

# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### ROCKY MOUNTAIN

*30 Guest Minimum*

#### ACCOMPANIMENTS

Golden Yukon Lyonnaise

*Roasted Potatoes with Braised Onions in a Beef Broth*

Jalapeño Cheddar Cornbread

Seasonal Squash with Candied Pecans

Forest Mushroom and Belgium Endive Salad  
served with Three-Pepper Dressing

Rocky Mountain Smoked Salmon on a bed of Field Greens  
served with Whole-Grain Mustard Dressing

#### SOUP

Cream of Wild Rice

#### ENTRÉES

PLEASE SELECT TWO OR THREE:

- Grilled Wild Boar Chops with Goat Cheese  
*Glen Eyrie Speciality Chili Verde*
- Grilled Chili-Rubbed Buffalo with Molé Sauce  
*Balsamic Beurre Blanc*
- Pan-Seared Venison  
*Raisin, Apple, & Pear Chutney*
- Grilled Chili-Rubbed Buffalo
- Mesquite Smoked Pheasant Quesadilla  
*Five-Pepper Pico de Gallo*

**TWO ENTRÉES: \$46.00**

**THREE ENTRÉES: \$50.75**

Served with an Arnold Palmer Specialty Beverage along with Iced Tea,  
Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

All prices are per person unless noted otherwise. A customary 18 percent gratuity and sales tax will be applied to the quoted charges. Any substitutions or changes will be priced accordingly. Prices are subject to change.



# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### ASIAN PACIFIC

*30 Guest Minimum*

### ACCOMPANIMENTS

Spicy Thai Coleslaw

Asparagus with Sesame Oil Vinaigrette

Fried Cream Cheese and Crab Wontons

Caesar Salad served with Miso Shiro Dressing

### SOUP

PLEASE SELECT ONE:

- Egg Drop
- Miso

### ENTRÉES

PLEASE SELECT TWO OR THREE:

- Pan-Seared Tuna  
*Soy Seafood Glaze*
- Sesame-Encrusted Salmon  
*Wasabi Ginger Sauce*
- Roasted Pork Loin  
*Asian Chutney Sauce*
- Marinated Chicken Stir Fry  
*Served with Lo Mein Noodles*
- Slow-Cooked Honey Orange Duck  
*Served with Tropical Salsa*

**TWO ENTRÉES: \$43.50**

**THREE ENTRÉES: \$48.25**

Served with a Specialty Beverage of lightly sweetened Iced Green Tea along with Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### MARDI GRAS

*30 Guest Minimum*

#### ACCOMPANIMENTS

Fried Okra

Red Beans and Brown Rice

Dirty Rice

*with or without Chicken Livers*

Crayfish and Hush Puppy Salad  
with Tomato Concassé Relish

Corn Bread with Baton Rouge Butter

A variety of Freshly Baked Regional Breads

Crab and White Fish Salad served atop Bibb Lettuce with Scallion Fan,  
Spicy Pickled Okra, Tomato Wheel, Tarragon Garnish, and finished with a Hazel Dressing

#### ENTRÉES

PLEASE SELECT TWO OR THREE:

- Cajun-Style Crab Cakes  
*Lemon Garlic Aioli Sauce*
- Crayfish and Shrimp Étouffée  
*Peppers, Celery, and Onions over White Rice*
- Blackened Rib-Eye with Charon Sauce  
*Tomato Sauce and Hollandaise Sauce*
- Blackened Catfish with Lime Béarnaise  
*Tarragon, Lime Juice, and Hollandaise Sauce*
- Traditional Jambalaya featuring Chicken and Andouille Sausage served over White Rice

**TWO ENTRÉES: \$41.00**

**THREE ENTRÉES: \$46.00**

Served with an Arnold Palmer Specialty Beverage along with Iced Tea,  
Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### LA BELLA VITA

("The Good Life")

