



**Breckenridge Mountain Dining  
Banquet Menu 2019/2020**

# Breckenridge Mountain Dining Banquets & Catering

## POLICIES AND GENERAL INFORMATION

### **Attendance Guarantee**

An estimated attendance number must be provided to the Conference Service Manager 30 days prior to your first event. The Resort will charge for the actual number attending or the guaranteed number, whichever is greater. If the final guaranteed attendance is more than a 10% reduction of the estimated number, you will be charged for 90% of your estimated number or your actual attendance, whichever is greater. For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 4 days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost). When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choices are due 72 hours in advance. You are responsible for providing entrée cards denoting entrée selections per person.

### **Banquet Event Orders (BEO)**

All BEOs must be signed prior to arrival. Upon arrival, should a meeting room set need to be changed from the agreed upon set on the BEO, a \$150 room set fee will be assessed. Any deviations from the BEO which apply to Menu changes, start or end time of an event, will be assessed a 20% surcharge.

### **Outside Food and Beverage**

In an effort to provide our groups with an exceptional culinary experience, no outside food and beverage is permitted in our meeting space or common areas. In the event that outside food and/or beverage is brought into our space, a \$25 per person fee will be assessed.

### **Remaining Food**

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

### **Alcoholic Beverages**

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

### **Pricing**

All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees. Should you not meet this, there is a noted flat fee assessed. Should you wish to extend your meal an hour beyond the allowed time frame, a \$4 per person fee will be assessed. At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At One Ski Hill Place and Sevens Restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage Service Charges and Attendant Fees. At Ten Mile Station, Vista Haus, Overlook and Pioneer Crossing, an additional 2.79% United States Forest Service tax that applies to all Food & Beverage Service Charges and Attendant Fees.

### **Limited Diet Menus**

Our Conference Services Managers and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions. Menus are noted with the following dietary needs: Gluten Free (GF), Dairy Free (DF), and Vegetarian (V).

### **Sustainable Cuisine**

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.

# Table of Contents

BREAKFAST BUFFETS.....	4
BREAKFAST ENHANCEMENTS .....	5
BREAKS A LA CARTE .....	5
SPECIALTY BREAKS .....	6
WORKING LUNCH BUFFETS .....	7
LUNCH BUFFETS .....	7-8
THE HIKERS KIT .....	9
PLATED LUNCHES .....	10
HORS D' OEUVRES .....	11
CULINARY PRESENTATIONS STATIONS.....	11-12
RECEPTION DISPLAYS .....	12
DINNER BUFFETS .....	13-14
PLATED DINNERS .....	15-16
GROUPS UNDER 20 GUESTS.....	17-18
BAR SERVICE .....	19
WINE LIST .....	20

## **Breakfast Buffets**

Served with Starbucks® regular, decaffeinated coffee and a selection of Tazo® tea for one hour. Priced per person.  
*Minimum of 40 guests. For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### **Hoosier Pass - \$22 (DF/V)**

Chilled Juices  
Fresh seasonal fruit display with assorted melons and berries  
Selection of house made pastries, muffins and croissants

### **Colorado Sunrise - \$32**

Chilled fruit juices  
Fresh seasonal melons, fruits and berries  
Assorted individual cereal with whole and skim milk  
Fluffy scrambled eggs  
Applewood smoked bacon and pork sausage  
Skillet fried breakfast potatoes with peppers and onions  
Selection of house made pastries and/or buttery croissants

### **Mt. Baldy Breakfast - \$35**

Chilled fruit juices  
Fresh seasonal fruit display  
Oatmeal bar with brown sugar, butter, cream, assorted nuts and dried fruits  
Fluffy scrambled eggs  
Applewood smoked bacon and chicken apple sausage  
Skillet fried breakfast potatoes with peppers and onions  
Variety of house made muffins and breakfast breads with butter, seasonal jams and preserves

### **The Breckenridge Breakfast - \$35**

Chilled fruit juices  
Yogurt with house granola and dried fruit  
Sliced seasonal fruit with fresh berries  
Cinnamon swirl coffee cake and Lemon poppy seed sweetbread  
House green Chile cheddar biscuits and chorizo gravy  
Southwest Scrambled Eggs  
Breakfast Potatoes

### **Mind Body Spirit - \$38**

Chilled fruit juices  
Naked Juice smoothies  
Greek yogurt parfaits with house granola and selection of berries and nuts  
Sliced seasonal fruit  
Smoked salmon, capers, onions, heirloom tomatoes, assorted bagels  
Heirloom potatoes with roasted vegetable hash  
Fluffy scrambled eggs  
Turkey Sausage  
Assorted pastries

