the estimated charges may be due. Cancellation of food functions must be sent by email to the Premium Services Manager. 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 greater.

MANAGEMENT CHARGE & TAXES

Please note that all catered events are subject to a 22.5% Management Charge and a 6.7% Sales Tax. This Management Charge is the sole property of the food & beverage 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 gratuity. 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 bartender, or other employee. No part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

CONTACT INFORMATION:

Britany Nachtrieb
PREMIUM SERVICES MANAGER
OVG Hospitality
O: 970.619.4030
Britany.Nachtrieb@oakviewgroup.com

Meaghan Becker
FOOD & BEVERAGE OPERATIONS MANAGER
OVG Hospitality
O: 970.619.4011
Meaghan.Becker@oakviewgroup.com

Emily Meister
GENERAL MANAGER
OVG Hospitality
O: 970.619.4050
Emily.Meister@oakviewgroup.com

