One
SKI HILL PLACE
A RockResort
## Hors d’oeuvres

### Chilled Tray Passed Hors d’oeuvres

Pricing below is per person and is based on 1½ pieces per person.

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Panini Sandwiches</td>
<td>3.75</td>
</tr>
<tr>
<td>ciabatta bread with Chef’s selection of meats, vegetables, cheeses</td>
<td></td>
</tr>
<tr>
<td>Duet of Young Asparagus</td>
<td>4.25</td>
</tr>
<tr>
<td>wrapped with prosciutto, smoked turkey breast</td>
<td></td>
</tr>
<tr>
<td>Chilled Oriental Chicken Salad</td>
<td>4.25</td>
</tr>
<tr>
<td>crisp wonton cup</td>
<td></td>
</tr>
<tr>
<td>Prosciutto &amp; Melon</td>
<td>3.75</td>
</tr>
<tr>
<td>wrapped cantaloupe, honeydew</td>
<td></td>
</tr>
<tr>
<td>Smoked Salmon</td>
<td>4.25</td>
</tr>
<tr>
<td>lahvosh crackers, capers, red onion</td>
<td></td>
</tr>
<tr>
<td>Fois Gras Spoons</td>
<td>6.00</td>
</tr>
<tr>
<td>brunoise herb croutons, lingonberry jelly, curly parsley</td>
<td></td>
</tr>
<tr>
<td>Roast Beef Tenderloin</td>
<td>4.75</td>
</tr>
<tr>
<td>French baguette, horseradish cream cheese, red pepper</td>
<td></td>
</tr>
<tr>
<td>Blackened Ahi Tuna</td>
<td>5.75</td>
</tr>
<tr>
<td>wonton chips, wasabi aioli</td>
<td></td>
</tr>
<tr>
<td>Crab Laws on Ice</td>
<td>6.75</td>
</tr>
<tr>
<td>lemon, cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Iced Jumbo Shrimp</td>
<td>6.75</td>
</tr>
<tr>
<td>lemon, cocktail sauce</td>
<td></td>
</tr>
<tr>
<td>Caviar Spoons</td>
<td>6.75</td>
</tr>
<tr>
<td>red onion, chopped egg white, crème fraîche, toast spike</td>
<td></td>
</tr>
<tr>
<td>Lobster Medallions</td>
<td>7.25</td>
</tr>
<tr>
<td>toast point, caviar, chive red pepper cream cheese</td>
<td></td>
</tr>
<tr>
<td>Seafood Sampler</td>
<td>8.75</td>
</tr>
<tr>
<td>iced shrimp, oysters on the half shell, snow crab claws</td>
<td></td>
</tr>
<tr>
<td>Sushi Rolls</td>
<td>10.25</td>
</tr>
<tr>
<td>ahi tuna, salmon and scallops, wasabi, soy sauce, pickled ginger</td>
<td></td>
</tr>
</tbody>
</table>
### Hors d’oeuvres

**Hot Tray Passed Hors d’oeuvres**

Pricing below is per person and is based on 1½ pieces per person

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetable Spring Rolls</td>
<td>$3.75</td>
<td>Hot mustard, sweet &amp; sour sauce</td>
</tr>
<tr>
<td>Seared Pot Stickers</td>
<td>$3.75</td>
<td>Wasabi ginger glaze</td>
</tr>
<tr>
<td>Spanakopita</td>
<td>$3.25</td>
<td>Spinach, feta cheese in phyllo triangles</td>
</tr>
<tr>
<td>Chicken, Jack &amp; Goat Cheese Quesadilla</td>
<td>$3.75</td>
<td>Salsa fresca</td>
</tr>
<tr>
<td>Wild Mushroom Tartlets</td>
<td>$3.75</td>
<td>Herb cream cheese, roasted red peppers</td>
</tr>
<tr>
<td>Chicken Saté</td>
<td>$3.75</td>
<td>Ginger mirin glaze</td>
</tr>
<tr>
<td>Mushroom Caps</td>
<td>$4.25</td>
<td>Herb aïoli</td>
</tr>
<tr>
<td>Beef Saté</td>
<td>$4.00</td>
<td>Sweet chili spicy peanut sauce</td>
</tr>
<tr>
<td>Petite Crab Cakes</td>
<td>$4.25</td>
<td>Herb aïoli</td>
</tr>
<tr>
<td>Prosciutto Wrapped Shrimp</td>
<td>$6.75</td>
<td>Sage garlic butter</td>
</tr>
<tr>
<td>Roasted Red Pepper, Chevre Cheese</td>
<td>$4.25</td>
<td>Pita point</td>
</tr>
<tr>
<td>Antipasto Brochette</td>
<td>$4.75</td>
<td>Mozzarella, prosciutto ham, artichoke, tomato, kalamata olive</td>
</tr>
<tr>
<td>Sweet Sea Scallops</td>
<td>$6.25</td>
<td>Applewood smoked bacon</td>
</tr>
<tr>
<td>Marinated Lamb Kabob</td>
<td>$6.25</td>
<td>Bell pepper, onion, tzatziki sauce</td>
</tr>
<tr>
<td>Beef Saté</td>
<td>$4.00</td>
<td>Sweet chili spicy peanut sauce</td>
</tr>
<tr>
<td>Prosciutto Wrapped Shrimp</td>
<td>$6.75</td>
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<td>$6.25</td>
<td>Applewood smoked bacon</td>
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<tr>
<td>Marinated Lamb Kabob</td>
<td>$6.25</td>
<td>Bell pepper, onion, tzatziki sauce</td>
</tr>
</tbody>
</table>
Hors D'oeuvres