*30 Guest Minimum*

## ACCOMPANIMENTS

Mussel Marinara

Baked Asparagus Italian

*Roasted Tomato Sauce*

Romaine and Radicchio Salad  
with Sun-Dried Tomato Vinaigrette

Gnocchi Piemontese with Sage Butter

A variety of Freshly Baked Italian Breads

## ENTRÉES

PLEASE SELECT TWO OR THREE:

- Steak Pizzaiola  
*Sirloin in Spicy Marinara Sauce*
- Manicotti with Marinara Sauce
- Chicken Parmesan with Prosciutto
- Veal Piccata topped with Capers in a Lemon Butter Sauce
- Cannelloni Alfredo filled with Chicken, Spinach, and a Variety of Cheeses

**TWO ENTRÉES: \$39.75**

**THREE ENTRÉES: \$44.75**

Served with a Specialty Beverage of Citrus-Flavored Italian Mineral Water along with Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.  
Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### LITTLE ITALY

*30 Guest Minimum*

#### ANTIPASTO DISPLAY

Capicola, Genoa Salami, Prosciutto, Asiago,  
Fontina, Provolone, Gorgonzola, Cheddar, Swiss,  
and a variety of Fresh Vegetables and Peppers

#### ACCOMPANIMENTS

Risotto

Green Beans Pomodoro  
*Roasted Tomatoes and Tuna*

Tortellini Salad with Fresh Basil Pesto

A variety of Freshly Baked Italian Breads

#### ENTRÉES

PLEASE SELECT TWO OR THREE:

- Fettuccine à la Romana with Alfredo Sauce
- Stuffed-Shell Florentine with Marinara Sauce
- Veal Saltimbocca topped with Pancetta Bacon and Duxelle, with a Mustard Cream Sauce
- Chicken Marsala
- Meat Lasagna
- Vegetable Lasagna

**TWO ENTRÉES: \$38.75**

**THREE ENTRÉES: \$46.00**

Served with a Specialty Beverage of Citrus-Flavored Italian Mineral Water along with Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.  
Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### SANTA FE STYLE

*30 Guest Minimum*

#### ACCOMPANIMENTS

Spanish Rice

Chicken Tortilla Soup

Calabacita

*Mixed Squash, Corn, Peppers, and Green Chile & Bacon*

Fresh Sweet Corn, Jicama, Mango, Orange Salad  
with Roasted Chili Cilantro Dressing

Tri-Colored Tortilla Chips with Salsa and Guacamole

#### ENTRÉES

##### PLEASE SELECT TWO OR THREE:

- Baked Seabass Vera Cruz
- Tamales with Colorado Red Chili Sauce
- Cheese Chili Rellenos with Adobo Sauce
- Chili-Rubbed New York Sirloin with Molé Sauce
- Grilled Breast of Chicken with Glen Eyrie Signature Chili Verde  
*served with Warm Flour or Corn Tortillas*

**TWO ENTRÉES: \$38.75**

**THREE ENTRÉES: \$46.00**

Served with a Specialty Beverage of Horchata along with Iced Tea,  
Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.  
Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## THEME BUFFET

### MEXICAN FIESTA

*30 Guest Minimum*

#### ACCOMPANIMENTS

Spanish Rice

Refried Beans

Tecate Beef Chili

Southwestern-Style Tortilla Chips with Fire-Roasted Salsa and Con Queso

Strawberry, Jicama, Mango, and Mandarin Orange Salad with a Cilantro-Lime Dressing

#### ENTRÉES

- Beef Burritos smothered in Colorado Red Chili Sauce
- Marinated and Grilled Sliced Chicken Breasts with Caramelized Onions and Sautéed Peppers  
*served with Warm Flour or Corn Tortillas*

Accompanied with Black Olives, Diced Tomatoes,  
Cheddar Cheese, Guacamole, Lettuce, Salsa, Sour Cream, and Queso

**TWO ENTRÉES: \$31.50**

Served with a Specialty Beverage of Horchata along with Iced Tea,  
Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

## PLATED DINNER

### FOUR STAR

20 Guest Minimum

#### BELLA MIA

Broiled Lamb Chop, Lobster Tail (4oz.), and  
Petit Fillet with Caramelized Onion Sauce

