



BREAKFAST

Continental Breakfast

A delightful chef's selection of bagels, muffins, pastries, breads and whole fruits with accompaniments.

Add yogurt cups, 2.5 per consumption

Minimum 10 guests, 10 per person.

The Quiche Plate

Classic Quiche Lorraine, buttery croissant, sliced melon.

Minimum 10 guests, 10 per person.

Wine Country Inn Guest Breakfast Buffet

Join our hotel guests for breakfast.

Our best daily fare as presented for all registered guests of Wine Country Inn. Seasonally selected items may feature fresh eggs, meats, potatoes, breads and bakery, yogurt, sliced or whole fruits, assorted hot and cold cereals with accompaniments.

Maximum 75 guests, 12 per person.

Hearty American Breakfast Buffet

Your private breakfast buffet features a variety of fresh fruit, assorted breads and bakery, classic breakfast meats, scrambled eggs, quiche, biscuits with sausage gravy, and a "top the hot" cereal bar.

Full beverage station includes premium roasted regular and decaffeinated coffees, assorted hot teas, orange juice and premium hot cocoa.

Minimum 20 guests, 17 per person.

Add-On Breakfast Delights

Waffle Station

Minimum 10 guests, 2 per person.

We supply the materials, your guests supply the creativity. This build your own waffle event will feature both savory and sweet items to add into the waffle as it cooks, plus additional toppings to complete each delightful creation. A great opportunity for your guests to mingle at the start of their day!

Omelet Station

Minimum 20 guests, 4 per person.

Your private chef is ready to create individual omelets. Your guests will be able to select from a variety of ingredients, assuring customized satisfaction for all.



Breaks and Refreshers

Wine Country Inn Bakery

Each flavor of each item is priced per dozen, 1 dozen per flavor minimum.

Danish: Almond, Apple, Blueberry, Candied Orange, Cheese, Peach, Raspberry, Strawberry. 24

Muffins: Almond, Apple, Bacon Brown Sugar, Candied Orange, Cherry, Chocolate Chip, Coffee Cake, Peach. 21

Cookies: Chocolate Chip, Cherry Pistachio, Haystack, M&M, Macaroon, Oatmeal Raisin, Peanut Butter, Raspberry, Snickerdoodle, WCI House. 18

Brownies, Lemon Bars, or Rice Krispie Treats. 19

Break Fruit Tray

Serves 10-15.

Chef's seasonal choice of fresh melons, tropical fruits, grapes, citrus and berries. 30

Whole Fruit Basket

Minimum 12 pieces, per piece.

Chef's seasonal choice of apples, oranges, bananas, pears, apricots, nectarines. 3

Chips and Salsa

Serves 15-20

Fresh fried tortilla chips with mild salsa. 30

Add queso con carne 20, guacamole 15

The Movie Break

Unlimited theatre quality popcorn displayed in our popper, self-serve. 50

The Grab Bag

Individually packaged chips, snack bars or treats. 2

Bottled water, canned sodas. 3



Lunch Plates

Per person. Served 10:00 AM to 3:00 PM.

Ten to nineteen guests, choose two items with sides. One additional item choice per 10 additional guests, maximum 4 choices.

Salad Plates 14

Chicken Caesar Salad ^{GFO}: House-made dressing adorns crisp romaine lettuce, parmesan and Romano cheese blend and house-made croutons underline tender marinated grilled chicken breast.

Cobb Salad ^{GFO}: WCI house vinaigrette dressing on crisp lettuce blend, diced ham, turkey, tomatoes, bacon, egg and crumbled blue cheese.

Taco Salad: Served in a freshly fried tortilla shell, ground beef or diced chicken, salsa, sour cream and guacamole with fresh fried chips.

Sandwich Plates 14

Beyond the Border Burrito: Flavored flour tortilla contains Spanish rice, black beans, shredded beef and house-made salsa. With sour cream, guacamole, chips and salsa on the side.

Colorado Chicken Breast Sandwich ^{GFO}: Herb marinated, charbroiled breast of chicken, sweet greens, Dijon mayonnaise on a ciabatta bun with a choice of side.

