

BREAKFAST

BREAK SERVICE

LUNCHEON

DINNER

RECEPTION

BAR OPTIONS

GENERAL INFO

CATERING MENU

 **Ovations**[®]
EVERYTHING'S FRESH!



BREAKFAST



BREAKFAST

The Continental

\$11.00 Per Person

Chilled Fruit Juices
An Array of Seasonal Fresh Fruit
Assortment of Breakfast Pastries and Breads
Coffee, Decaf Coffee and Assorted Teas

Mile High Continental

\$13.00 Per Person

Chilled Fruit Juices
Hard Boiled Eggs
An Array of Seasonal Fresh Fruit
Fruit Scones & Butter
Oatmeal Bar Served with Brown Sugar, 2% Milk, Sliced Almonds,
Golden Raisins and Mixed Berry Compote
Coffee, Decaf Coffee and Assorted Teas

Long's Peak Hot Breakfast

\$16.00 Per Person

(20 person minimum)  upon request

An Array of Seasonal Fresh Fruit
Fluffy Scrambled Eggs
Crispy Bacon and Sausage Links
Country Breakfast Potatoes
Multigrain Pancakes with Maple Syrup
Chilled Fruit Juices
Coffee, Decaf Coffee and Assorted Teas

Farmer's Breakfast

\$16.00 Per Person

(20 person minimum)
Fresh Fruit Skewers
Guest's Choice of One Baked Frittata
Florentine or Southwestern Chorizo 
Country Breakfast Potatoes
Fresh Baked Cinnamon Rolls & Breakfast Pastries
Chilled Fruit Juices
Coffee, Decaf Coffee and Assorted Teas

Grab & Go Breakfast

\$13.00 Per Person

Wrapped Ham, Egg & Cheese Croissant
Whole Fruit
Granola Bar
Bottled Juice or Water



PLATED BREAKFAST

All Plated Breakfasts Include:

Fresh Danishes and Muffins Presented at Your Table. Coffee, Decaf Coffee, and Assorted Hot Teas, Orange Juice and Water

All American **\$15.00 Per Person**
Scrambled Eggs with Cheddar Cheese, Crispy Bacon and Sausage.
Served with Local Colorado Potatoes

Classic Eggs Benedict **\$16.00 Per Person**
A Pair of Poached Eggs Presented over Ham and Served Open-Faced on Toasted English Muffins. Smothered in Hollandaise Sauce with Grilled Asparagus

The Colorado Omelet **\$16.00 Per Person**
Fluffy Three Egg Omelet Filled with Cheddar Cheese and Smoky Ham and Topped with a Sauté of Local Colorado Green and Red Bell Peppers and Onions. Served with Local Colorado Potatoes

A LA CARTE

Assorted Danishes and Pastries	\$24.00 dozen
Assorted Petite Muffins	\$13.00 dozen
Assorted Bagels with Cream Cheese	\$26.00 dozen
Fresh Baked Petite Cinnamon Rolls	\$13.00 dozen
Assorted Scones	\$30.00 dozen
Hot Breakfast Sandwiches	\$60.00 dozen
Seasonal Breakfast Bread	\$2.00/person
Create Your Own Oatmeal Bar	\$5.00/person

All prices subject to 6.5% sales tax and 20% Management Charge.



BREAK SERVICE

 Ovations®
EVERYTHING'S FRESH!



BREAK SERVICE

SWEET

Freshly Baked Cookies \$26.00 Per Two Dozen
Triple Chocolate, Butter Toffee, Carnival, and Fresh Berry

Bars \$30.00 Per Dozen
Seven Layer, Raspberry Rhapsody, Lemon Squares, Mount Caramel Oatmeal

Brownies and Blondies \$26.00 Per Dozen
Triple Chocolate, Rock Slide, Blondie and Chocolate Fudge Brownie

Cereal Bar Treats \$24.00 Per Dozen

SAVORY

Celery & Nut Logs \$15.00 Per Dozen
Cuts of Celery Topped with Peanut Butter and Finished with Almonds

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 \$3.00/person
Tri-colored Tortilla Chips and Pico De Gallo Salsa

Chips and Dip \$3.00/person
Fresh Yukon Potato Chips and French Onion Dip

Vegetable Crudite with Ranch Dip \$3.00/person

Sliced Seasonal Fruit Display \$4.00/person

Fruit Skewer \$3.00/person

Chips-N-Dips \$7.00/person
Roasted Red Pepper Hummus, Spinach-Artichoke Dip and Hot Buffalo Chicken Dip Served with Sliced Baguette Bread, Assorted Crackers, and Tortilla Chips



BREAK SERVICE

BEVERAGES

Coffee, Decaffeinated Coffee	\$22.00/gal
Hot Chocolate	\$24.00/gal
Hot Water with Selected Teas	\$20.00/gal
Freshly Brewed Iced Tea	\$22.00/gal
Lemonade/Punch	\$22.00/gal
Orange Juice	\$26.00/gal
AquaFina Bottled Water	\$2.00/each
Pepsi Soft Drinks	\$2.00/each
Bottled Fruit Juice	\$2.00/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

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

GRAB AND GO

Granola and NutriGrain Bars	\$3.00 each
Seasonal Whole Fruit	\$2.00 each
Individual Bags of Trail Mix	\$3.00 each
Assorted Candy Bars	\$3.00 each
Individual Bags of Chips	\$2.00 each
Individual Greek Yogurts	\$3.00 each

All prices subject to 6.5% sales tax and 20% Management Charge.



