

Menu

Hot Breakfast Buffets

Each of our Hot Breakfasts includes Freshly Brewed Colombian Coffee and Decaf, Herbal Tea

The Executive Continental

Assorted Freshly Squeezed Fruit Juices, Sliced Fresh Seasonal Fruits and Berry Display, Assortment of Breakfast Pastries, Preserves and Butter or Margarine, Cream Cheese.

Burrito Grande Bar

Includes Warm Flour Tortillas stuffed with: Scrambled Eggs, Roasted Breakfast Potatoes, Shredded Cheese, Chorizo Sausage, and Pork Green Chile

Vegetarian: Scrambled Eggs, Shredded Jack and Cheddar Cheeses Topped with Vegetarian Green Chile accompanied by a Fresh Chunky Vegetable Salsa, Pico de Gallo, Salsa Verde & Cholula®, Sour Cream and Sliced Fresh Seasonal fruit

Egg Nog French Toast

Egg Nog French Toast served with Warm Maple Syrup Choice of Bacon Strips or Sausage Patties Chef's Breakfast Potatoes and Oven Baked Breakfast Pastries, Comes with Assortment of Freshly Squeezed Fruit Juices

(Add Scrambled Eggs 2.55 per person)

Pricing: \$26.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Refreshments and Breaks

Morning Refreshments

Assorted muffins, Bagels with Cream Cheese and Butter, Hot Coffee, Hot Tea, Soda and Bottled Water

15.00 per person

The Afternoon Break

Chocolate Chip, Oatmeal, and/or Peanut Butter Cookies Soft Drinks and Iced Tea

15.00 per person

Single Treats Mix & Match

Popcorn: Buttered, Caramel Corn, Cheese

Snack Pretzels

Assorted Nuts

Candy Bars (6 bars)

Chex Mix

Assorted Chips

\$20 for every two Selected

\$12.00 for single purchase

Pricing: Listed Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

A La Carte Beverages

Beverage List

Fresh Brewed Coffee	\$45.00 per gallon
Herbal Tea	\$45.00 per gallon
Ice Tea	\$45.00 per gallon
Hot Chocolate	\$45.00 per gallon
Spiced Cider	\$45.00 per gallon
Assorted Juice	\$2.50 per person
Milk (pint)	\$2.00 per person
Bottled Water	\$2.00 each
Assorted Canned Soft Drinks	\$2.50 each

Pricing: Listed Per Gallon or Per person

(Tax and service charges may apply)

Menu

Sandwiches & Wraps

Each entree is served on a plate in its own single serving with salad or pasta , fresh fruit compote, dessert of the day

Deli Sandwich

All Sandwiches come with tomato, onion, lettuce, mayonnaise, and condiments

Bread Selection

Hoagie Roll, Brioche Bun, or Croissant

Meat Selection

Roast Beef, Smoked Honey Cured Ham, or Roast Breast of Turkey

Cheese Selection

American Cheese, Swiss Cheese, Provolone, or Pepper Jack Cheese

Vegetarian Options

Vegetarian

Herbed Cream Cheese, Cucumber, Lettuce, Tomato, Avocado, Sprouts, Sliced Red Onion

Portobello Mushroom Sandwich

Herbed Cream Cheese, Marinated Grilled Portobello Mushrooms, Grilled Veggies with Seasoned Onion Straws

Pricing: \$23.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Sandwiches & Wraps

Each entree is served on a plate in its own single serving with salad or pasta , fresh fruit compote, dessert of the day

Wraps

Flour Tortilla & Lettuce

Turkey Caesar

Turkey, Romaine, Parmesan Cheese , lightly dressed in house made Caesar Salad Dressing

Vegetarian

Garden Vegetables with Herbed Cream Cheese

Tuna or Chicken Salad

House made Tuna or Chicken Salad with Crisp Romaine and Tomato

Pricing: \$23.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Salads Greens

Each plate is served on its own single serving with dinner roll or baguette, fresh fruit or fruit compote, dessert

Gourmet Chicken Breast Chef

Tossed Greens with Beefsteak Tomato Wedges, Egg, Black Olive and Swiss Cheese, accompanied with a Bias Cut Broiled Chicken Breast and Ranch Dressing

Chicken Breast Cobb

Diced Broiled Chicken Breast, Bacon and Avocado over a Bed of Iceberg Lettuce, Bleu Cheese Crumbles, with a Special Homemade Russian Dressing

Chef's Salad

Traditional Chef with Sliced Breast of Turkey, Baked Ham, Swiss and Cheddar Cheeses with your choice of Dressing

Chicken Breast and Mandarin Orange Salad

Marinated Sliced Breast of Chicken over Bibb Lettuce with Mandarin Orange Segments and an Orange Vinaigrette with Roasted Almond Slices