Chicken Salad Croissant ^{GFO}: Classic family recipe chicken salad on a butter croissant with sweet greens and choice of side.

Deli Sandwich and Soup du Jour ^{GFO}: Choice of deli sliced ham, roast beef or turkey with lettuce and tomato on a ciabatta roll with chef's choice soup du jour.

Grilled Cheese Sandwich with Tomato Soup ^{GFO}: House-made tomato soup combined with grilled sourdough and cheddar cheese sandwiches.

Pulled Pork Sandwich ^{GFO}: Chipotle peach BBQ pulled pork shoulder, smoked in-house, piled high with slaw on a chewy ciabatta bun and served with choice of side.

Stuffed Pita: Traditional combination of beef and lamb gyro with lettuce, tomato and house-made tzatziki sauce with choice of side.

Wraps 12

Flavored flour tortilla and choice of side.

BLT, Chicken Caesar, Colorado Vegetarian, Smoked Turkey, Turkey Club.

The Sides

House side salad, chef's choice soup du jour, potato chips, fruit cup, cole slaw, pasta salad, potato salad.



Lunch Buffets

Per person. Served 10:00 AM to 3:00 PM

Wrap it up Buffet^{GFO} 18

Minimum 10 guests, choose two. One additional choice per each 10 additional guests, maximum 4 choices.
Includes Chef's choice soup du jour and WCI house salad with peach balsamic vinaigrette.

Smoked Turkey with sweet greens, cheddar cheese and Dijonnaise sauce.

Chicken Caesar with roasted chicken, romaine lettuce, house-made dressing, parmesan and croutons.

Bacon, Lettuce and Tomato, need we say more?

Turkey Club with bacon, crisp lettuce, tomato, smoked turkey breast and mayonnaise.

Colorado Vegetarian with seasonal greens, fresh and marinated vegetables, fresh herbs and Dijon vinaigrette.

Soup, Salad and Sandwich Trio^{GFO} 18

Minimum 10 guests.

Build your own sandwich bar includes Chef's choice soup du jour, WCI house salad with peach balsamic vinaigrette, a variety of sandwich breads, deli sliced turkey, ham, roast beef and salami with Swiss, American, provolone and cheddar cheeses, lettuce, tomato, mayonnaise, mustard and pickles.

Fajita and Taco Bar^{GFO} 20

Minimum 20 guests.

Build your own tacos and fajitas featuring seasoned ground beef, grilled steak and chicken breast, roasted peppers and onions, shredded lettuce, diced onion and tomato, shredded cheeses, sour cream and guacamole. Served with refried beans, Spanish rice, soft flour tortillas and crisp corn tortilla shells, fresh fried chips and salsa.

The Burger Bar^{* GFO} 18

Minimum 10 guests.

Potato salad, cole slaw, borracho beans, corn on the cob and potato chips lead the way to the best charbroiled premium beef patties. Lettuce, tomato, pickles, American, Gruyere and provolone cheeses, ketchup, mustard and house-made tomato jam. Add vegan Beyond Burgers upon request, add 2 each.



Appetizers, Hors d' Oeuvres, Tapas

Price for initial 25 piece increment per flavor per item/Price per additional increments of same flavor.
All items may be server passed upon request at no additional charge.