BREAK SERVICE

THEMED BREAKS

Healthy on the Go **\$7.00 Per Person**

Assorted Snack Bars, Nut Snack Packs, Whole Fresh Fruit, Assorted Juice and Bottled Water

Cookie Jar Break **\$7.00 Per Person**

Assorted Cookies and Cereal Bars, Served with Milk and Coffee

Junk Food Junkie **\$8.00 Per Person**

Assorted Mini Candy Bars, Variety of Bagged Chips, Canned Soda

Mid-Afternoon Healthy Break **\$10.00 Per Person**

Vegetable Crudite with Hummus, Nutty Deluxe Mix, Seasonal Sliced Fruit, Lemonade and Iced Green Tea

At The Movies **\$10.00 Per Person**

Assorted Miniature Candy Bars, Hot Buttery Popcorn, Soft Pretzels with Cheese Dip, Canned Soda

Tea Time **\$10.00 Per Person**

Assorted Tea Sandwiches, Assorted Petite Desserts, Hot and Cold Teas Selections, Milk and Cream

Yogurt Bar **\$8.00 Per Person**

Vanilla Greek Yogurt with Toppings Including Mixed Berry Compote, Sliced Almonds, Granola, Chocolate Chips, Dried Cranberries and Golden Raisins



LUNCHEON

 **Ovations**
EVERYTHING'S FRESH!



LUNCHEON

LUNCHEON BUFFETS

*Included with all Luncheon Buffets are Coffee, Decaf, Iced Tea and Ice Water
Gluten Free Bread or Rolls may be added to your buffet for an additional charge
of \$1.00 per person.*

Front Range Deli

\$15.00 Per Person

Your Choice of Chef Prepared Deli Salad or Hot Soup
Display of Sliced Deli Favorites to Include:
Ham, Turkey, Roast Beef and Seasonal Roasted Vegetables
Assorted Cheeses, Lettuce, Tomatoes, Pickles
Fresh Yukon Potato Chips
Served with Fresh Bakery Breads
Freshly Baked Assorted Cookies

The Corner Market

\$16.50 Per Person

Your Choice of Chef Prepared Deli Salad or Hot Soup
Chef Created Sandwiches that Include:
Ham and Swiss Dijonaise, Italian Chicken Provolone with Aoli, Roast Beef Bistro
and Cheddar, Veggie Wrap with Grilled Vegetables
Hummus and Cheese
Fresh Yukon Potato Chips
Freshly Baked Assorted Cookies

Upgrade to Premium Sandwiches \$20.00 Per Person

Soup & Salad Bar

\$15.00 Per Person

Choice of Minestrone, New England Clam Chowder, Loaded Baked Potato, Red
Chili or Tortilla Chicken Soup
Fresh Mixed Garden Greens Accompanied by:
Shredded Cheddar-Jack Cheese, Carrots, Cucumbers, Kidney Beans, Chopped
Egg, Tomatoes, Sliced Red Onions, Bleu Cheese Crumbles, Grilled Marinated
Chicken, Croutons, Bacon Bits and Sunflower Seeds
Ranch and Vinaigrette Dressings
Served with Fresh Bakery Rolls and Crackers
Assorted Brownies

Light and Bright

\$15.00 Per Person

Chicken Caesar Salad with Romaine Lettuce, Grilled Chicken Breasts,
Parmesan Cheese and Croutons
Chef's Seasonal Chop Salad
Vinaigrette Farmhouse Salad of Greens, Chopped Eggs, Sunflower Seeds,
Tomato, Provolone and Cornbread Croutons
Mediterranean Grain Pilaf
Seasonal Fruit Salad
Served with Fresh Bakery Rolls
Assorted Brownies



Ovations
EVERYTHING'S FRESH!



LUNCHEON

LUNCHEON BUFFETS (cont.)

*Included with all Luncheon Buffets are Coffee, Decaf, Iced Tea and Ice Water
Gluten Free Bread or Rolls may be added to your buffet for an additional charge
of \$1.00 per person.*

That's Italian

\$17.00 Per Person

Choose Your Favorite Salad:

Caesar or Mixed Field Greens

Select Two Pastas:

Cheese Tortellini, Garden Rotini, Fettuccine or Penne

Select Two Sauces:

Roasted Garlic Alfredo Cream Sauce, Fresh Tomato Marinara, Spicy Arrabbiata
Sauce, Tomato Cream, or Basil Pesto

Select One Meat:

Italian Sausage and Peppers, Grilled Chicken Breast or Meatballs

Served with Garlic Bread

Chocolate Chip Cannolis

Burgers and Brats

\$17.00 Per Person

Chef Prepared Citrus Coleslaw or Vegetable Pasta Salad

Grilled 1/3 lb Hamburgers

Bratwurst

Grilled Peppers and Onions, Lettuce, Tomatoes, Onions, and Assorted Cheeses

Fresh Yukon Potato Chips

Served with a Variety of Fresh Baked Buns

Freshly Baked Assorted Cookies

Fajita Bar

\$17.00 Per Person

Southwest Vegetable Slaw

Fire Grilled Steak and Spicy Grilled Chicken

Fiesta Rice

Frijole Casserole

Guacamole, Pico de Gallo, Shredded Cheese, and Sour Cream

Served with Warm Flour Tortillas and an Assortment of Hot Sauces

Mexican Brownies and Cookies



LUNCHEON

LUNCHEON BUFFETS (cont.)

*Included with all Luncheon Buffets are Coffee, Decaf, Iced Tea and Ice Water
Gluten Free Bread or Rolls may be added to your buffet for an additional charge
of \$1.00 per person.*

Lunch Provencal

\$16.00 Per Person

Ovations House Salad
Herbs de Provence Chicken Breast
Mediterranean Rice Pilaf
Steamed Broccoli
Rustic Dinner Rolls and Butter
Sugar Dusted Apple Crepes

The Big Easy

\$19.00 Per Person

Muffuletta Sandwich Platter
Cajun Vegetable Salad
Deviled Eggs
Fresh Sweet Potato Chips
Assorted Dessert Bars

Namaste

\$19.00 Per Person

Mandarin and Jicama Garden Salad served with Citrus Vinaigrette
Tandoori Chicken
Coconut Curry Tilapia
Seasonal Vegetables
Nutty Rice Pilaf
Assorted Cookies

Country Beef & Turkey Carvery

\$21.00 Per Person

Chef Attended Station Serving Carved to Order Fresh Roasted Beef Sirloin and
Turkey for a Sandwich Buffet
Lettuce, Tomato, Spicy Mustard, Horseradish Sauce, Roasted Garlic and
Tarragon Aioli
Assortments of Fresh Breads
Fresh Potato Chips
Garden Salad
Seasonal Vegetables
Freshly Baked Assorted Cookies



BOX LUNCHES

Gluten Free Bread or Rolls may be added to your Box Lunch for an additional charge of \$1.00 per person.