Displayed Hors D’oeuvres
One order serves approximately 50 people
Specialize your reception with a specialty ice sculpture.

Snack Tray
assorted dips, chips, nuts, pretzels
125.00

Fresh Crudités
crisp and pickled vegetables, savory dips
150.00

Roast Vegetable Display
asparagus tips, baby carrots, pattypan squash, baby zucchini, yellow squash, sugar snap peas, cauliflower, tomatoes, roasted red pepper hummus and Roquefort cream
200.00

Starburst of Fruit
melons, berries, grapes, yogurt dipping sauce
175.00

Baked Brie
wrapped in pastry, dried fruits and nuts, sliced baguettes, lahvosh crackers
200.00

Gourmet Deli Platter
assortment of fresh sliced meats, cheeses, champagne mustard, mayonnaise, silver dollar rolls
260.00

Artisan Cheeses of the World
imported & domestic cheese with fruit, lahvosh crackers
250.00

Antipasto
air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, asparagus, tomatoes, olives, sliced focaccia
290.00

Smoked Atlantic Salmon
dill, Cajun, pepper smoked salmon with lemons, capers, onions, roma tomatoes, cucumbers, cream cheese, lahvosh crackers
325.00

Chilled Beef Tenderloin Display
capers, cornichons, red onions, roma tomatoes, herb Alouette cheese, sliced French bread
330.00

Caviar Service
hard boiled eggs, red onions, creme fraiche, blini, toast points, served with chilled vodkas
695.00
Cutting Boards

Chef carved meats with a variety of breads and condiments.

Prices below are per person and are based on a minimum of 3 selections from:
hors d’oeuvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations,
or as an enhancement to a buffet.

*Additional fee $100.00 per hour for Chef-attended service not included in price below.

**Buffet Service Selections**

Roast Tenderloin of Beef
- green peppercorn sauce
- serves approximately 15
- $17.75*

Salmon in Pastry
- lemon dill sauce
- serves approximately 20
- $13.00*

Peppered Strip Loin of Beef
- sautéed wild mushrooms
- serves approximately 25
- $14.00*

Pistachio Crumb Crust Rack of Lamb
- roasted garlic rosemary jus lié
- serves approximately 30
- $15.75*

Spice Rubbed Loin of Pork
- black bean corn relish
- serves approximately 35
- $9.75*

Roast Prime Rib Au Jus
- roasted garlic horseradish, whole grain mustard
- serves approximately 35
- $12.75*
**Action Stations**

Prices below are per person and are based on a minimum of 3 selections from:
- hors d’ouvres (chilled, hot or displayed), action stations, cutting boards and/or dessert stations,
- or as an enhancement to a buffet.