Pricing: \$23.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Luncheon & Dinner Buffets

Each Buffet includes salad, seasonal Fruit, Homemade Rolls & Butter

Soup & Salad Buffet

Garden Salad and Caesar Salad Choice of Soup Oyster Crackers Rolls and Butter

Add Red Chile additional 2.65 Per Person

Soup & Sandwich Buffet

Assorted Sandwiches of Roast Beef, Ham, Turkey and Vegetarian Choice of Soup Oyster Crackers Fresh Fruit Compote

Add Red Chile additional 2.65 Per Person

Soup Choices

Chicken Noodle, Tomato Bisque, Minestrone Broccoli Cheese, Baked Potato, Chicken Tortilla and others by request and with sufficient notice

Santa Fe Chicken Enchiladas

Sliced Chicken Breast, Green Chiles, Cheddar Cheese, Flour Tortillas a Creamy South of the Border Sauce with Black Bean and Cilantro Lime Rice or Refried Beans

Chicken Parmesan

Boneless Skinless Chicken Breast, Mozzarella Cheese, Fresh Grated Parmesan, Marinara Sauce with Spinach and Egg Fettuccini

Pricing: \$30.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Hors D'Oeuvres Buffet

The Continental Divide

(Six Pieces of Hors D'Oeuvres per guest)

Pulled Pork Crostini, Pineapple Chicken Skewers,
Barbecued Meatballs, Bacon Wrapped Water
Chestnuts, Crab Stuffed Cucumber,
Fresh Fruit Skewers

Pike's Peak Buffet

(Nine pieces of Hors D'Oeuvres per guest)

Beef or Chicken Satay, Miniature Reuben's, Crab Cakes, Chicken Dijonaise, Spanakopita, Cheese Quesadillas, Assorted Cold Crostini, Shrimp Stuffed Cucumbers, Assorted Tortilla Pinwheels served with Dry Snack Mix

add Domestic Cheeses and Fruit 4.00

Southwestern Buffet

Jalapeño Poppers Smoked Chicken Quesadillas Southwestern Crostini Fruit Skewers with Toasted Coconut Chicken Fajita Skewer Tri Colored Tortilla Chips with Queso, Guacamole and Salsa

add Assorted Vegetable Crudités with Dip 2.50

add Seasonal Fresh Fruit Display 3.25

add Domestic Cheeses and Fruit 4.00

Pricing: \$30.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Hors D'Oeuvres Buffet

American Bounty Table

A bountiful display of flowing Fresh Vegetables, delicious Domestic Cheeses and an array of Fresh Fruit served with Crackers, Baguette Slices and Dips

*European Bounty Table Includes Imported Cheeses with the above

Gourmet Hummus Bar

Sundried Tomato, Roasted Red Pepper and Macadamia Nut Hummus Served with Gourmet Vegetable Crudités and Pita Chips

Carver Station*

(for cocktail sandwiches)

Sliced Roast Tenderloin (minimum 20)

Roasted Rare Round of Beef, approximately (minimum 30)

Smoked or Honey Roasted Turkey Breast (minimum 50)

Bourbon Glazed Ham (minimum 50)

with Assorted Cocktail Croissants

and appropriate condiments for Sandwiches

*Additional fees apply

Pricing: \$30.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Hors D'Oeuvres Itemized

(20 item minimum)

Coconut Batter Dipped Shrimp	Black Bean and Cheese Quesadillas
Stuffed Mushrooms with Crab or Italian Sausage	Smoked Chicken Quesadillas
New England Crab Cakes	Chinese Eggrolls with Hot Mustard Sauce
Cajun Barbecued Shrimp	Bacon Wrapped Chestnuts
Miniature Brie en Croûte	Pork Pot Stickers
Miniature Reuben Sliders	Vegetable Pot Stickers
Meatballs Romanoff	Hot Wings
Swedish Meatballs	Fried Chicken Breast Fingers
Barbecued Meatballs	Sesame Chicken Fingers
Cajun Meatballs	Chicken Dijonaise
Meatballs Bourguignonne	Sweet and Sour Chicken Fingers
Williamsburg Brandied Meatballs	Hawaiian Chicken Skewers
Beef Satay with Peanut Sauce	Coconut Chicken Tenders
Chicken Satay with Peanut Sauce	Spanakopita
Sliced Sausage Links	Stuffed Baked New Potatoes (Sour Cream and Chives)
(Andouille, Kielbasa or Italian)	

Pricing: \$30.00 Per Person, 10 Persons minimum

(Tax and service charges may apply)