Valu-Sack Lunch **\$8.00 Per Person**
Choice of Ham, Turkey or Cucumber-Hummus Sandwich, Potato Chips and Condiments in a Paper Sack

Ovations Box Lunch **\$12.00 Per Person**
Choice of Ham, Turkey, Roast Beef Sandwich or Grilled Vegetable Wrap, Bag of Chips, Cookie and Condiments

Premium Custom Box Lunch **\$16.00 Per Person**
Specialty prepared sandwiches, salads, or wraps for the ultimate box lunch. Lunch comes with choice of soda or bottled water, assorted deli-style potato chips, choice of deli-style pasta or potato salad (sandwich orders only), gourmet brownie, and appropriate condiments.

Fiesta Wrap
Choice of Fajita Beef or Chicken, Pepper Jack Cheese, Creamy Chipotle Dressing, Shredded Lettuce, Diced Tomato and Guacamole in a Garlic Herb Tortilla

Honey-Roasted Turkey Wrap
Fresh Roasted Honey-Glazed Turkey, Brie Cheese, Fresh Apples and Red Grapes Laced with Dijonaise Sauce in a Herbed Tortilla

Buffalo Bleu Wrap
Chicken Tenders, Tossed in a Mild Buffalo Wing Sauce, Bleu Cheese Dressing, Lettuce and Tomato in a Garlic-Herb Wrap

Chicken Italiano
Chicken Breast Marinated in Italian Seasonings, Grilled and Sliced with Smoked Provolone Cheese, Leaf Lettuce, Tomatoes and Pesto Aioli on Hoagie Roll

Cubano Pork
Cuban Style Seasoned and Braised Pork, Swiss Cheese, and Deli-Style Ham Layered with Pickles and Dijon Mustard and Laced with Mojo Sauce on Panini Bread

Italian Beef Grinder
Italian Style Slow-Braised Choice Angus Shaved Beef, Hard Cotto Salami and Smoked Provolone on a Hoagie Roll

All prices subject to 6.5% sales tax and 20% Management Charge.



BOX LUNCHES (continued)

PREMIUM CUSTOM BOX LUNCH (cont.)

Specialty prepared sandwiches, salads, or wraps for the ultimate box lunch. Lunch comes with choice of soda or bottled water, assorted deli-style potato chips, choice of deli-style pasta or potato salad (sandwich orders only), gourmet brownie, and appropriate condiments. Gluten Free Bread or Rolls may be added to your Box Lunch for an additional charge of \$1.00 per person.

Veggie Delight

Grilled Marinated Vegetables, Hummus and Fresh Garden Greens in a Garlic Herb Wrap

Grilled Vegetable Salad

Marinated and Grilled Seasonal Vegetables and Smoked Cheddar Cheese atop a Bed of Fresh Garden Greens with Sun-Dried Tomato Vinaigrette

Chicken Caesar Salad

Grilled Breast of Chicken, Romaine Lettuce, Garlic Croutons, Grated Parmesan Cheese, and Caesar Dressing

Thai Beef Salad

Sliced Grilled Beef Sirloin, Rainbow Peppers and Onions, Carrots and Cucumber atop Fresh Garden Greens Laced with Homemade Thai Vinaigrette



PLATED LUNCHEON

SALADS (SELECT ONE)

Traditional Caesar Salad

Romaine Lettuce, Fresh Parmesan, House Made Croutons

Ovations House Salad

Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, and House made Croutons Tossed with our House Vinaigrette

The Iceberg Wedge Salad

Fresh Cut Wedge of Iceberg Lettuce with Bacon, Tomatoes and Chunky Bleu 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

\$17.00 Per Person

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

Mediterranean Chicken

\$17.00 Per Person

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

Beef Braciola

\$18.00 Per Person

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

Beef Medallions

\$18.00 Per Person

Red Wine Demi-Glace, Roasted Garlic Mashed Potatoes

Wild Honey Citrus Salmon

\$18.00 Per Person

Wild Salmon Presented with a Honey Citrus Glaze

Parmesan Herb Crusted Pork Chop

\$17.00 Per Person

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

Penne Pasta

\$15.00 Per Person

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

Add Grilled Chicken \$18.00 Per Person

Add Grilled Shrimp \$20.00 Per Person

LUNCH DESSERT SELECTIONS

Carrot Cake

Lemon Coconut Cake

Assorted Petite Cheesecakes

Chocolate Torte 

Seasonal Fruit Pies

Assorted Cream Pies

Fresh Strawberry Shortcake (Seasonal)

All prices subject to 6.5% sales tax and 20% Management Charge.



DINNER



DINNER BUFFET

CREATE YOUR OWN DINNER BUFFET

Includes Coffee, Decaf Coffee, Iced Tea and a Variety of Fresh Rustic Rolls and Butter
Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$1.00 per person.