*Additional fee $100.00 per hour for Chef-attended service not included in price below.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef Tossed Salad</td>
<td>9.75</td>
</tr>
<tr>
<td>Spinach Salad</td>
<td></td>
</tr>
<tr>
<td>mushrooms, red onions, chopped eggs, honey mustard vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td></td>
</tr>
<tr>
<td>shrimp, chicken, creamy garlic dressing</td>
<td></td>
</tr>
<tr>
<td>Githered F ild G reens</td>
<td></td>
</tr>
<tr>
<td>candied walnuts, pear tomatoes, G orgonzola, red wine vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Fresh Baked Breads</td>
<td>9.75</td>
</tr>
<tr>
<td>sweet jalapeño jelly, roasted red pepper hummus, basil pesto butter</td>
<td></td>
</tr>
<tr>
<td>Flame Fired Fajitas</td>
<td>13.50</td>
</tr>
<tr>
<td>chicken and beef, sautéed peppers, onions, flour tortillas, jalapeños, sour cream, cheese, salsa, guacamole</td>
<td></td>
</tr>
<tr>
<td>Cheese Fondue</td>
<td>13.25</td>
</tr>
<tr>
<td>Gruyère and E mmental cheese, garlic, white wine and Kirschwasser, fresh raw vegetables, sourdough baguettes</td>
<td></td>
</tr>
<tr>
<td>Custom Made Pasta Dishes</td>
<td>15.25</td>
</tr>
<tr>
<td>Chef’s selection of three pastas, sauces of pesto, marinara, Alfredo with toppings to include: grilled chicken, Italian sausage, bay shrimp, sun-dried tomatoes, tri-colored bell peppers, squash, eggplant, spinach, mushrooms, olives</td>
<td></td>
</tr>
<tr>
<td>Asian Stir Fry</td>
<td>15.25</td>
</tr>
<tr>
<td>chicken, bay shrimp, beef, Napa cabbage, green onions, snow peas, carrots, water chestnuts, bamboo shoots, broccoli, peppers, straw mushrooms, sesame seeds, cashews served over steamed white rice, sauces of sweet &amp; sour, garlic, curry</td>
<td></td>
</tr>
<tr>
<td>S Mashed Martini Bar</td>
<td></td>
</tr>
<tr>
<td>cauliflower carrot purée, Yukon mash, whipped new potato, smoked chicken, andouille sausage, rock shrimp, broccoli, caramelized onions, wild mushrooms, G orgonzola cheese, marinated tomatoes, roasted garlic, chives, horseradish cream, cabernet gravy</td>
<td>16.75</td>
</tr>
<tr>
<td>Sushi Rolls</td>
<td></td>
</tr>
<tr>
<td>spicy tuna roll, smoked salmon crab roll, spicy scallops</td>
<td></td>
</tr>
<tr>
<td>fantasy roll, California roll with wasabi, soy sauce, pickled ginger</td>
<td>28.50</td>
</tr>
<tr>
<td>Lettuce Wrap Station</td>
<td></td>
</tr>
<tr>
<td>Boston bibb lettuce wraps</td>
<td></td>
</tr>
<tr>
<td>Filling choices:</td>
<td></td>
</tr>
<tr>
<td>Asian vegetables in a Szechwan dressing &amp; sweet chili grilles shrimp edamame, bean sprouts, avocado &amp; barbecue chicken, sweet corn black bean relish</td>
<td></td>
</tr>
<tr>
<td>Slider Bar</td>
<td></td>
</tr>
<tr>
<td>Selections of:</td>
<td></td>
</tr>
<tr>
<td>HOT</td>
<td></td>
</tr>
<tr>
<td>all natural beef, lettuce, roma tomatoes, red onion, pickle salmon, fresh dill sour cream braised pork, citrus relish barbecued chicken, avocado, S wiss cheese</td>
<td></td>
</tr>
<tr>
<td>CHILLED</td>
<td></td>
</tr>
<tr>
<td>grilled shrimp, mango salsa</td>
<td></td>
</tr>
<tr>
<td>chicken Caesar, romaine lettuce shaved parmesan mozzarella, roma tomatoes, red onion, basil pesto</td>
<td>18.25</td>
</tr>
</tbody>
</table>
Dinner Buffets

Quandary Peak Buffet
Colors of Colorado Salad
carrots, tomatoes, cucumbers, roasted tomato
vinaigrette and peppercorn ranch dressing
Breads and Rolls
sweet butter
Chef Carved Southwestern Spiced Pork Loin
black bean relish
Ruby Red Trout
herb encrusted
Hunter’s Style Chicken
tomatoes, scallions, mushrooms
Garden Fresh Vegetables
sweet basil
Yukon and New Potato Mashers
roasted garlic, sour cream
59.00*

The Ten Mile Buffet
Sunburst Salad
spinach, fresh sliced strawberries, mandarin oranges,
candied pecans, poppy seed vinaigrette
Crostini
buffalo mozzarella, Roma tomato, olive tapenade,
sliced baguettes, balsamic vinaigrette
Roasted Garlic Mashed Potatoes
shrimp scampi
Roast Duck
dried fruit compote
Filet of Salmon
tomato relish
Chef Carved Roast Prime Rib
horseradish, au jus
Shrimp Scampi
shallots, garlic, tomatoes, white wine butter sauce
over fettuccini
Chef Carved Roast Tenderloin of Beef
sauteed mushrooms, shallots, garlic
73.00*

Alpine Meadow Buffet
Romaine Radicchio Salad
gorgonzola cheese, candied walnuts, grape tomatoes, sliced pears,
balsamic vinaigrette
Fresh Mozzarella, Asparagus and Roma Tomato Platter
lemon basil vinaigrette
Breads and Rolls
sweet butter
Rosemary Roasted Potatoes
Garden Fresh Vegetables
sweet basil
Chicken Milano
sauteed mushrooms, Marsala mozzarella cream sauce
Filet of Salmon
fennel, red onion, tomato relish
Filet of Salmon
horseradish, au jus
65.00*

Prices below are per person.
*Additional fee $100.00 per hour for Chef-attended service not included in price below.