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## Breakfast Enhancements

<b>Build Your Own Granola</b> (GF/DF/V) . . . . .	<b>\$8.50/person</b>
House granola and selection of dried fruit, berries, nuts and local honey	
<b>Individual Cereal</b> (V) with whole and skim milk . . . . .	<b>\$4/person</b>
<b>Oatmeal Bar</b> (GF/V) . . . . .	<b>\$6/person</b>
Selection of brown sugar, butter, cream, assorted nuts, dried fruits and berries	
<b>Buttermilk Biscuits</b> with country sausage gravy . . . . .	<b>\$7/person</b>
<b>Breakfast Croissant Sandwich</b> . . . . .	<b>\$8/person</b>
Scrambled eggs, sausage patty and smoked cheddar cheese	
<b>Build Your Own Breakfast Burrito Bar.</b> . . . . .	<b>\$12/person</b>
Smoked bacon and pork sausage, scrambled eggs, shredded cheese, fire roasted salsas, breakfast potatoes, and flour and corn tortillas	
<b>Bagels and Lox</b> . . . . .	<b>\$12/person</b>
Plain and everything bagels, capers, onions, tomatoes and cream cheeses	

## Breaks A la Carte

Served for one hour \*a gallon serves approximately 16 guests

### A la Carte Beverages

<b>Starbucks®</b> Regular and decaffeinated coffee with flavored syrups - \$62 per gallon
<b>Tazo® Teas</b> - \$62 per gallon
<b>Hot chocolate</b> - \$47 per gallon
<b>Hot apple cider</b> - \$45 per gallon
<b>Regular, diet and decaffeinated Pepsi® Brand soft drinks</b> - \$4 each
<b>Lemonade</b> - \$35 per gallon
<b>Ice Tea</b> - \$35 per gallon
<b>Bottled</b> Iced tea, lemonade, sports drinks, coconut water and Aquafina® - \$4 each
<b>Sparkling water</b> Small- \$4 each Large- \$6.50 each
<b>Starbucks®</b> Frappuccino - \$6.50 each
<b>Red Bull®</b> Energy drinks - \$6 each
<b>Naked Juice®</b> Fruit smoothies - \$6 each
<b>Fruit infused water</b> - \$15 per gallon

### A la Carte Snacks

<b>Whole fruit basket</b> (GF/DF/V) Apples, oranges, bananas - <b>\$3/person</b>
<b>Crudité</b> (V) with peppercorn ranch and red pepper hummus - <b>\$5/person</b>
<b>Sliced seasonal fruit display</b> (GF/DF/V) fresh melons and berries - <b>\$5/person</b>

### Bake Shop Goodies

<b>Chocolate fudge brownies</b> (V) - <b>\$4/person</b>
<b>Assorted cookies</b> (V) - <b>\$4/person</b>
<b>Muffins</b> (V) Blueberry, banana nut and chocolate chunk - <b>\$5/person</b>
<b>Breakfast breads</b> (V) Chefs' selection - <b>\$5/person</b>
<b>Croissants</b> (V) Flaky butter and Belgian chocolate - <b>\$5/person</b>

### Snacks on the Run

<b>Individual assorted fruit yogurts</b> (GF/V) - <b>\$4/person</b>
<b>Individual trail mix</b> (V) - <b>\$5/person</b>
<b>Assorted granola bars</b> (V) - <b>\$4/person</b>
<b>Assorted bags of popcorn, pretzels and potato chips</b> (V) - <b>\$4/person</b>

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## **Specialty Breaks**

Served for one hour and priced per person.

*Minimum of 20 guests. For groups not meeting 20 person minimum, there will be an additional charge of \$200*

### **Beverage Break (GF/DF/V)**

1 hour package - \$9

Half-Day (4 hours) - \$15

Full Day (8 hours) - \$20

Starbucks regular and decaffeinated Coffees

Assortment of Tazo Teas

Assorted Soft Drinks

### **Sweet Treat Display (V) - \$16**

Rice Krispy Treats

Assorted Decadent Dessert Bars

Jumbo Cookies

### **Sonoran Story Board (V) - \$18**

Flash Fried Tortillas Chips and Salsa

Black Bean Relish & Chunky Guacamole

Green Chili Hot Sauces

### **High Country Crunch - \$20**

Beef Jerky

Fourteener trail mix with roasted nuts

Assorted Domestic and International cheeses with crackers and Flatbreads with gourmet spreads

### **Hikers Break (V) – \$18**

Assorted Crackers and flatbreads with Hummus

Crispy Vegetable Crudité with spinach artichoke dip

Soft Jumbo Pretzels with spicy mustard

## Working Lunch Buffets

Served with iced tea and lemonade for 90 Minutes and priced per person.