Salads (Select One)

Ovations House Salad

Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, and House Made Croutons Served with Our House Vinaigrette and Ranch Dressing

Caesar Salad

Traditional Style with Crisp Romaine Lettuce, Parmesean Cheese, Homemade Garlic-Herb Croutons and Creamy Caesar Dressing

Southwest Garden Salad

Mixed Field Greens with Black Beans, Corn, Roasted peppers, and Tomatoes served with Tortilla Strips, Ranch, and House Vinaigrette Dressing

Entrees

Choose Two Entrees: **\$35.00 Per Person**

Choose Three Entrees: **\$40.00 Per Person**

Chorizo Stuffed & Achiote Rubbed Pork Loin

Center Cut Loin of Pork Filled with Spicy Chorizo Sausage and Roasted Peppers and Finished with Achiote Rub

Chicken Picatta

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

Chicken Marsala

Traditional Style Pan Seared Chicken with Sauteed Mushrooms and Sweet Marsala Wine Reduction Sauce

Chicken Florentine

Filled with Spinach and Asiago Cheese and Topped with Red Pepper Coulis

Honey-Ancho Glazed Citrus Salmon

Wild Salmon Roasted with a Honey-Ancho Chili-Citrus Glaze

Top Sirloin Steak Medallions

Green Peppercorns and Brandy Demi Glace

Beef Brisket

Slow Cooked and Finished with a Texas BBQ Sauce

Accompaniments (Select Three)

Garlic Mashed Potatoes, Roasted Red Potatoes, Vegetable Rice Pilaf, Creamy Scalloped Potatoes, Toasted Quinoa Pilaf  Fresh Seasonal Vegetable Medley and Green Beans Parmesan

Dessert Selection (Select Two)

Please See Our Dinner Dessert Menu Options on Page 21

All prices subject to 6.5% sales tax and 20% Management Charge.



DINNER BUFFETS

Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$1.00 per person.

Mediterranean Festival **\$33.00 Per Person**

Caesar Salad with Fresh Parmesan and Garlic Croutons

Display of Caprese Skewers, Marinated Olives, Mushrooms, and Pesto Artichokes

Green Beans and Ratatouille

Greek Lemon Boneless Chicken Marinated and Grill-Braised with Fresh Vegetables, Herbs and Seasonings. Finished with a Fresh Lemon-Caper Herb Sauce

Tender Beef Bracirole Filled with Prosciutto Ham, Savory Herbs, Fontina and Parmesan Cheeses

Penne Pasta with Sun-Dried Tomatoes and Pesto

Mixed Grain and Vegetable Pilaf

Variety of Garlic and Herbed Breads

Tiramisu, Black Forest Torte, and Italian Lemon Cake

Coffee, Decaf Coffee, and Iced Tea

Backyard BBQ **\$24.00 Per Person**

Ovations House Salad that consists of Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House made Croutons Served with House Vinaigrette and Ranch Dressing

Garden Pasta Salad or Home Style Potato Salad

1/3 Pound Grilled Beef Burgers

BBQ Chicken Quarters

Assorted Fresh Buns, Garnishes and Condiments

Lettuce, Tomatoes, Onion, Assorted Cheeses, Sweet Relish, and Dill Pickles

Baked Beans

Seasoned Buttered Corn

Fruit Pie, Pecan Pie and Chocolate Cake

Coffee, Decaf Coffee, and Iced Tea

All prices subject to 6.5% sales tax and 20% Management Charge.



DINNER BUFFETS

Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$1.00 per person.

Rio Bravo **\$33.00 Per Person**

Tortilla Chips and Chef Prepared Salsa

Southwest Slaw that's Composed of Black Beans, Corn, Peppers, Jicama and Fresh Cilantro

Chopped Green Salad that includes Tomatoes, Bell Peppers, Carrots, Cucumber, Onions, Queso Fresco, and Southwest Vinaigrette

Chile Rellenos Smothered in Vegetarian Green Chili

Raspberry-Chipotle Chicken

Marinated Lime Flank Steak

Fiesta Rice

Holy Frijole Casserole

Jalapeno Corn Bread

Apple Enchiladas, Mexican "Hot Chocolate" Mousse, and Dulce de Leche Cheesecake

Coffee, Decaf Coffee, and Iced Tea

At The Ranch Choose Two Entrees: **\$30.00 Per Person**

Choose Three Entrees: **\$34.00 Per Person**

Ovations House Salad that includes Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House Made Corn Bread Croutons Accompanied with Fresh House Vinaigrette and Ranch Dressing

Zesty Vegetable Slaw

Beer Brined & Braised Chicken Quarters Entree

Grill-Roasted Angus Beef Tri Tip with Red Wine BBQ Sauce Entree

Country Style Ribs Entree

Creamy Scalloped Potatoes

Grilled Asparagus with Parmesan

Southern Style Biscuits with Honey Butter

Bread Pudding with Vanilla Sauce, New York Cheesecake, and Chocolate Mousse Cake

Coffee, Decaf Coffee, and Iced Tea

All prices subject to 6.5% sales tax and 20% Management Charge.



DINNER BUFFETS

Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$1.00 per person.

Asian Fusion

\$32.00 Per Person

Chow Mein Chop Salad

Sesame Ginger Slaw

Panko Crusted Pork Loin with a Sweet Orange Chili Glaze

Korean Style BBQ Beef Short Ribs

Straw Mushroom Pilaf

Seasonal Stir Fry Vegetables

Dinner Rolls

Chocolate Mango Trifle and Mandarin Cheesecake

Fortune Cookies

Coffee, Decaf Coffee and Iced Tea

American Bounty

Choose Two Entrees: **\$30.00 Per Person**

Choose Three Entrees: **\$35.00 Per Person**

Ovations House Salad that includes Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House Made Corn Bread Croutons Accompanied with Fresh House Vinaigrette and Ranch Dressing

Wild Dill Salmon with Lemon-Dill Sauce Entree

Southern Style Fried Chicken Entree

Bacon, Beef and Bison Meatloaf Entree

Succotash

California Florettes Medley

Garlic Mashed Potatoes with Gravy

Buttermilk Biscuits with Honey Butter

Seasonal Fruit and Cream Pies

Coffee, Decaf Coffee and Iced Tea

All prices subject to 6.5% sales tax and 20% Management Charge.