Menu

Entrées

All main courses include Tossed Salad Greens, Fresh Vegetable, Potato, Rice or Pasta and Freshly Baked Rolls and Butter

Poultry

Almond Coconut Chicken Breast

Chicken Cordon Bleu

Chicken Saltimbocca

Mesquite Smoked Chicken Breast, Santa Fe

Teriyaki Chicken Breast

Tarragon Chardonnay Chicken

Stuffed Chicken Breast with Apples and Almonds

Chicken Breast, Con Salsa Verde

Breast of Chicken California (Artichokes, Mushrooms and Tomatoes in Basil Cream Sauce)

Beef

Two 4 oz. Medallions Tenderloin Bordelaise

Filet, au Poivre

Grilled Filet Mignon Stuffed with Boursin Cheese
and Port Wine Sauce

Filet of Beef, Bourguignonne

Twin Filets with Madeira and Bèarnaise

Beef Tips, Stroganoff with Golden Egg Noodles

Top Sirloin Steak, Mesquite

Pricing: \$33.00 Per Person, 20 Persons minimum

(Tax and service charges may apply)

Menu

Entrées

All main courses include Tossed Salad Greens, Fresh Vegetable, Potato, Rice or Pasta and Freshly Baked Rolls and Butter

Pork

Honey Cured Ham

Pork Tenderloin with Smoked Tomatoes and Wild Mushrooms

Current Glazed Pork Tenderloin, Sauce Robert

or Creamy Madeira Sauce

Spiral Cut Honey Baked Ham

Seafood

Lemon Pepper Broiled Salmon

Teriyaki Ginger Salmon

Salmon in Champagne Sauce

Tilapia Tuscan Style

Tilapia Cajun Style

Tilapia with Lemon Butter Sauce

Pricing: \$33.00 Per Person, 20 Persons minimum

(Tax and service charges may apply)

Menu

Desserts and Sweets

Standard Sweets

White and Dark Chocolate Dipped Strawberries
3" Individual Fruit or Chocolate Mousse Tarts
White Chocolate and Bailey Cream Tarts
Milk Chocolate and Crème de Menthe Tarts
Miniature French Pastries
1" Miniature Fruit Tarts
1" Miniature Chocolate Mousse Tarts
Fudge Brownies
White Chocolate Blondies 1
Lemon Bars
Raspberry Bars
Dream Bars
Fudge Nut Bars
Frosted Brownies
Petits Fours
Assorted Tea Cookies

Seasonal

Bourbon Balls
Coconut Joys
Frosted Holiday Cookies (No minimum during Holidays)
Homemade Chocolate Chip Cookies
Homemade Peanut Butter Cookies
Old Fashion Oatmeal Cookies
White Chocolate Macadamia Cookies
M&M Cookies
Apple Pie
Harvest Apple Pie
Peach or Apple Cobbler
Assorted Cheesecakes
Cheesecake Cups
Carrot Cake

Pricing: \$8.00 Per Person, 20 Persons minimum

(Tax and service charges may apply)

Menu

Alcoholic Beverages

All Packages come with an additional Bartender Service Fee of \$75.00 and hour (2 hour minimum)

Silver Package

\$20.00 per person

Lite Beer: Kegs & Bottles: Coors Lite, Miller Lite, Bud Lite, Corona

Wine: Beringer & Salmon Creek: Pinot Grigio and Cabernet Sauvignon

Liquor: Smirnoff Vodka, New Amsterdam Gin, Bacardi Rum, Zarco Tequila, Old Forester Whiskey.

Gold Package

\$25.00 per person

New Belgium & Lite Beer: Fat Tire & Sunshine Wheat

Wine: Ravenswood & Chateau St. Michelle (all varieties)

Liquor: New Amsterdam Vodka, Bombay Gin, Captain Morgan Rum, Jose Cuervo Tequila, Jack Daniel's Whiskey.

Platinum Package

\$30.00 per person

Beer: Colorado Craft Beers: Breckenridge, Oskar Blues, Great Divide, Avery, Odell, New Belgium, Ska, Left Hand.

Wine: Bridlewood (All varieties)

Liquor: Colorado Brands (upon request), Tito's Vodka, Peach St. Distillers Gin, & whiskey, Capitan Morgan or Bacardi Rums, Azul Silver Tequila, Crown Royal, Stranahan's Whiskey.

Terms and Conditions: The Hotel's liquor license requires that alcoholic beverages only be dispensed by the Hotel's employees or bartenders. Additionally, all alcoholic beverages consumed in the meeting rooms must be purchased through the Hotel and no other outside alcoholic beverages are permitted in such meeting rooms. Alcoholic beverage service may be denied to any persons who appear to be intoxicated or are under age.