Breckenridge Mountain Dining
Banquet Menu 2019/2020
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.
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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**

Build Your Own Granola (GF/DF/V) ...................................................... $8.50/person
House granola and selection of dried fruit, berries, nuts and local honey

Individual Cereal (V) with whole and skim milk .................................. $4/person

Oatmeal Bar (GF/V) ............................................................................. $6/person
Selection of brown sugar, butter, cream, assorted nuts, dried fruits and berries

Buttermilk Biscuits with country sausage gravy ................................. $7/person

Breakfast Croissant Sandwich .............................................................. $8/person
Scrambled eggs, sausage patty and smoked cheddar cheese

Build Your Own Breakfast Burrito Bar ................................................. $12/person
Smoked bacon and pork sausage, scrambled eggs, shredded cheese, fire roasted salsas, breakfast potatoes, and flour and corn tortillas

Bagels and Lox .................................................................................. $12/person
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**

Starbucks® Regular and decaffeinated coffee with flavored syrups - $62 per gallon

Tazo® Teas - $62 per gallon

Hot chocolate - $47 per gallon

Hot apple cider - $45 per gallon

Regular, diet and decaffeinated Pepsi® Brand soft drinks - $4 each

Lemonade - $35 per gallon

Ice Tea - $35 per gallon

Bottled Iced tea, lemonade, sports drinks, coconut water and Aquafina® - $4 each

Sparkling water Small- $4 each Large- $6.50 each

Starbucks® Frappuccino - $6.50 each

Red Bull® Energy drinks - $6 each

Naked Juice® Fruit smoothies - $6 each

Fruit infused water - $15 per gallon

**A la Carte Snacks**

Whole fruit basket (GF/DF/V) Apples, oranges, bananas - $3/person

Crudité (V) with peppercorn ranch and red pepper hummus - $5/person

Sliced seasonal fruit display (GF/DF/V) fresh melons and berries - $5/person

**Bake Shop Goodies**

Chocolate fudge brownies (V) - $4/person

Assorted cookies (V) - $4/person

Muffins (V) Blueberry, banana nut and chocolate chunk - $5/person

Breakfast breads (V) Chefs’ selection - $5/person

Croissants (V) Flaky butter and Belgian chocolate - $5/person

**Snacks on the Run**

Individual assorted fruit yogurts (GF/V) - $4/person

Individual trail mix (V) - $5/person

Assorted granola bars (V) - $4/person

Assorted bags of popcorn, pretzels and potato chips (V) - $4/person

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

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

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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

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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**

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

<table>
<thead>
<tr>
<th>Selection</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable or Pork Dumplings</td>
<td>$3</td>
</tr>
<tr>
<td>Wild Mushroom and Brie Tartlet</td>
<td>$4</td>
</tr>
<tr>
<td>Spinach Spanakopita</td>
<td>$4</td>
</tr>
<tr>
<td>Grilled Avocado Quesadilla</td>
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</tr>
</tbody>
</table>

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

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</table>

**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

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 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

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
Served with iced tea, lemonade, regular and decaffeinated Starbucks Brand 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

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

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

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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, pepperoncinis, olives and red onions
Garlic Focaccia Bread sticks
Penne and Fettuccine Pastas with Marinara and Alfredo sauces
Grilled Chicken & Meatballs
Assorted dessert bars

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**Bar Service**

<table>
<thead>
<tr>
<th>SPRITS LIST</th>
<th>CALL BRANDS</th>
<th>PREMIUM BRANDS</th>
<th>TOP-SHELF BRANDS</th>
</tr>
</thead>
<tbody>
<tr>
<td>VODKA</td>
<td>SPRING 44 VODKA</td>
<td>ABSOLUT</td>
<td>BRECKENRIDGE DISTILLERY/ TITOS</td>
</tr>
<tr>
<td>GIN</td>
<td>SPRING 44 GIN</td>
<td>TANQUERAY</td>
<td>HENDRICKS</td>
</tr>
<tr>
<td>RUM</td>
<td>CRUZAN</td>
<td>BACARDI SILVER</td>
<td>CAPTAIN MORGAN / BACARDI OCHO</td>
</tr>
<tr>
<td>TEQUILA</td>
<td>SAUZA BLUE</td>
<td>ESPOLON</td>
<td>DON JULIO</td>
</tr>
<tr>
<td>BOURBON</td>
<td>JIM BEAM WHITE LABEL</td>
<td>BUFFALO TRACE</td>
<td>BRECKENRIDGE DISTILLERY</td>
</tr>
<tr>
<td>WHISKEY</td>
<td>HIGHLAND MIST</td>
<td>JACK DANIELS/SEAGRAM’S 7</td>
<td>JAMESON’S IRISH WHISKEY</td>
</tr>
<tr>
<td>SCOTCH</td>
<td></td>
<td>DEWAR’S WHITE LABEL</td>
<td>JOHNNIE WALKER BLACK</td>
</tr>
</tbody>
</table>