DINNER BUFFETS

Gluten Free Bread or Rolls may be added to your buffet for an additional charge of \$1.00 per person.

All Ways Colorado BBQ

COLORADO SPRING & SUMMER SEASONAL

Choose Two Entrees: **\$29.00 Per Person**

Choose Three Entrees: **\$33.00 Per Person**

Choose Four Entrees: **\$37.00 Per Person**

Ovations House Salad that includes Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House Made Corn Bread Croutons Accompanied with Fresh House Vinaigrette and Ranch Dressing

San Luiz Valley Roasted Potato Salad

Chili-Lime Watermelon Salad

Smoked Angus Beef Brisket with Ancho Chile Sauce Entree

Fat Tire Braised Pork Belly Entree

Diablo Chicken with Peach BBQ Sauce Entree

Colorado Bison Burgers Entree

Fresh Grilled Corn On The Cob

Jalapeno Cornbread with Honey Butter

Assorted Fruit Cobblers

Coffee, Decaf Coffee and Iced Tea

Rocky Mountain High

\$26.00 Per Person

COLORADO FALL & WINTER SEASONAL

Ovations House Salad that includes Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, House Made Corn Bread Croutons Accompanied with Fresh House Vinaigrette and Ranch Dressing

Creamy Braised Chicken Paprika

90 Schilling Meatloaf

Mashed Potatoes and Gravy

Roasted Root Vegetable Medley

Rustic Dinner Rolls

Apple and Peach Cobblers with Vanilla Ice Cream

Coffee, Decaf Coffee and Iced Tea

All prices subject to 6.5% sales tax and 20% Management Charge.



PLATED DINNER

Salads (Select One)

Ovations House Salad

Mixed Field Greens with Tomatoes, Cucumbers, Bermuda Onions, and House Made Croutons Served with Our Fresh Herb Vinaigrette and Ranch Dressing

Caesar Salad

Traditional Style with Crisp Romaine Lettuce, Parmesan Cheese, Homemade Garlic-Herb Croutons and Creamy Caesar Dressing

The Iceberg Wedge Salad

Fresh Cut Wedge of Iceberg Lettuce with Bacon, Tomato, and Creamy-Bleu Cheese Dressing

Caprese Salad

Fresh Plum Tomatoes, Fresh Mozzarella and Fresh Basil with a Balsamic Reduction and Olive Oil.

Spinach Salad

Fresh Seasonal Berries, Toasted Almond Slices, Red Onions, Tossed with Fresh Baby Spinach and a Raspberry Vinaigrette

Grilled Vegetable Salad

Marinated and Grilled Seasonal Vegetables and Queso Fresco Cheese, atop a Bed of Mixed Garden Greens with a Sun Dried Tomato Vinaigrette



PLATED DINNER

Dinner Entrees (Select One)

All Entree Selections are Served with Chef Selected Starch & Vegetable du Jour, Fresh Baked Rolls and Butter, Coffee, Decaf Coffee, Iced Tea and Water
Gluten Free Bread or Rolls may be added to your plated dinner for an additional charge of \$1.00 per person.

CONTEMPORARY SELECTIONS

- Bombay Chicken**  **\$25.00**
Indian Style Dry Rubbed Chicken Breast Presented on a Bed of Toasted Quinoa Pilaf and Finished with Sriracha-Lime Sauce and Cilantro Crème
- Gogigui Short Ribs** **\$32.00**
Sugar, Soy and Garlic Marinated and Grill- Roasted Korean Style BBQ Short Ribs
- Morrocان Chicken**  **\$25.00**
North African Spice Rubbed Chicken with Chermoula Cheese Served atop a Bed of Quinoa Pilaf and Finished with Herbed Yogurt Sauce
- Piri Piri Chicken with Chimichurri Sauce**  **\$25.00**
African Rooted Portuguese Dish of Bone-in Chicken Marinated in Citrus, Herbs and Hot Chili Peppers
- Yucatan Pork Roast**  **\$27.00**
Achiote Rubbed Pork Loin Served with Pickled Onions and Habanero Tomato Salsa
- Thai Flank Steak** **\$29.00**
Marinated and Flash Grilled Choice Angus Beef Finished with Spicy Asian Style Vinaigrette
- Coconut Crusted Tilapia** **\$26.00**
Served with Rice Pilaf
- Citrus Cedar Plank Salmon**  **\$30.00**
Wild Salmon Roasted on a Cedar Plank and Finished with a Honey-Citrus Glaze. Served with Quinoa Pilaf
- 90 Schilling Stuffed Meatloaf** **\$28.00**
Hand-Crafted Homestyle Meatloaf Stuffed with Smoked Cheddar Cheese and Finished with Odell Brewing Company's 90 Schilling Sauce. Served with Cheddar Mashed Potatoes



PLATED DINNER (continued)

Dinner Entrees (Select One)

All Entree Selections are Served with Chef Selected Starch & Vegetable du Jour, Fresh Baked Rolls and Butter, Coffee, Decaf Coffee, Iced Tea and Water
Gluten Free Bread or Rolls may be added to your plated dinner for an additional charge of \$1.00 per person.