Antipasto Pintxos ^{GFO} ; Salami, green olive, cherry tomato, mozzarella.	35/28
Caprese Pintxos ^{GFO} ; Cherry tomato, mozzarella, basil, balsamic reduction.	32/25
Chili Lime Chicken Pintxos ; Chicken skewers with Thai sweet chili sauce.	50/40
Crab Cakes ; Hand-formed lump crab patties with Creole Remoulade.	60/49
Deviled Eggs ^{GFO} ; Classic with paprika and chives.	25/20
Fresh Fruit Skewers ^{GFO} ; Chef's choice of fresh seasonal fruits.	45/35
Fried Ravioli ; Crisp exterior, warm cheese center, classic marinara.	25/20
Fried Wontons ; House rolled with pork, crab or cream cheese fillings.	32/25
Glazed Meatballs ; Bacon cheeseburger, chipotle peach BBQ, marinara, sesame teriyaki, Swedish, Thai sweet chili.	28/22
Prosciutto & Phyllo Wrapped Asparagus Spears ; Baked crispy, slightly salty.	50/40
Stuffed Croissants ; Choice of ham and Swiss, spinach and cheese or smoked salmon.	45/35
Quiche Tart ; Choice of bacon & leek, ham & Swiss or spinach & feta.	32/25
Salmon Cakes ; Hand-formed smoked salmon patties with dilled hollandaise.	45/35
Seared Tuna Canape ; * Toasted baguette, seared tuna, sesame seed, tamari, wasabi.	65/50
Shrimp Cocktail ; ^{GFO} Colossal shrimp, house-made cocktail sauce, lemon.	70/55
Sliders ; Bacon cheeseburger, BBQ beef brisket, Caprese, chicken cordon bleu, chicken Parmesan, grilled vegetable, ham & cheese, meatball marinara, Philly cheesesteak, pulled pork with slaw, Reuben, sloppy joe, turkey club with cranberry and cheddar,	75/60
Smoked Chicken Lollipops ; WCI smoked chicken drumsticks with choice of house-made sauces, low country honey mustard, Thai sweet chili, Palisade peach BBQ, or Dad's red jalapeno glaze.	55/44
Smoked Salmon Canape ; Toasted baguette, smoked salmon, crème fraiche, fresh dill.	32/25
Steak Bruschetta ; * Toasted baguette, caramelized sweet onion, shaved ribeye, blue cheese crumbles.	35/28
Stuffed Mushroom Caps ; Choice of sausage or vegetarian.	35/28
Crab	40/32
Stuffed Potato Skins ; Chipotle peach BBQ pulled pork, bacon & cheddar, fully loaded or vegetarian.	25/20

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Hors d' Oeuvre Displays

Service quantities are estimates, price per display.

Baked Brie serves 35. This famous French cheese is topped with dried fruits and nuts, wrapped in delicate puff pastry then baked to a golden brown. Served with a cracker display. 70.

Cheese and Charcuterie Display^{GFO} serves 30/50. Chef's choice assortment of premium cured meats and cheeses accompanied with fruits, olives, nuts and condiments. Served with a cracker display. 175/210.

Crudit  Display^{GFO} serves 20/50. Seasonal fresh vegetable assortment with choice of ranch, blue cheese or French onion dip. 50/80.

Honey Smoked Salmon^{GFO} serves 30. Lemon infused dill cream, capers, red onion and diced egg. Served with a cracker display. 95.

Humus Platter serves 35. Choose from house-made roasted red pepper, classic or pesto flavored humus, served with fresh fried pita chips, breads and vegetables. 40.

Poke Nachos* serves 20. Ahi Tuna is diced, spiced and layered onto fried wonton chips with basmati rice, wakame salad, wasabi sauce, pickled ginger, crushed macadamia, and toasted sesame seeds. 75.

Seasonal Fruit Display^{GFO} serves 20/40. Chef's choice assortment of seasonal sliced or cubed fruits with yogurt dipping sauce. 75/130.

Spinach and Artichoke Dip^{GFO} serves 30. Made in-house, this classic rich and creamy delight is served with assorted bread and cracker display. 65.

Stations

Minimum 50 guests, two stations, 20; three stations, 25; four stations, 30 per person.

Slider Station

Build your own slider offers choice of three sliders, including lettuce, tomato, onion, tomato jam, chips and cole slaw. Choices include bacon cheeseburger*, BBQ beef brisket, chicken cordon bleu, chicken Parmesan, grilled vegetable, ham & cheese, meatball marinara, Philly cheesesteak, pulled pork with slaw, Reuben, sloppy joe and turkey club with cranberry and cheddar.

Italian Station

Choice of any one Baked Ziti, Fettucine Alfredo or Pasta Bolognese. Includes Caesar salad, caprese pintxos, meatball marinara sliders, bread sticks.