Stuffed Roma Tomato Salad with Field Greens,  
Feta Cheese, Cucumbers, and Balsamic Vinaigrette

Wild Rice  
Brown Butter Seasonal Vegetables

**\$54.00**

#### VEAL MEDALLION

with Mushroom Duxelle, Pancetta Bacon, and  
Marsala Demi with a Pomerey Mustard Cream Sauce

Seafood Bisque topped with Puff Dough  
*Served with a French Baguette*

Tourne Potatoes  
Stuffed Roma Tomatoes with Spinach,  
Parmesan, and Spaghetti Squash

**\$47.25**

#### FRENCHED RACK OF LAMB

with Roasted Garlic  
Calvados Sauce

Field Green and Fresh Herb Salad  
finished with Raspberry Vinaigrette  
*Served with French Bread*

Potato Galette  
Carrot Bundles and Stuffed Zucchini

**\$46.25**

#### BLACKENED SWORDFISH

with Lime Béarnaise Sauce  
*Tarragon, Lime Juice, and Hollandaise Sauce*

Sweet Pepper, Crayfish, Bibb Lettuce Salad  
with Caramelized Shallot Crab Oil Vinaigrette  
*Served with Biscuits with Baton Rouge Butter*

Sweet Potato Soufflé  
Fried Okra and Tomato Confit

**\$42.25**

*Two-Entrée Choice: Additional \$4.50 per guest  
and require a 30 Guest Minimum.*

Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas

Includes cake cutting service and choice of napkin color.

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# GLEN EYRIE WEDDING RECEPTION MENU

## PLATED DINNER

### FOUR STAR

20 Guest Minimum

#### TENDERLOIN OF BEEF

10 oz  
with Diane Sauce

Fresh Roma Tomato and Buffalo Mozzarella  
Salad with Chiffonade of Basil and Olive Oil  
*Served with Seeded Sourdough*

Rissoles Potatoes  
Gaufrette of Carrots, Beets, and Turnips

**\$44.75**

#### STUFFED CHICKEN OSCAR

*Crab and Asparagus*  
with Sauce Béarnaise

Field Green Salad with Grapes, Carrots,  
Mushrooms, and Rhine Wine Vinaigrette  
*Served with Assorted Rolls*

Baby Carrots and Patty Pan Squash  
Curry Basmati Rice Pilaf with Sweet Peas

**\$39.00**

#### CHICKEN AND DUCK BREAST

Duet with Mango, Papaya, and  
Rosemary Port Compote

Cream of Five-Onion Soup  
*Served with Sourdough Bread*

Duchess Potatoes  
Seared Oyster Mushrooms and  
Green Beans with Prosciutto

**\$41.00**

#### GRILLED RIBEYE STEAK

Au Poivre (10oz.)

Roasted Red Pepper Bisque  
with Boursin Cheese Crostini  
*Served with Assorted Rolls*

Dauphinoise Potatoes  
Baby Romanesco Broccoli *(seasonal)*

**\$41.00**

*Two-Entrée Choice: Additional \$4.50 per guest  
and require a 30 Guest Minimum.*

Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

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# GLEN EYRIE WEDDING RECEPTION MENU

## PLATED DINNER

### THREE STAR

*20 Guest Minimum*

#### SEARED BONE-IN VEAL

with Sauce Naturale

Cream of Wild Mushroom Soup with Sherry  
*Served with Freshly Baked Bread*

Rainbow Israeli Couscous  
Sautéed Artichokes, Fennel, and Asparagus

**\$35.00**

#### MEDITERRANEAN CHICKEN

topped with Spinach, Peppers, Feta,  
and Pine-Nut Madeira Sauce

Romaine Salad with Parmesan Twill,  
Red Onions, Tomato, and Balsamic Vinaigrette  
*Served with Freshly Baked Bread*

Risotto with Figs  
Seasonal Vegetables

**\$31.50**

#### ROASTED PORK TENDERLOIN

with Poached Peach and Hazelnut Sauce

Seafood Chowder  
with Parsley Garnish  
*Served with Freshly Baked Bread*

Potato Anna  
Grilled Vegetables

**\$31.50**

#### GRILLED RIBEYE STEAK

with Kentucky Bourbon Gentlemen Sauce (8oz.)