### Butchers Block - \$30

*(GF/DF Bread available on request at an additional \$3 per person)*

Soup of the day

German Style Potato Salad

Coleslaw

Hearty selection of deli style meats to include: roast beef, smoked turkey, ham and salami

Assortment of sliced cheeses

Bakery fresh breads and rolls

Lettuce, tomato, onion, mustard, mayonnaise, and pickles

Jumbo chocolate chip cookies

### Ten Mile Range Picnic - \$38

*(GF/DF bread available on request at an additional \$3 per person)*

Chop House salad with roasted tomatoes, garlic croutons, cucumbers, red onions, and carrots with creamy blue cheese dressing

Baby Spinach Salad with grilled onions, shaved parmesan, cherry tomatoes, and red wine vinaigrette

Pressed Cuban sandwich with ham, pork loin, Swiss, and Pickles

Southern Fried Chicken Sandwich tossed in light Buffalo Sauce with tomato and Provolone cheese

Chefs Choice Grilled Vegetable Panini

Assorted Gourmet Dessert Bars

## Lunch Buffets

Served with iced tea and lemonade for 90 minutes and priced per person.

*Minimum of 40 guests. For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### Backyard Bash - \$38

*(GF/DF Bread available on request at additional \$3 per person)*

Tossed garden greens, cherry tomatoes, sliced cucumbers, Bermuda onions (remove)

Balsamic vinaigrette and Ranch dressing

Red Skin potato salad

Corn on the cob

Boston Baked Beans

#### **Choose 2 From the Grill:**

Angus beef hamburgers / Barbeque chicken / All beef hot dogs / Beer braised bratwursts / Black bean patties

*(Add on an additional entrée for \$6/person)*

Platters of green leaf lettuce, tomatoes, red onions, pickles

Condiments to include: mayonnaise, yellow mustard, Dijon mustard, ketchup and BBQ sauce

Basket of hot dog rolls, plain and sesame seed buns

Freshly baked apple pies

### Italian Village - \$40

Caprese Salad with Fresh Mozzarella, Sea Salt Tomatoes, Basil, and Balsamic

Basmati Rice

Roasted Broccoli

Parmesan Breadsticks

Chicken Parmesan

Bowtie Pasta with creamy Alfredo sauce with garlic and white wine

Tiramisu

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## **Lunch Buffets Cont.**

Served with iced tea and lemonade for 90 minutes and priced per person.

*Minimum of 40 guests. For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### **French Picnic - \$42**

Black Kale and Arugula salad with mixed vegetables and House Vinaigrette  
Roasted New Potatoes  
Green Beans with toasted garlic and parmesan  
Marinated Grilled Chicken Provencal Style with Fresh Herbs and light Pan Jus  
Burgundy Shallot Marinated flank steak  
Chocolate Torte

### **Southwest Ranch Luncheon- \$40**

Chop salad with black beans, roasted corn, tomatoes, roasted peppers and green onions  
Cilantro lime vinaigrette  
Ranch style black beans and Spanish rice  
**Street Taco Bar:**  
Oven braised Chipotle lime chicken  
Roasted garlic and Guajillo beef  
Corn and flour tortillas  
Cotija Cheese, sour cream, and cilantro  
Chips and Salsa Bar: Fire roasted salsa, avocado salsa Verde and Pico de Gallo  
Key Lime Pie

### **Mountain Thunder BBQ - \$42**

Jalapeno Slaw  
Mixed Greens with radish, tomato, cucumber, and buttermilk ranch  
Green Chili cheddar cornbread  
Sautéed Seasonal Squashes with herbs, butter, and garlic  
Sliced Brisket with house BBQ sauce  
BBq Chicken  
Baked Beans  
Assorted Brownies and Blondies



## **The Hikers Kit**

*(GF on request at an additional \$3 per person)*

### **To-Go Box Lunches or Sandwich Buffet - \$32**

All selections include:

Seasonal whole fruit, potato salad, chips, jumbo cookie and assorted soft drinks in a reusable tote bag; priced per person

**Please make selections within the following thresholds**

**1 - 25 people = 1 sandwich or wrap selection, plus vegetarian**

**25+ people = 2 sandwich or wrap selections, plus vegetarian**

### **Grilled Vegetarian Panini (V)**

Zucchini, portabella mushroom, squash, roasted red peppers and arugula

### **Black Forest Ham**

Swiss, Bibb lettuce, heirloom tomatoes, onions and herbed mayo

### **Cranberry Turkey BLT Wrap**

Turkey, Jack cheese, Applewood bacon and cranberry mayonnaise

### **Sliced Roast Beef**

Horseradish aioli, smoked cheddar cheese, lettuce and tomatoes

### **Italian Hoagie**

Ham, Salami, Prosciutto, provolone, lettuce, tomatoes, red onions and pepperoncini

## **Plated Luncheons** *(GF available on request)*

Served with iced tea, lemonade and baskets of house rolls and artisan breads and priced per person.