Southwestern Station

Build your own fajitas with grilled beef and chicken, saut ed onions & peppers, tortillas. Includes fresh fried chips and salsa, chorizo pintxos.

Loaded Potato Station

Baked and mashed russet or sweet potatoes, ready to top with choice of beef, chicken or turkey gravy. Add crumbled bacon, queso con carne, sliced jalapeno, broccoli, diced tomato, fried onion rings, sour cream, shredded cheddar jack cheese, blue cheese and fresh herbs.

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Nate's Plates

Minimum 10 guests, choose two entrées. One additional entrée per 10 additional guests.
Maximum of 4 entrées. WCI house salad, dinner rolls and Chef's choice seasonal vegetable to complement all entrées. Maximum 100 guests for plated service.

Apricot Glazed Chicken^{GFO}: Plump, juicy chicken breast is given a slightly sweet apricot glaze, served on Florentine rice pilaf. 20.

Blackened Chicken Alfredo^{GFO}: Lightly Cajun spiced, high heat seared and lightly sauced. Served with linguine. 20.

Braised Lamb Shanks: Gently braised in wine and aromatic vegetables for deep flavors and tenderness. Served on garlic mashed potatoes. 21.

Prime Top Sirloin Steak^{GFO}: Charbroiled medium, crowned with grilled onions and blue cheese. Served with mashed potatoes. 26.

Pork Tenderloin Medallions with Bacon Jam^{GFO}: Sautéed with Jack Daniel's and finished with bacon jam. Served on risotto. 21.

Lavender Gremolata Crusted Colorado Trout: Filet of Colorado trout is roasted with lavender gremolata. Served on Florentine rice pilaf. 24.

Maple Honey Glazed Salmon^{GFO}: Sustainably raised and harvested, charbroiled and lightly glazed. Served with risotto. 25.

Rosemary Roasted Pork Loin^{GFO}: Marinated with garlic and rosemary, gently roasted for juicy flavor. Served with mashed potatoes. 22.

Shrimp Scampi: Butter, garlic, lemon and white wine flavors Colossal US Gulf shrimp. Served on linguine. 24.

Surf and Turf^{*}: Beef Wellington and shrimp scampi on linguine. 34.

Teriyaki Flank Steak^{GFO}: Marinated for maximum flavor and tenderness, charbroiled medium, sliced and served with rice pilaf. 25.

Stuffed Portobello Mushroom^{GFO}: Marinated Portobello mushroom cap grilled then filled with a mixture of mushroom, quinoa, rice, and diced vegetables. 20.

Vegan Risotto with Sundried Tomatoes^{GFO}: A seasonal selection of vegetables add body and flavor to this creamy Arborio rice presentation. 20.

Stuffed Cabbage with Spicy Marinara^{GFO}: Wild rice, red quinoa and Chef's selection of vegetables are wrapped in cabbage leaves and crowned with a ribbon of marinara. Vegetarian presentation includes Parmesan cheese. 20.

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Dinner Buffets

Classic Buffet

Minimum 20 guests, choose two entrees, two sides. One additional entrée choice per ten additional guests, limit 4.

Two Entrée 28

Three Entrée 30

Four Entrée 33

Classic Buffet includes Wine Country Inn house salad with peach vinaigrette dressing, dinner rolls and butter.

Entrées: Roast beef* au jus, herb and garlic baked chicken, rosemary roasted pork loin*, maple glazed salmon*, or smoke-roasted turkey. Chef carved Prime Rib, add 8.

Choice of two sides: garlic mashed potatoes, roast potato medley, au gratin potatoes, baked mac and cheese, Florentine pecan rice pilaf, lemon garlic asparagus, green beans with bacon and onions, roasted Brussel sprouts, or corn on the cob.

West Coast Buffet

Minimum 20 guests. 30

Roast beef tri-tip*, grilled salmon with lemon beurre blanc, roasted Yukon gold potatoes with garlic & dill, broccoli, cauliflower and carrot medley. West Coast Buffet includes Wine Country Inn house salad with peach vinaigrette dressing, dinner rolls and butter.