CLASSIC FAVORITES

Flatiron Steak  **\$36.00**

10 oz USDA Choice Beef Flatiron Seasoned with Montreal Steak Seasoning to Medium Rare. Served with Rosemary Roasted Potatoes

Front Range Mixed Grill  **\$32.00**

Certified Black Angus 5 oz Beef Medallion and 5 oz Grilled Herb Chicken with Bourbon BBQ Sauce. Served with Oven Roasted Potatoes

Southern Comfort **\$29.00**

Cornbread Stuffed Pork Chop Wrapped in Bacon and Topped with Habanero Mango Chutney. Served with Shrimp-N-Grits

Italian Pot Roast **\$28.00**

Choice Beef Chuck Oven Braised Slowly with Vegetables and Italian Style Herbs & Seasonings and Marinated in Red Wine

Buttermilk Fried Chicken **\$26.00**

Colorado Free Range Fresh Brined in Buttermilk and Deep Fried. Served with Yukon Gold Mashed Potatoes and Country Gravy

Chicken Provencal  **\$27.00**

Marinated Half Chicken, Seasoned with Fresh Herbs Du Provence and Oven Roasted with Farmstyle Vegetables & Potatoes

Parmesan Pork Chop **\$27.00**

Center Cut Pork Loin Chop Breaded with a Parmesean-Garlic-Herb Crust and Presented Over a Bed of Fettucine Marinara

Tri-Tip Santa Maria **\$29.00**

Traditional California Style BBQ Grill Roasted and Seasoned with Garlic, Salt & Pepper and Finished with Red Wine BBQ Sauce. Served with Garlic Mashed Potatoes

Smoked Brisket **\$30.00**

In-House Hickory and Mesquite Smoked Choice Angus Beef Brisket. Presented with Garlic-Cheddar Mashed Potatoes and Porter Sauce

All prices subject to 6.5% sales tax and 20% Management Charge.



PLATED DINNER (continued)

Dinner Entrees (Select One)

*All Entree Selections are Served with Chef Selected Starch & Vegetable du Jour, Fresh Baked Rolls and Butter, Coffee, Decaf Coffee, Iced Tea and Water
Gluten Free Bread or Rolls may be added to your plated dinner for an additional charge of \$1.00 per person.*

Curried Seitan & Vegetable Stir-Fry \$27.00

Yellow Curry Spice Rubbed Seitan Strips With Traditional Asian Style Stir Fry Vegetables with a Light Soy-Ginger-Garlic Sauce. Presented with Basmati Rice and Grilled Flatbread

Grilled Portabello & Eggplant Stack \$25.00

Fresh Portabello Mushrooms Marinated in Balsamic Vinegar and Grilled Along with Fresh Seasoned Eggplant and Layered with a Blend of Cheeses, Fresh Herbs and Roasted Red Peppers. Presented with Grilled Polenta and Laced with Our House Marinara Sauce

Chile Rellenos \$24.00

A Pair of Cheddar Stuffed Chile Rellenos Smothered in Vegetarian Green Chile and Topped with a Light Sprinkling of Cheese and Fresh Cilantro. Presented with Vegetable-Rice Pilaf

Stuffed Cabbage Romesco \$24.00

A Mixture of Seasoned Rice and Grilled Vegetables Wrapped in Fresh Cabbage and Smothered in a Spanish Style Nut Roasted Red Pepper and Garlic Sauce

Southwest Double Veggie Meatless Loaf \$25.00

Spicy Rice, Bean & Vegetable Loaf Served with Mashed Potatoes and Gravy

 **Ovations**
EVERYTHING'S FRESH!



All prices subject to 6.5% sales tax and 20% Management Charge.

DESSERT SELECTIONS

Tiramisu

Traditional Italian Layered Cake of Mascarpone Cheese, Espresso, Lady Fingers and a Hint of Liqueur

Southern Style Pecan Pie

Sweet pecan confection in a flaky crust

Carrot Cake

A Moist Cake Loaded with Shredded Carrots, Pecan Pieces, and Crushed Pineapple All Covered with a Delicious Cream Cheese Frosting

Italian Lemon Cake

Layered Yellow Cake with Italian Lemon Cream and a Sugar Crumb Topping

New York Style Cheese Cake

Traditional/Drizzled with a Chocolate Sauce or Finished with Fruit Toppings

Black Forrest Cake

Dark Chocolate Cake Filled with Whipped Cream and Cherries

Chocolate Torte

Creamy Flourless Chocolate Torte

Chocolate Mousse Cake

Layered Cake with Dark Milk and White Chocolates

Liqueur Compote Fruit Cup

Seasonal Fresh Fruit Marinated in Your Favorite Flambe Liqueur and Served with Whipped Cream

Pound Cake

Served with Amaretto Strawberries and Whipped Cream



RECEPTION



RECEPTION

HORS D'OEUVRES (50 Pieces per Order)

Coconut Chicken Skewers \$70.00

Crispy Coconut Chicken Served with Citrus Dipping Sauce

Beef Satay \$75.00

Ginger, Soy and Scallions Served with Red Pepper Marinade

Chicken Satay \$75.00

Brushed with Spicy Peanut Sauce

Portobello Satay  \$100.00

Garlic, Sherry, and Onion Marinade

Roast Beef Crostini \$75.00

Caramelized Onions Served with Horseradish

Mandarin-Sriracha Chicken Lollipops \$100.00

Panko Crusted & Mandarin-Sriracha Glazed Stuffed Chicken Lollipops with Mandarin-Sriracha Dipping Sauce

Steak Empanadas \$140.00

Seasoned Fajita Beef, Cilantro and Cheese Wrapped in Empanada Dough and Baked

Smoked Chicken Quesadilla \$100.00

Smoked Chicken, Mild Cheddar, Monterey Jack Cheese, Spicy Jalapenos, Tomatoes, Peppers and Freshly Prepared House Salsa

Tomato Basil Bruschetta \$65.00

Fresh Tomatoes and Basil Topped with Smoked Mozzarella and Parmesan Cheeses on Toasted Baguette Drizzled with Balsamic Glaze

Deli BBQ Meatballs \$50.00

Beef and Pork Meatballs Braised in a Jalapeno-Hickory BBQ Sauce

Bacon Wrapped Shrimp **Please ask Ovation's Sales Rep**

Jumbo Shrimp Wrapped in Applewood Smoked Bacon

Chicken Wings \$50.00

Spicy Buffalo or Teriyaki

Antipasto Skewer  \$90.00

Mozzarella Cheese, Grape Tomatoes, Artichoke Hearts, Spiced Kalamata Olive, and Basil Tossed with Fresh Herbs and Olive Oil

Chicken Tenders \$70.00

Lightly Breaded Petite Chicken Breast Strips with Honey Mustard, Ranch and BBQ Dipping Sauces

All prices subject to 6.5% sales tax and 20% Management Charge.