**LIQUEURS & CORDIALS**

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

**BEER LIST**

- 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)

**IMPORTED/CRAFT BEER**

**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

<table>
<thead>
<tr>
<th>DURATION</th>
<th>WELL</th>
<th>CALL</th>
<th>PREMIUM</th>
</tr>
</thead>
<tbody>
<tr>
<td>ONE HOUR</td>
<td>$14.00</td>
<td>$16.00</td>
<td>$20.00</td>
</tr>
<tr>
<td>EACH ADDITIONAL HOUR</td>
<td>$10.00</td>
<td>$10.00</td>
<td>$10.00</td>
</tr>
</tbody>
</table>

**CONSUMPTION BAR**

- CALL BRANDS: $8/DRINK
- PREMIUM BRANDS: $9.50/DRINK
- TOP-SHELF BRANDS: $10.50/DRINK
- CORDALS: $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 1ST 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

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## Wine List

*Availability subject to change; Priced on consumption per bottle.*

### White

<table>
<thead>
<tr>
<th>Sparkling Wine &amp; Champagne</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ruffino Prosecco, Italy</td>
<td>$39</td>
</tr>
<tr>
<td>Ruffino Rose, Italy</td>
<td>$39</td>
</tr>
<tr>
<td>Mumm Napa Brut Champagne, Napa Valley, CA</td>
<td>$66</td>
</tr>
<tr>
<td>Domaine Carneros Brut Champagne, Los Carneros, CA</td>
<td>$95</td>
</tr>
<tr>
<td>Vueve Cliquot Orange Brut Champagne, Champagne, France</td>
<td>$150</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Sauvignon Blanc</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Simi Sauvignon Blanc, Sonoma County, CA</td>
<td>$36</td>
</tr>
<tr>
<td>Kim Crawford, Marlborough, New Zealand</td>
<td>$50</td>
</tr>
<tr>
<td>Silverado Miller Ranch, Napa Valley, CA</td>
<td>$70</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Chardonnay</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Mondavi Private Selection, Central Coast, CA</td>
<td>$38</td>
</tr>
<tr>
<td>Franciscan, Napa Valley, CA</td>
<td>$50</td>
</tr>
<tr>
<td>Simi Chardonnay, Sonoma County, CA</td>
<td>$50</td>
</tr>
<tr>
<td>Simi Russian River, Russian River, CA</td>
<td>$72</td>
</tr>
<tr>
<td>Sonoma Cutrer Les Pierres, Sonoma County, CA</td>
<td>$80</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Riesling</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles Smith Kung Fu Girl, Columbia Valley, WA</td>
<td>$34</td>
</tr>
</tbody>
</table>

### Red

<table>
<thead>
<tr>
<th>Pinot Noir</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mark West Pinot Noir, Appellation, CA</td>
<td>$36</td>
</tr>
<tr>
<td>Estancia Pinot Noir, Central Coast, CA</td>
<td>$50</td>
</tr>
<tr>
<td>Van Duzer Pinot Noir, Willamette Valley, OR</td>
<td>$80</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Malbec</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Diseno Old Vine Malbec, Mendoza, Argentina</td>
<td>$41</td>
</tr>
<tr>
<td>Infinite Monkey Theorem Malbec, CO</td>
<td>$80</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Merlot</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Charles Smith Velvet Devil Merlot, WA</td>
<td>$36</td>
</tr>
<tr>
<td>Rodney Strong Merlot, Sonoma County, CA</td>
<td>$68</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Other Reds</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dreaming Tree Crush Red Blend, North Coast, CA</td>
<td>$45</td>
</tr>
<tr>
<td>Estancia Meritage Blend, Paso Robles, Central Coast, CA</td>
<td>$68</td>
</tr>
<tr>
<td>Prisoner Wine Saldo Red Zinfandel, CA</td>
<td>$79</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Cabernet Sauvignon</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Mondavi Private Selection, North Coast, CA</td>
<td>$38</td>
</tr>
<tr>
<td>The Dreaming Tree, North Coast, CA</td>
<td>$45</td>
</tr>
<tr>
<td>Estancia, Paso Robles, CA</td>
<td>$47</td>
</tr>
<tr>
<td>Simi Cabernet Sauvignon, Alexander Valley, Sonoma County, CA</td>
<td>$68</td>
</tr>
<tr>
<td>Franciscan Cabernet Sauvignon, Napa Valley, CA</td>
<td>$72</td>
</tr>
</tbody>
</table>

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