Roasted Red Pepper Bisque  
with Boursin Cheese Crostini  
*Served with Freshly Baked Bread*

Orange Candied Carrots  
Oven-Roasted Turned Potatoes

**\$35.00**

*Two-Entrée Choice: Additional \$4.50 per guest  
and require a 30 Guest Minimum.*

Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

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# GLEN EYRIE WEDDING RECEPTION MENU

## PLATED DINNER

### THREE STAR

20 Guest Minimum

#### BAKED SALMON

with Pistachio Crust and Leek Fondue Sauce

Romaine Salad with Grapes, Mushrooms, and  
Red Peppers finished with Basil Walnut Dressing  
*Served with Freshly Baked Bread*

Gnocchi with Pesto  
Gratin of Broccoli with Rosemary and Parmesan

**\$32.75**

#### SEARED LAMB LOIN

with Sauce Robert  
*Whole Grain Mustard Sauce*

French Onion Soup Au Gratin  
*Served with Freshly Baked Bread*

Dauphinoise Potatoes  
Glen Eyrie Signature Ratatouille  
*Eggplant, Mixed Squash, and  
Mushrooms in a Tomato Sauce*

**\$33.75**

#### GRILLED DUCK BREAST

with Sundried Cherry Port Sauce

Bibb Lettuce Salad with Goat Cheese and Pears  
finished with Raspberry Vinaigrette  
*Served with Freshly Baked Bread*

Sweet Pepper Wild Rice Pilaf  
Roasted Shallot and Sesame Asparagus

**\$33.75**

#### GRILLED NEW YORK CHUTNEY PEPPER STEAK (8oz.)

Caesar Salad with Aged Parmesan Cheese,  
Asiago Cheese, and Croutons  
*Served with Freshly Baked Bread*

Mushroom Potatoes  
Green Beans with Caramelized Red Onions

**\$35.00**

*Two-Entrée Choice: Additional \$4.50 per guest  
and require a 30 Guest Minimum.*

Iced Tea, Iced Water, Freshly Brewed Regular and Decaffeinated Coffee, and Selection of Herbal Teas.

Includes cake cutting service and choice of napkin color.

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# GLEN EYRIE WEDDING RECEPTION MENU

## WEDDING RECEPTION

*Served prior to 4:00 PM*

*30 Guest Minimum*

### BREAKFAST

Hickory Smoked Bacon  
Sausage Links

(Choose Two)

Three-Cheese Scrambled Eggs with Chives  
Eggs Benedict—English Muffins, Poached Egg, Canadian Bacon, and Hollandaise sauce  
Assorted Mini Quiche  
Southwestern Eggs—Corn Tortilla Cups, Poached Egg, Green Chili, and Cheddar Cheese  
Belgium Waffles with Whipped Butter and Warm Maple syrup  
Texas French Toast with Whipped Butter and Warm Maple syrup  
Apple Crepes with Fresh Fruit Sauce  
Cheese Blintz with Fresh Fruit Sauce

### APPETIZERS

Fresh Fruit Display with Honey Yogurt Dip  
Imported and Domestic Cheese Board with Port Wine Cheese Spread and Crackers  
Chef's Presentation of freshly baked Breads and Rolls served with Whipped Butter

### SALADS

Field Greens Salad with choice of Dressings

(Choose Two)

Caprese Salad- Roma Tomatoes, Fresh Buffalo Mozzarella, Fresh Basil, & Olive Oil  
Broccoli Princess Salad—Fresh Broccoli, Raisins, Red Onion, Bacon, and Red Wine Dressing  
Greek Orzo Pasta Salad with Feta Cheese, Basil, Red Onion, and Kalamata Olives  
Caesar Salad—Romaine, Croutons, and Parmesan  
Tortellini Salad  
Dill Cucumber Tomato Salad  
Waldorf Salad—Apples, Raisins and Walnuts

