

BRUNCH BUFFET

Chilled Orange Juice, Apple Juice and Tomato Juice

Sliced Seasonal Fruits and Fresh Berry Bar, Brown Sugar and Fresh Whipped Cream

Smoked Norwegian Salmon and Colorado Trout with Cream Cheese, Mini Bagels and Condiments

ANTIPASTO PLATTER

Provolone, Artichoke Hearts, Salami, Parmigiano Pepperoncinis, Scallops, Olives and Roasted Red Peppers
White Anchovies, and Pickled Onions
Served with Crisp Breadsticks

Display of Domestic and International Cheeses with French Bread and Crackers

Marinated Tomato and Basil Salad

Grilled Vegetable and Farfalle Salad

Mesclun Greens with Vinaigrette and Ranch Dressings

CHEF'S FRESHLY PREPARED EGG AND OMELETTE STATION

Mushrooms, Ham, Cheddar Cheese, Scallions, Peppers
Tomatoes, Chives, Bacon and Salsa
Chef's Attendant fee @ \$95.00 Required

Fluffy Scrambled Eggs with Fresh Chives, Hickory Smoked Bacon
Herb Spiced Sausage

ENTRÉES

Baked Medallions of Salmon
Herb Dill Cream Sauce

Breast of Chicken Chasseur

Slow Roasted Strip Loin of Beef
Peppercorn Chutney Sauce

Au Gratin Potatoes

Medley of Seasonal Vegetables (Two Selections)

BROADMOOR Bakery Basket and Breads
Whipped Butter and Garlic Herb Butter

BROADMOOR DESSERT

Key Lime Pie, Fruit Tarts, Chocolate Mousse

BROADMOOR Macaroons

Freshly Brewed Regular and Decaffeinated Coffee

Selections of Teas
\$59.00

(60 guest minimum, \$4.00 additional charge per guest for 60 guests or less)
Buffets are not available for less than 60 guests.

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.

LUNCH BUFFET

SALAD BAR

Medley of Seasonal Lettuces

Sliced Mushrooms

Alfalfa Sprouts, Scallion Sticks

Shredded Cheddar Cheese, Black Olives

Crumbled Smoked Bacon, Sunflower Seeds

Herbed Croutons, Creamy BROADMOOR

Vinaigrette and Bleu Cheese Dressings

Tomatoes and Cucumbers Vinaigrette

Grilled Vegetable and Pasta Salad

SELECTION OF THREE ENTRÉES

Roast Sirloin of Black Angus Beef, Peppercorn Sauce

Honey Mustard Glazed Pork Loin Dijonaise

Seared Breast of Chicken, Mushroom Sauce

Baked Medallions of Salmon, Dill Cream Sauce

Cheese and Artichoke Raviolies

Marinara Sauce Au Gratin

Au Gratin Potatoes

Medley of Seasonal Vegetables (Two Selections)

BROADMOOR Bakery Basket

with Whipped Plain and Herbed Butter

BROADMOOR DESSERT BUFFET

Fruit Tartlettes

Chocolate Mousse

BROADMOOR Macaroons

Key Lime Pie

Freshly Brewed Regular and

Decaffeinated Coffee, Selections of Teas

\$54.00



Steve Griffith