RECEPTION (continued)

HORS D'OEUVRES (50 Pieces per Order)

Thai Almond Spring Roll   **\$85.00**
Sliced Toasted Almonds, Coconut and a Selection of Fresh Vegetables, a Touch of Sesame Oil, Fresh Garlic and Seasonings, All Wrapped in Spring Roll Wrapper

Buffalo Chicken Pocket **\$90.00**
A Buffalo Style Combination of Tender Chicken, Celery, Carrots, and Bleu Cheese Seasoned with Garlic and Hot Sauce. Rolled in a Crispy Wonton Wrapper

Spinach & Chevre Tartlets **\$80.00**
Fresh Spinach Sautéed with White Wine and Seasonings Blended with Goat Cheese and Presented in Mini Phyllo Cups

Smoked Trout with Chili Vinaigrette en Croute **\$125.00**
Rocky Mountain Trout Cold Smoked, Dressed with a Chili Vinaigrette then Wrapped in Puff Pastry and Baked

Rumaki **\$125.00**
Water Chestnuts and Chicken Liver Marinated in Soy, Ginger, and Garlic and Wrapped in Bacon

Lobster Avocado Cocktail Vol-a-Vent Please ask your Oventions Sales Rep
Lobster and Avocado Salad Presented in a Puff Pastry Vol-a-Vent Shell

Spicy Candied Pecan & Goat Cheese Salad Tartlet **\$125.00**
Fresh Micro Greens, Goat Cheese, Spicy Candied Pecans Dressed in a Raspberry Vinaigrette and Presented in a Tartlet Shell

Crispy Butternut Squash Ravioli **\$70.00**
Ravioli Filled with Ricotta, Herbs and Winter Squash

Jalapeno & Cheddar Pretzel Wrapped Brat Bites **\$100.00**
Homemade and Served with our Signature IPA Mustard & Beer Cheese Sauces

Chicken Crisp Raspberry & Brie Canapé  **\$100.00**
Sliced Brie with Fresh Raspberry Served atop a Homemade Chicken Crisp Cracker

SouthWest Chicken Crisp and Grilled Flank Steak Canapé  **\$125.00**
Marinated & Grilled Flank Steak Sliced Thin and Served atop a Homemade Chicken Crisp Cracker and Finished with a Homemade Chipotle Vinaigrette

All prices subject to 6.5% sales tax and 20% Management Charge.



RECEPTION (continued)

DISPLAYS (Serves 50 People)

Fresh Fruit Display **\$190.00**

Seasonal Sliced Fresh Fruits, Berries and Melons, Served with Fruit Yogurt Dipping Sauce

Crudités **\$150.00**

Assortment of Seasonal Crisp, Fresh Vegetables Served with Ranch Dipping Sauce

Spinach and Artichoke Dip **\$100.00**

Spinach and Artichoke Hearts Blended in a Cream Cheese Sauce Served with Tri-Colored Tortilla Chips Sliced Baguettes, Carrots, and Celery

International and Domestic Cheese Display **\$195.00**

Selection of Cheeses, Crackers and Sliced Baguette

Antipasto **\$225.00**

Imported Italian Meats and Cheese, Olives, Marinated Artichoke Hearts, Grilled Vegetables, and Artisan Bread Display

Assorted Miniature Pastries, Cheesecakes, & Dessert Shooter **\$10.00 Per Person**

Assorted, Handcrafted Bite Sized Desserts



RECEPTIONS

“STANDING OVATIONS” RECEPTION STATIONS

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

The “Slider” Plate

\$14.00 Per Person

Chef Attended Station Serving Up Sliders.
Please Choose Up to Four Flavors:

Jalapeno-Cream Cheese
Stuffed Bombay Sliders (Curried)
Beer-Braised Pork Belly
Pork Cubano
Buffalo Chicken
Turkey-Brie
Mushroom-Bacon
California Chicken Club
Thai Flank Steak
Portabella

Asian Lettuce Wraps

\$11.00 Per Person

Chef Attended Station Serving Up Fresh, Made to Order Lettuce Wraps from an Array of Meats, Vegetables & Asian Style Condiments

Choice of Ingredients:

Garlic, Ginger, Soy Marinated Beef
Seasoned, Seared Chicken
Grilled, Marinated Tofu
Sliced Mushrooms
Garlic Shrimp
Water Chestnuts
Baby Corn
Fresh Chopped Scallions
Toasted Almonds
Broccoli, Carrots, Peppers, Onions

Seven Seas Seafood Station

\$22.00 Per Person

Chef Attended Station Serving Fresh Spice Rubbed and Pan Seared Ahi Tuni on Grilled Bread

Ginger-Wasabi Sauce
Crab & Cheese Rangoons
Bay Shrimp Salad Cups
Hand Rolled Vegetable Spring Rolls



Ovations
EVERYTHING'S FRESH!