### **Chicken Caesar Salad - \$25** *(GF)*

Grilled tender breast of chicken  
Crisp Romaine lettuce, garlic croutons and Parmesan cheese  
Seasonal fresh fruit  
Bakery fresh rolls

*(Substitute chicken for Tequila lime shrimp or marinated grilled flank steak for an additional \$3/person)*

### **Southwest Salad - \$29** *(GF)*

Tender grilled chicken breast strips  
Mixed greens, sautéed peppers, onions and shredded cheese  
Tortilla chips, tomato salsa, guacamole and sour cream

*(Substitute chicken for marinated grilled flank steak strips for an additional \$3/person)*

### **Chicago Chophouse - \$29** *(GF)*

Mixed greens, tomatoes, onions, cucumbers and shredded carrots  
Diced turkey breast and baked ham, crumbled bacon  
Imported Swiss and mild cheddar cheeses  
Chopped hard boiled eggs  
Balsamic vinaigrette

### **Chicken Vera Cruz - \$32**

Seared Airline Chicken Breast over Charred Tomato and Poblano creamed Risotto  
Seasonal vegetable and Hot House tomato Pico de Gallo

### **Colorado Style Beef Sirloin - \$36**

Marinated Sirloin with charred tomato, green chili, mushroom sauce  
Cheddar whipped potatoes  
Seasonal vegetable

## **Desserts** *(Choice of one)*

### **Vanilla Cheesecake**

Strawberry mint reduction

### **Flourless Chocolate Cake**

*(GF)* Fresh berries and raspberry coulis

### **Apple Pie**

Caramel glaze and fresh whipped cream

### **Assorted Dessert Bites**

## Hors D' Oeuvres

*All selections available to be hand passed for an additional \$35 per hour per server.*

### Priced per piece, minimum 25 pieces per selection

**Vegetable or Pork Dumplings** Steamed with Ginger Soy dipping sauce - \$3

**Wild Mushroom and Brie Tartlet** Fresh Chive (V) - \$4

**Spinach Spanakopita** Rosemary Parsley Pesto - \$4

**Grilled Avocado Quesadilla** Mango Pico de Gallo - \$4

**Assorted Petit Fours & Dessert Bars** - \$4

### Priced per piece, minimum 50 pieces per selection

**Tomato, Mozzarella, Fresh Basil Skewer** (GF/V) with balsamic reduction - \$4

**Bison Philly Crostini's** Caramelized Onion and Peppered Blue Cheese - \$4

**Buffalo Chicken Eggrolls** Blue Cheese Fondue - \$4

**Prosciutto Wrapped Asparagus** (GF) goat cheese, balsamic glaze - \$4

**Colorado Sausage Corndog Skewers** Batter Dipped with Whole Grain Honey Mustard - \$5

**Achiote Tenderloin Cornets** Annatto Spiced with Horseradish Cream Sauce - \$5

**Pork Belly BLT** Roasted Garlic Aioli - \$4

**Bison Satay** Spicy Chimichurri Sauce - \$6

**Southwest Crab Cake** Rice Paper Crisp, Corn & Pepper Salad, Romesco - \$8

**Tuna Poke & Sesame Crusted Cornets** Seaweed Salad and Wasabi Cream - \$7

**Colorado Lamb Lollipops** with cremini mushroom and red onion compote - \$8

**Caribbean Coconut Fried Shrimp** Pina Colada dipping sauce - \$8

**Braised Short Rib & Polenta Bites** Gruyere Cheese, Balsamic Drizzle - \$5

**Smashed Fingerling Potato Latkes & Smoked Salmon** with Dill Cucumber Compote - \$5

**Mini Lobster Tostadas** Lemon Aioli and Spring Onion - \$7

## Culinary Presentation Stations

Our Specialty Chef Stations will be refreshed for 1.5 hours and can be added to any of our signature buffets or you can create a unique reception by choosing two or more offerings for you and your guests to enjoy; priced per person

*Minimum of 40 guests. For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

*\*Requires Chef attended Action Station. \$100 per Chef per hour*

### **Baked Idaho Potato Bar (GF) - \$ 12**

Toppings to include: Sour cream, chives, bacon, whipped butter, bleu cheese, Parmesan, roasted mushrooms, Rock Shrimp, roasted garlic and cheddar cheese

### **Pasta Station - \$ 16**

Ravioli and Penne pasta accompanied by basil pesto, fresh tomato sauce and alfredo sauce, shrimp, fresh herbs, shaved parmesan, roasted mushrooms, red peppers, and roasted leeks fresh ground black pepper, herb infused olive oil, chopped garlic and warm artisan breads

### **Roasted Rib Eye Beef\* (GF) - \$24 reflect banquet menu servers 25**

Horseradish cream sauce, pan jus and assortment of rolls

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## Culinary Presentation Stations Cont.