Southwest Buffet

Minimum 20 guests, choose two entrees. One additional entrée choice per ten additional guests, limit 4.

Two Entrée 22

Three Entrée 25

Four Entrée 29

Entrées: Achiote chicken with black bean corn relish, enchiladas- beef or chicken, grilled salmon* with mango chipotle salsa, beef or chicken fajitas, tostadas – chicken, shrimp or Portobello, snapper Vera Cruz. Rice, beans and condiments included.

Low and Slow BBQ Buffet

Minimum 25 guests. 30

Beef brisket, chipotle peach BBQ pork ribs and rope sausage are smoked in-house. Served with potato salad, pasta salad, borracho beans, and jalapeno cheddar cornbread.

Italian Buffet

Minimum 20 guests, choose two entrees, two sides. One additional entrée and per ten additional guests, limit 4.

Two Entrée 24

Three Entrée 28

Four Entrée 33

Entrées: Chicken Marsala, Chicken Parmesan, Baked Ziti, Fettucine Alfredo, Meatball Marinara, Italian Sausage and Peppers, Pesto crusted Flank Steak*, Pizza Margherita.

Choice of two sides: Caesar salad, Caprese salad, squash & tomato medley, risotto, or garlic herb pasta. Garlic cheese bread included.

Home Style Buffet

Minimum 20 guests, choose two entrees, two sides. One additional entrée per ten additional guests, limit 4.

Two Entrée 23

Three Entrée 27

Four Entrée 32

Entrées: Chicken fried steak, classic meatloaf, fried chicken, pot roast.

Home Style Buffet includes Wine Country Inn house salad with peach vinaigrette dressing, dinner rolls and butter.

Sides: Mashed potatoes, potato salad, cole slaw, corn on the cob, green beans with bacon and onions, summer salad, three bean salad, mac and cheese, fried okra, scalloped potatoes, creamed corn.

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Catering Menu 2019

A Taste of Palisade

Seasonal availability, July through October. Harvest dependent, minimum 25 guests.

Two Entrée 28

Three Entrée 32

Four Entrée 36

Entrées^{GFO}: Lavender gremolata crusted trout, grilled peach glazed chicken breast, pork loin with roasted cherries and shallots.

Peach BBQ boneless buffalo short ribs, add 5.

Salads, choose one^{GFO}: Blaine's salads: Caprese, mixed greens or butter crisp wedge.

Sides, choose one: Scalloped potatoes, wasabi mashed potatoes^{GFO}, Lyonnaise potatoes, Florentine rice pilaf^{GFO}. Chef's choice WCI garden vegetable and dinner rolls and butter.

Dessert:

One for all, 5, choose two, alternating 6

Tally apple pie, peach pie, carrot cake,

House-made cobblers: peach, cherry, plum, apricot, nectarine.

Dessert Buffets

Portioned and displayed for sampling, twenty guest minimum.

Three choices, 6. Four choices, 7.

Peach bread pudding with caramel sauce, crème brûlée, vanilla bean panna cota, tiramisu, chocolate mousse^{GFO}, vanilla custard tart with fresh berries, lemon meringue pie, strawberry shortcake, petit fours, deep dish key lime pie, sopapilla, flan, churros.

Cheesecake flavors: salted caramel, blueberry merlot, raspberry almond, cherry pistachio, bacon jam. House-made cobblers: Tally apple, peanut butter cream cheese with Oreo crust, lemon meringue, cherry, pecan, pumpkin, blueberry, strawberry rhubarb, chocolate cream, coconut cream.

Ice cream sundae bar^{GFO}, add 4.

Plated Desserts

One for all, 5, choose two, alternating 6, personalized two choices*, 8.

Peach bread pudding with caramel sauce, flourless chocolate torte with raspberry coulis^{GFO}, key lime pie, strawberry shortcake, cheesecake of choice, apple pie ala mode.

*five day advance notice required.

***Note:** These foods may be served undercooked. 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.

All pricing is subject to 7.27% sales tax and 20% service charge.

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