

# PLATED DINNER MENU SUGGESTIONS

Selection of Soup or Appetizer, Salad, Entrée, Sorbet (Intermezzo or Sweet Endings)

## SOUP SELECTIONS

### HOT

Chicken and Corn Chowder  
Tomato Bisque with Basil  
Shrimp and Lobster Bisque with Cheese Paillette  
Butternut Squash and Apple Bisque

### CHILLED

Cucumber, Dill and Crabmeat Soup  
Avocado and Rock Shrimp Soup, Chili Oil Drizzle

## APPETIZER SELECTIONS

Grilled Swordfish Medallion on Eggplant Ring  
Red Pepper Coulis, Fried Parsley  
Portobello Mushroom with Polenta and Italian Sausage Au Gratin  
Tomato Coulis, Garden Peas  
Colorado Game and Mushroom Ragout in Vol-au-Vent  
Choke Cherry Coulis, Apple Smoked Bacon Bits, Snow Pea Julienne  
Pacific Mushrooms and Pancetta in Puff Pastry Pouch  
Chive Cream Sauce, Brunoise of Red Pepper

## ENHANCED APPETIZER SELECTIONS

Orzo Pesto with Goat Cheese Smoked Chicken, Peas \$7.00	Ahi Tuna Roll and Sashimi Pickled Seagrass Salad with Ginger, Wasabi Foam Krupruk Chips \$11.00
Lobster Ravioli, Sauce Nantua Zucchini Rondelles, Lobster Medallion \$11.00	Shrimp and Scallops with Leeks and Vermouth Sauce in Duchess Potato Ring Sundried Tomato and Chives \$12.00
Jumbo Shrimp Cocktail OR Crabmeat Cocktail served in Martini Glass \$9.50	Lump Crabcake Frisse and Mache Salad Potato Chips Remoulade Sauce \$10.00

## SALAD SELECTIONS

Baby Spinach Salad with Applewood Bacon Dressing  
Oven Roasted Plum Tomato and Portabello Mushroom  
Served with Ciabatta Bread  
Exotic Lettuces with Sonoma Goat Cheese and Grape Tomatoes  
Emulsified Basil Vinaigrette  
Traditional Caesar Salad, Crisp Romaine Lettuce, Herbed Croutons  
Shaved Reggiano Cheese  
Boston Bibb Lettuce with Grapes, Pear Julienne, Maytag Bleu Cheese  
Orange and Sundried Cranberries  
Raspberry Vinaigrette  
Mesclun Lettuce with Cucumber and Tomato  
Vegetable Julienne, Brie in Walnut Crust  
Broadmoor and Raspberry Vinaigrette Dressing  
Baby Iceberg Lettuce with Grapes  
Bacon, Scallion, Cheddar Cheese, Herb Croutons  
Cherry Tomato Halves, Balsamic and Ranch Dressings

## ENTRÉE SELECTIONS

Chicken Duke of Wellington, Sauce Madeira  
Breast of Chicken with Mushroom Duxelle in Puff Pastry  
Wild Rice Timbale, Bouquetiere of Seasonal Vegetables  
\$71.00

Broiled Fillet of Atlantic Salmon "Dieppoise"  
Mushroom Shrimp Dill Sauce  
Parsley Potatoes, Bouquetiere of Seasonal Vegetables  
\$76.00

Baked Chicken Breast, Spinach Ricotta Cheese Filling  
Creamy Tomato Sauce, Orzo Pasta  
Primavera  
\$74.00

Duet of Petite Filet Mignon of Black Angus Beef  
Jumbo Lump Crabcake OR Herb Roasted Shrimp  
Sauces Madeira and Remoulade, Chateau Potato  
Bouquetiere of Seasonal Vegetables  
\$91.00

Filet of Mignon of Beef, Sauce Bordelaise, Boulangere Potatoes  
Bouquetiere of Seasonal Vegetables  
\$87.00

Duet of Petite Filet of Beef and Filet of Rocky Mountain Trout  
Sauces Madeira and Remoulade  
Yukon Celery Mashed Potatoes, Bouquetiere of Seasonal Vegetables  
\$81.00

Duet of Petite Filet Mignon of Black Angus Beef and Atlantic Salmon  
Pink Peppercorn Sauce, Rissolo Potatoes  
Bouquetiere of Seasonal Vegetables  
\$87.00

Petite Filet of Beef and Breast of Chicken Saltimbocca  
Sauce Perigourdine, Wild Rice Medley  
Bouquetiere of Seasonal Vegetables  
\$83.00

Mixed Grill  
Colorado Lamb Chop, Petite Filet of Black Angus Beef and Shrimp  
Sauces Bordelaise and Foyote, Potato Roulade  
Bouquetiere of Seasonal Vegetables  
\$91.00

Duet of Petite Filet Mignon and Corvina Seabass, Sauce Poivrade and  
Choron, Duchess Potato, Bouquetiere of Seasonal Vegetables  
\$86.00

Petite Filet Mignon, Coldwater Lobster Tail (8 oz.)  
Napoleon Potatoes au Gratin  
Marchand Du-vin Sauce and Clarified Butter  
Bouquetiere Seasonal Vegetables  
\$115.00

## INTERMEZZO OR SWEET ENDINGS

(Included in menu price)

Trio of Sorbets with Filled Crisp Michelettes

## DESSERT ENHANCEMENTS

Seasonal Berries in Crème Anglaise Sauce  
Chocolate Linen Sack with Chambord Mousse  
Fresh Berries, Trio of Fruit Sauces and Sugar Cookie  
Mexican Vanilla Crème Brule' in Tulip Cup  
Banana Foster Sauce, Tropical Fruit Salsa  
\$9.00

A selection of entrées for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entrée. An exact count of the number of each entrée is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

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