### **Ceviche Station\* (DF) - \$25**

Ahi tuna poke and Tiger Prawn Ceviche all prepared fresh by our professional chefs. Served with seaweed salad and crackers for your enjoyment

### **Citrus Maple Turkey Breast\* (DF) - \$295 serves 25**

Creole mustard and onion marmalade, stone ground corn bread

### **Oven Roasted Beef Tenderloin\* - \$560 serves 20**

Served with horseradish cream, gourmet mustard, and an assortment of rolls

### **Garlic Herb Rubbed Pork Loin\* (GF/DF) - \$295 serves 25**

Served with assorted mustards

## **Displays**

Priced per person

*Minimum of 40 guests. For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### **Grilled and Chilled Vegetable Display - \$12 (GF/V)**

Bountiful assortment of grilled, marinated, and raw seasonal vegetables with peppercorn ranch and roasted red pepper hummus

### **Mediterranean Antipasto Display - \$15**

Sliced cured meats, sweet and spicy sausages, Feta and Mozzarella cheese, selection of pates, grilled asparagus, cherry tomatoes, artichokes, green and black olives with Greek spice, sundried tomatoes and herb focaccia with Extra Virgin Olive Oil

### **Tropical Fruit Selections - \$10 (GF/V)**

Sweet honeydew melon, pineapple, cantaloupe, grapes and berries with honey yogurt dip

### **Chef's Artisanal Cheese Board - \$12 (V)**

Chef's selection of imported and domestic cheese, fresh berries, crostini and rustic breads

### **Smoked Salmon Board - \$14**

Lemons, capers, red onions, cucumbers, arugula, chopped eggs, whipped Boursin with crostini and water crackers

### **Bruschetta Bar - \$12 (GF/DF)**

*Minimum charge will be for 25 people*

Tomato basil, white bean puree with truffle oil and roasted mushroom and sweet pepper tapenade, herb crostini and grilled pita

### **Salad Bar- \$13**

Tossed arugula and Baby greens Salad, Tuscan Pasta Salad with Marinated Vegetable, Mountain Whole Grain Fingerling Potato Salad

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## Dinner Buffets

Served with iced tea, lemonade, Starbucks regular, decaffeinated coffee and Tazo Teas for 90 minutes and priced per person  
Minimum of 40 guests. *For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### Silverthorne Express - \$50

Panzanella Salad with Fresh Mozzarella, marinated tomato, balsamic vinaigrette, and toasted sourdough croutons

#### **Assorted Flatbread with Fresh tomato compote, basil and assorted toppings:**

*Toppings to include but not limited to: sausage, red onion, cremini mushrooms, pepperoni, genoa salami, artichokes, roasted red peppers, olives, basil, parmesan, mozzarella, provolone, and tomato*

Garlic Focaccia with Five cheese and marinara dipping sauces

Mini Cannoli's

### Mt. Baldy Buffet - \$52

Superfood Coleslaw

Braised Baby Carrots with honey and Thyme

Assorted Rustic Dinner Rolls

Colorado BBQ chicken

Beer Braised Pork with pan jus hop reduction

Assorted Grilled Sausages with mustards

Rocky Road Cookies

### Oaxaca Festival- \$53

Homemade tortilla chips with salsa

Spanish Style Rice

Borracho Beans with Mexican Lager, garlic, and cilantro

#### **Assorted Street Taco Bar:**

Fajita Lime chicken, beef barbacoa, and garlic shrimp, served with mini flour tortillas

Pico de Gallo, Guacamole, Sour Cream, Cheddar, and Shredded Lettuce

Mexican Chocolate-Chocolate Cake with Caramel

### Amalfi Coast - \$55

Lemon Garlic Broccoli

Classic Caesar Salad

Toasted European rolls

Chicken Scaloppini Parmesan with Basil and Extra Virgin Olive Oil Broth

Bowtie Pasta with Light Pomodoro Cream, white wine shallot reduction and fresh Pecorino

Tiramisu

## **Dinner Buffets Cont.**

Served with iced tea, lemonade, Starbucks regular, decaffeinated coffee and Tazo Teas for 90 minutes and priced per person  
Minimum of 40 guests. *For groups not meeting the 40 person minimum, there will be an additional charge of \$200.*