### STARCHES

(Choose Two)

Rice Pilaf with vegetable confetti  
Oven-roasted Red Bliss Potatoes  
Sun dried Tomato Basil Penne Pasta  
Lyonnaise Potatoes

### ENTREES

Grilled Mahi with Tropical Salsa  
Toasted Pork Loin with Whole-Grain Mustard sauce and Pancetta  
Beef Tips Bourguignon  
Chicken Saltimbocca with Marsala sauce  
Sesame-Crusted Salmon with Pineapple Teriyaki Glaze  
Flank Steak with Hunter sauce

Brunches include Regular and Decaffeinated Coffee, Herbal Teas, Iced Water, Iced Tea and Orange Juice

**Two Entrées: \$39.80 • Three Entrées: \$46.00**

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

CHOICE DISPLAYS AND HORS D'OEUVRES- SIGNATURE DELUXE  
20 Guest Minimum

## RECEPTION DISPLAYS

International Cheese Board with Crackers, Apples and Grapes  
Fresh Vegetable Crudités with assortment of Dips  
Tropical and Domestic Fresh Fruit Platter with Yogurt Dip  
Jumbo Shrimp Display

## HOT HORS D'OEUVRES

Assortment of Mini Quiches

(Choose Two)

Vegetable Spring Roll  
Pork or Vegetable Potsticker  
Crab and Cream Cheese Rangoon  
Italian Sausage Stuffed Mushroom  
Crab or Boursin Cheese Stuffed Mushroom

## CARVING STATION

(Choose One)

Herb Crusted Medallion of Beef served with Dinner Rolls and Condiments  
Honey-cured Virginia Ham served with Assorted Rolls and Condiments  
Whole Roasted Turkey served with Assorted Rolls and Condiments

Includes Standard Beverage Station: Regular and Decaffeinated Coffee, Herbal Teas, Iced Tea and  
Iced and Specialty Cold Beverages  
Water.

**\$33.00 per person**

Includes cake cutting service and choice of napkin color.  
Buffet service is for 2 hours.

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# GLEN EYRIE WEDDING RECEPTION MENU

CHOICE DISPLAYS AND HORS D'OEUVRES- SIGNATURE PREMIER  
30 Guest Minimum

## RECEPTION DISPLAYS

International Cheese Board with Crackers, Apples and Grapes

Fresh Vegetable Crudités with assortment of Dips

Tropical and Domestic Fresh Fruit Platter with Yogurt Dip

Charcutiere Platter

Honey-cured ham, Smoked Turkey Roast beef, Capicola, Salami, Prosciutto, Asiago, Provolone, Swiss, Brie, Cheddar and Dill Havarti served with Fresh Breads, Crackers and Relishes.

Jumbo Shrimp Display

## HOT HORS D'OEUVRES

(Choose One)

Assortment of Mini Quiches

(Choose One)

Stuffed Mushrooms- Italian Sausage, Vegetable, Crab, Boursin Cheese

(Choose One)

Wellingtons- Beef Tenderloin, Chicken

## COLD HORS D'OEUVRES

(Choose One)

Deviled Egg with Tobiko Caviar

Smoked Salmon and Trout Mousse Canapés

Field Greens Salad

Caesar Salad

## CARVING STATION

(Choose Two)

Herb Crusted Medallion of Beef served with Dinner Rolls and Condiments

Roasted New York Sirloin with sauce Forestiere served with French Baguettes

Honey-cured Virginia Ham served with Assorted Rolls and Condiments

Whole Roasted Turkey served with Assorted Rolls and Condiments

Includes Standard Beverage Station: Regular and Decaffeinated Coffee, Herbal Teas,  
Iced Tea and Iced Water

**\$44.00 per person**

Includes cake cutting service and choice of napkin color.

Buffet service is for 2 hours.

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