RECEPTIONS (continued)

Crostini Action Station (Choose Three) \$10.00 Per Person

Chef Attended Action Station Serving Up Fresh Crostini from the Following Choices:

Fat Tire Braised Pork Belly with an IPA Mustard
Traditional Bruschetta
Tapenade w/Red Pepper Rouille
Angus Bistro Roast Beef
Buffalo Chicken
Guacamole BLT
Lemon Ricotta
Pea, Parmesan, and Mint
Pork Mojito
Thai Shrimp

Gourmet Grilled Cheese Action Station \$11.00 Per Person

Chef Attended Station to Create Your Custom Grilled Cheese Sandwiches Including the Following Ingredients:

Sour Dough & Multi Grain Bread
Cheddar
American
Gouda Cheese
Deli Ham
Turkey
Tomatoes
Grilled Onions
Dijonaise
Citrus Aoli

Mashed Potato Bar \$7.00 Per Person

**Add On Mashed Sweet Potatoes and Brown Sugar \$2.00 Per Person*

Chef Attended Station to Create Your Own Mashed Potatoes that Include the Following Ingredients:

Creamy Buttermilk Mashed Potatoes
Smoked Bacon
Crumbled Bleu Cheese
Chives
Grated Cheddar Cheese
Caramelized Red Onions
Whipped Butter
Sour Cream

The Italian Trattoria \$14.00 Per Person

Chef Attended Station and Prepared to Delight

Includes Crushed Red Pepper Flakes, Grated Parmesan Cheese, and Garlic Bread

Select Two Pastas:	Select Two Sauces:	
Penne	Marinara	Arrabiata
Cheese Tortellini	Creamy Alfredo	Bolognese
Garden Rotini	Pesto Cream	
Fettucine		

All prices subject to 6.5% sales tax and 20% Management Charge.



RECEPTIONS

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

Ice Cream Sundae Bar **\$8.00 Per Person**
Build Your Own Sundae with an Array of Ice Cream and Toppings

Dessert Pizza Bar **\$8.00 Per Person**
Individual Chocolate Chip and Sugar Cookie Pizzas that You Decorate with an Array of Fresh Fruit and Cream Cheese Frosting

Make Your Own S'mores **\$8.00 Per Person**
Gram Crackers, Marshmallows, Chocolate, Peanut Butter Cups, and Fire!

Cookie Decorating Party **\$10.00 Per Person**
Sugar or Gingerbread Cookies that You Decorate with Assortment of Candy and Toppings



BAR OPTIONS



BAR OPTIONS

CASH & HOST BAR PRICES

Please ask our Oventions 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 \$24.00 per bottle
(4-5 servings per bottle)

**Please ask our Catering 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

Smirnoff, Bacardi Rum, Bacardi Oakheart,
Jack Daniels, Jim Beam, Jose Cuervo, Tanqueray, Dewars

**Please ask our Catering Sales Representative about Premium Liquor Brands*

Bottled Beer Selections

16 oz Dometic Aluminum Canned Beers:

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

Specialty Beers/Alternatives:

Fat Tire, Easy Street, 90 Shilling, Corona, Stella Artois, Sam Adams, Mike's Hard
Lemonade, Goose Island IPA, and Johnny Appleseed



GENERAL INFO



GENERAL INFO

FOOD & BEVERAGE SERVICE POLICIES

Outside Food and Beverages

Ovations Food Services 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

Ovations Food Services 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

Ovations Food Services 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 Ovations sales representative.

Linens

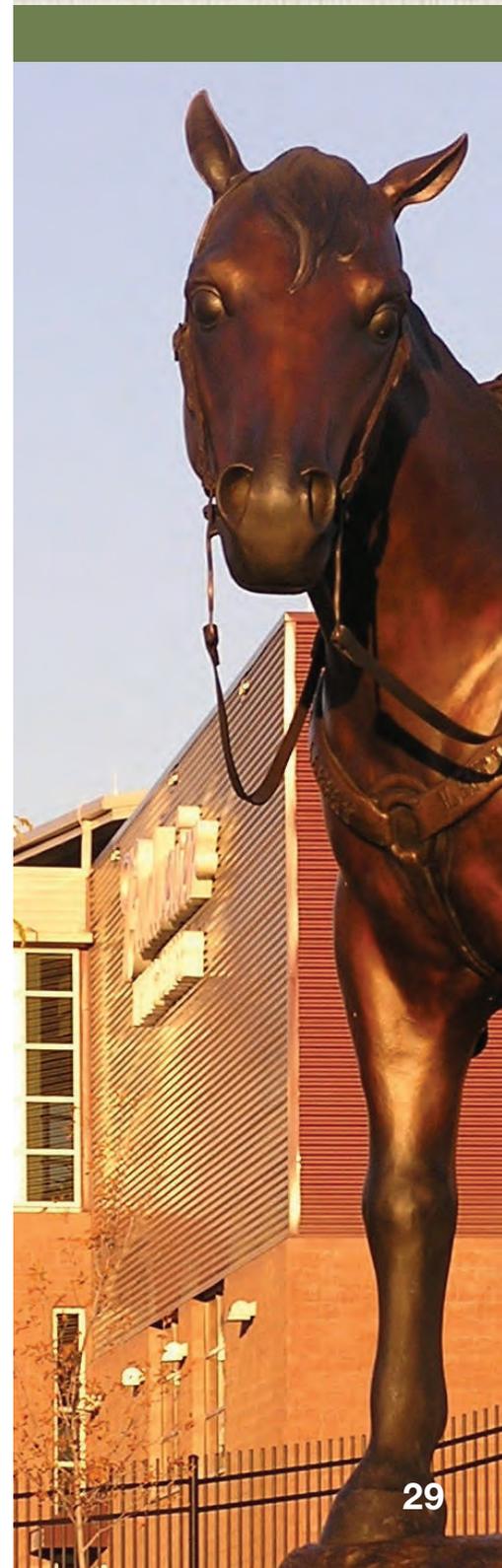
Basic linens for tables and napkins are provided for all events. Please ask your Ovations sales representative for information regarding additional linen needs for your event.

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.

Gratuity and Taxes

All catered events are subject to a 20% Management Charge. 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.



GENERAL INFO

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 Ovations Food Services 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.

Ovations 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 Ovations Food Service 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.

Ovations Food Services Contact Information

Barb O'Malley Wikstrom
Catering Manager
(970) 619-4051
bomalley@larimer.org

Lori Hunnicutt
Banquet Manager
(970) 619-4013
lhunnicutt@larimer.org

Phil Hossler
General Manager
(970) 619-4050
phossler@larimer.org