### **Mountain Living - \$61**

Spinach salad with bleu cheese crumbles, toasted almonds, red onions and raspberry vinaigrette

Bourbon honey glazed sweet potatoes

Southern style green beans

Green Chile cornbread

Marinated Flank Steak

BBQ Ribs with 5 peak spice blend

Seasonal Cobbler

### **Ranch Comfort - \$65**

Marinated Tomato, onion and cucumber salad with croutons, parsley, and micro sprouts

Superfood Coleslaw with Shaved Brussel Sprouts and Lemon Poppy Vinaigrette

Baked potato bar: toppings to include bacon bits, cheddar cheese, chives, sour cream, butter

Sweet corn on the cob

Cornbread, dinner rolls and sweet butter

Pan Seared chicken breasts with stewed tomato and wild mushroom compote

Grilled New York Strip Steak in Bourbon demi-glace

NY Style Cheesecake with Marinated Strawberries and Mint

## Plated Dinners

Served with iced tea, lemonade, regular and decaffeinated Starbucks Brands coffees and Tazo Teas, baskets of house rolls and artisan breads provided for each table. Plated meals are based on three courses with a chef's selection of seasonal vegetable.

Please select one salad, up to two entrees, plus a vegetarian need, and one dessert. Entrée guarantees to be made a minimum of 3 business days prior to event. Client is responsible for providing entrée cards to guests denoting selection.

Meals are priced per person. When multiple entrees are ordered, the highest price will be charged for all entrees.

### Salads

**Tossed Field Greens** (GF/DF/V) Vine ripe tomatoes, carrots, onions, cucumbers and balsamic vinaigrette

**Garden Greens** (GF/V) Crumbled Feta, candied walnuts, cucumbers, tomato, red onion, and raspberry vinaigrette

**Caesar Salad** Romaine lettuce, freshly grated Parmesan Cheese, toasted garlic croutons and traditional Caesar dressing

**Caprese Salad** (GF/V) Soft buffalo mozzarella cheese, sliced Roma tomatoes, fresh basil, Extra Virgin Olive Oil and balsamic

**Baby Wedge** (GF/DF) Crumbled bacon, heirloom tomatoes, onion, and cucumber with blue cheese dressing

### Soups

**Charred Tomato Bisque** (GF) - \$6/person

**Creamy Potato Leek** (GF) - \$6/person

**Cream of Forest Mushroom** (GF) - \$6/person

### Appetizers (choose 1)

**Wild Mushroom and Brie Tartlet with spring onion** (V) - \$9/person

Heirloom tomato emulsion, garlic braised spinach

**Classic Crab Cake** (DF) - \$14/person

Lump jumbo crab and fresh herbs, Micro green Salad, Classic Remoulade

**Traditional Shrimp Cocktail** (GF) - \$14/person

Coastal jumbo shrimp, Yin and Yang, sliced lemons

**Crispy Gnocchi** (GF) - \$12/person

Merlot Demi mushroom ragout, basil, and Sun Dried Tomato

**Braised Short Ribs** (GF) - \$12/person

Sweet potato puree, Crispy Leeks

### Entrees

**Citrus Herb Airline Chicken** (GF/DF) - \$55

Slow roasted natural chicken, lemon thyme jus, and Boursin whipped Potatoes

**Chimichurri Flank Steak** (GF/DF) - \$57

Roasted shallot fingerling potatoes, cilantro basil chimichurri sauce

**Coffee Barbeque Rubbed Pork Tenderloin** (GF) - \$57

High country hash, apple cider pan jus reduction

**Grilled Filet Mignon** (GF/DF) - \$65

Olive oil crushed red bliss potatoes, Tobacco onion, and forest mushroom demi

**Colorado Rack of Lamb** - \$70

Rosemary crusted lamb rack, Chardonnay whipped Yukon potatoes, apple mint chutney

**Remove Norwegian Sustainable Salmon** (GF) - \$69

Lemon tarragon rice, Pineapple Mango Relish

**Surf and Turf** (GF) - \$85

Roasted filet of beef and Salmon, rosemary crispy potatoes

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## Plated Dinners Cont.

### Vegetarian Entrees

#### **Baked Penne Pasta \$35**

Fire roasted tomato sauce, creamy goat cheese, garlic braised spinach

#### **Spinach and Fried Ricotta Ravioli \$36**

Roasted garlic basil marinara, fresh mozzarella

#### **Roasted Quinoa Ratatouille (GF) \$37**

Stewed vegetables and grilled tofu

#### **Balsamic Marinated Portobello (GF) \$36**

Grilled portabella mushroom, creamy polenta, roasted root vegetables

#### **Seared Gnocchi (GF) \$41**

Roasted forest mushrooms, Boursin Cream Sauce

### Desserts

**Flourless Chocolate Cake (GF)** Fresh berries and raspberry coulis

**New York Style Cheesecake**

**Tiramisu and Shaved Chocolate Coffee Anglaise**

**Strawberry Shortcake and Whipped Cream**

**Triple Chocolate Cake with Caramel and Strawberries**

**Dutch Style Apple Pie with whip cream, cinnamon, and powdered sugar**



# Groups 20 Guests and Under

## Breakfast Buffets

Served with Starbucks® regular, decaffeinated coffee and a selection of Tazo® tea and chilled fruit juices for one hour. Priced per person.

### Hoosier Pass - \$22

Fresh seasonal fruit display with assorted melons and berries  
Selection of house made pastries, muffins and croissants

### One Ski Hill BRECKritto - \$24

Fluffy scrambled eggs with sautéed onions and green chiles and cheddar cheese in a flour tortilla  
Choose 1: Sausage / Bacon / Vegetarian  
Skillet breakfast potatoes  
Salsa

### All-American Breakfast - \$28

Fluffy scrambled eggs  
Pork sausage links or crispy bacon  
Breakfast potatoes  
Seasonal fruit

## Lunch Buffets

Served with iced tea and lemonade for 90 minutes and priced per person.  
*(GF/DF Bread available on request at an additional \$3 per person)*

### Butchers Block - \$30

Soup of the day  
German Style Potato Salad and Coleslaw  
Hearty selection of deli style meats to include: roast beef, smoked turkey, ham and salami  
Assortment of sliced cheeses and bakery fresh breads and rolls  
Lettuce, tomato, onion, mustard, mayonnaise, and pickles  
Jumbo chocolate chip cookies

### Ten Mile Range Picnic - \$38

Chop House salad with roasted tomatoes, garlic croutons, cucumbers, red onions, and carrots with creamy blue cheese dressing  
Baby Spinach Salad with grilled onions, shaved Grana Padano, cherry tomatoes, and red wine vinaigrette  
Pressed Cuban sandwich with ham, pork loin, Swiss, and Pickles  
Southern Fried Chicken Sandwich tossed in light Buffalo Sauce with tomato and Provolone cheese  
Chefs Choice Grilled Vegetable Panini  
Assorted Gourmet Dessert Bars

### BBQ Picnic \$38

Superfood cole slaw  
Kettle chips and assorted rolls  
Mac and cheese  
Smoked Pulled Pork and BBQ Chicken  
Apple Pie

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## **Groups 20 Guests and Under Cont.**

### **Dinner Buffets**

Served with iced tea, lemonade, Starbucks regular, decaffeinated coffee and Tazo Teas for 90 minutes and priced per person

#### **Mexican Street Fest - \$46**

Cilantro rice and beans

Spiced chicken and beef

Flour tortillas, salsa, shredded lettuce, cheese, sour cream, and pico de gallo

Spiced chocolate cake

#### **Italian Buffet - \$48**

Italian salad with iceberg lettuce, pepperoncini, olives and red onions

Garlic Focaccia Bread sticks

Penne and Fettuccine Pastas with Marinara and Alfredo sauces

Grilled Chicken & Meatballs

Assorted dessert bars

## Bar Service

### SPRITS LIST

VODKA  
GIN  
RUM  
TEQUILA  
BOURBON  
WHISKEY  
SCOTCH

### CALL BRANDS

SPRING 44 VODKA  
SPRING 44 GIN  
CRUZAN  
SAUZA BLUE  
JIM BEAM WHITE LABEL  
HIGHLAND MIST

### PREMIUM BRANDS

ABSOLUT  
TANQUERAY  
BACARDI SILVER  
ESPOLON  
BUFFALO TRACE  
JACK DANIELS/SEAGRAM'S 7  
DEWAR'S WHITE LABEL

### TOP-SHELF BRANDS

BRECKENRIDGE DISTILLERY/TITOS  
HENDRICKS  
CAPTAIN MORGAN / BACARDI OCHO  
DON JULIO  
BRECKENRIDGE DISTILLERY  
JAMESON'S IRISH WHISKEY  
JOHNNIE WALKER BLACK

### LIQUEURS & CORDIALS

Kahlua	Amaretto Disaronno	Chambord	Tuaca	Rum Chata
Cointreau	Bailey's Irish Cream	Frangelico	Jägermeister	Sweet & Dry Vermouth

### BEER LIST

#### IMPORTED/CRAFT BEER

Pacifico  
Stella Artois  
Stella Cidre  
Breckenridge Brewery Avalanche Ale  
Breckenridge Brewery Hop Peak IPA  
Breckenridge Brewery Agave Wheat  
Breckenridge Brewery Mango Mosaic  
New Belgium Voodoo Ranger IPA  
Odell IPA  
Omission Pale Ale (Low Gluten)

#### DOMESTIC BEER

Budweiser  
Bud Light  
Coors Banquet  
Coors Lite  
Michelob Ultra  
O'Doul's Non-Alcoholic

### KEGS

IMPORTED/SPECIALTY BEER- \$575

DOMESTIC BEER- \$475

**BAR PACKAGES:** Includes beer, wine, liquor and soda: by the hour/per person

DURATION	WELL	CALL	PREMIUM
ONE HOUR	\$14.00	\$16.00	\$20.00
EACH ADDITIONAL HOUR	\$10.00	\$10.00	\$10.00

### CONSUMPTION BAR

CALL BRANDS	\$8/DRINK
PREMIUM BRANDS	\$9.50/DRINK
TOP-SHELF BRANDS	\$10.50/DRINK
CORDIALS	\$10.00/DRINK
HOUSE WINE	\$8.50/GLASS
PREMIUM WINE	\$10.50/GLASS
BEER- DOMESTIC	\$7.50/DRINK
BEER-IMPORT	\$8.50/DRINK
SOFT DRINKS	\$3.50/DRINK
BARTENDER FEE	--
MINIMUMS	\$200 1 <sup>ST</sup> HOUR/\$100 EACH ADD'L HR

### SPECIALTY BARS

BLOODY MARY - \$20/person/hour  
Premium vodka with a garden of fresh ingredients and garnishes

MIMOSA- \$20/person/hour  
Ruffino Prosecco with a selection of fresh juices

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.

## Wine List

Availability subject to change; Priced on consumption per bottle.

### WHITE

#### SPARKLING WINE & CHAMPAGNE

Ruffino Prosecco, Italy	\$ 39
Ruffino Rose, Italy	\$ 39
Mumm Napa Brut Champagne, Napa Valley, CA	\$ 66
Domaine Carneros Brut Champagne, Los Carneros, CA	\$ 95
Vueve Cliquot Orange Brut Champagne, Champagne, France	\$ 150

#### PINOT GRIGIO/PINOT GRIS

Estancia Pinot Grigio, CA	\$ 33
Ruffino Pinot Grigio, Tuscany, Italy	\$ 43
Van Duzer Pinot Gris, Willamette Valley, OR	\$ 59
Santa Margherita Pinot Grigio, Trentino-Alto Adige, Italy	\$ 75

#### SAUVIGNON BLANC

Simi Sauvignon Blanc, Sonoma County, CA	\$ 36
Kim Crawford, Marlborough, New Zealand	\$ 50
Silverado Miller Ranch, Napa Valley, CA	\$ 70

#### CHARDONNAY

Robert Mondavi Private Selection, Central Coast, CA	\$ 38
Franciscan, Napa Valley, CA	\$ 50
Simi Chardonnay, Sonoma County, CA	\$ 50
Simi Russian River, Russian River, CA	\$ 72
Sonoma Cutrer Les Pierres, Sonoma County, CA	\$ 80

#### RIESLING

Charles Smith Kung Fu Girl, Columbia Valley, WA	\$ 34
---	-------

### RED

#### PINOT NOIR

Mark West Pinot Noir, Appellation, CA	\$ 36
Estancia Pinot Noir, Central Coast, CA	\$ 50
Van Duzer Pinot Noir, Willamette Valley, OR	\$ 80

#### MERLOT

Charles Smith Velvet Devil Merlot, WA	\$ 36
Rodney Strong Merlot, Sonoma County, CA	\$ 68

#### CABERNET SAUVIGNON

Robert Mondavi Private Selection, North Coast, CA	\$ 38
The Dreaming Tree, North Coast, CA	\$ 45
Estancia, Paso Robles, CA	\$ 47
Simi Cabernet Sauvignon, Alexander Valley, Sonoma County, CA	\$ 68
Franciscan Cabernet Sauvignon, Napa Valley, CA	\$ 72

#### MALBEC

Diseno Old Vine Malbec, Mendoza, Argentina	\$ 41
Infinite Monkey Theorem Malbec, CO	\$ 80

#### OTHER REDS

Dreaming Tree Crush Red Blend, North Coast, CA	\$ 45
Estancia Meritage Blend, Paso Robles, Central Coast, CA	\$ 68
Prisoner Wine Saldo Red Zinfandel, CA	\$ 79

The above prices are subject to 22% taxable service charge and State & local taxes of 8.88%. Prices and Fees are subject to changes.