Buffet Service Selections
~ continued
Dinner Buffets

One Ski Hill BBQ
Gathered Field Greens
pear tomatoes, mushrooms, carrots, cucumbers, honey balsamic vinaigrette and peppercorn ranch
Five Bean Vegetarian Chili
rainbow peppers
Roasted Garden Vegetable and Relish Display
red pepper dip
Green Chile Cheddar Cheese Muffins, Biscuits, Assorted Grain and Oat Rolls
creamy butter, honey butter
Yukon and Sweet Potato Bar
bacon, sour cream, broccoli, green onions, cheddar cheese, butter
Build-Your-Own Strawberry Shortcake
home-style butter sponge cake

Choices from the Grill*
Bacon Wrapped Shrimp Skewer
pineapple jalapeño marinade
Seared Salmon Fillet
spice rubbed, mango chili relish
New York Strip Steak
sautéed wild mushrooms
Roast Duckling
dried fruit compote
Lamb Chops
cracked black pepper, honey Dijon barbecue sauce
Breast of Chicken
honey cilantro lime glaze
Buffalo Top Sirloin
caramelized onions

Two entrees 62.75
Three entrees 69.25
Four entrees 76.75
### Basic Salad Selections

Prices below are per person.

**Colorado Sunset Salad**
- sun-dried cranberries, golden raisins, toasted walnuts, goat cheese, white balsamic vinaigrette

**Romaine Salad**
- beefsteak tomatoes, cucumbers, bell peppers, peppercorn ranch dressing

### Enhanced Salad Selections

Prices below are per person.

**Sunburst Salad**
- spinach, fresh sliced strawberries, mandarin oranges, candied pecans, poppy seed vinaigrette

**Boston Bibb Salad**
- grilled apple, gorgonzola cheese, carrot threads, grape tomatoes, tarragon vinaigrette

**Roasted Goat Cheese Stuffed Pear Salad**
- baby lettuce, shaved carrot, grape tomatoes, shallot rice wine vinaigrette

**Organic Field Greens**
- edamame, dried cranberries, feta cheese, cilantro pesto vinaigrette

**Vine Ripened Tomatoes & Buffalo Mozzarella**
- prosciutto, red onions, fresh basil, extra virgin olive oil

### Table Service Selections

**Dinner Soups**

- **Lobster & Scallop Bisque**
  - cognac, crème fraîche
  - 7.50

- **Smoked Pheasant & Cranberry Bisque**
  - butternut squash
  - 7.00

- **Roasted Tomato Bisque**
  - saffron basil
  - 5.50

- **Five Onion Soup**
  - Gruyère cheese gratinée
  - 5.75

- **Brandied Wild Mushroom Soup**
  - cream, chives
  - 5.75

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Prices below are per person.
# Chilled Dinner Appetizers

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Buffalo Carpaccio</td>
<td>11.00</td>
<td>field greens, tomatoes, red onions, capers, olives, balsamic glaze</td>
</tr>
<tr>
<td>Sesame Seared Tuna</td>
<td>12.75</td>
<td>ginger cucumber relish, wasabi aioli</td>
</tr>
<tr>
<td>Chilled Jumbo Shrimp &amp; Crab Cocktail</td>
<td>11.25</td>
<td>roasted tomato horseradish sauce</td>
</tr>
</tbody>
</table>

# Lobster Spring Roll

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lobster Spring Roll</td>
<td>12.25</td>
<td>Asian vegetables, soba noodles, sweet garlic chili vinaigrette</td>
</tr>
</tbody>
</table>

# Intermezzo

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sorbets</td>
<td>3.00</td>
<td>Raspberry, Forest Berry, Lemon, Passion Fruit, Mandarin, Lime, Mango</td>
</tr>
</tbody>
</table>

# Hot Dinner Appetizers

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Shrimp &amp; Scallop Ravioli</td>
<td>12.00</td>
<td>roasted sweet pepper chive sauce</td>
</tr>
<tr>
<td>Wild Mushroom Ragout</td>
<td>10.00</td>
<td>roasted garlic, mascarpone cheese polenta</td>
</tr>
<tr>
<td>Soy &amp; Molasses Cured Moulard Duck Breast</td>
<td>11.00</td>
<td>apple pear slaw, tamarind vinaigrette</td>
</tr>
</tbody>
</table>

# Petite Lamb Chops

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Petite Lamb Chops</td>
<td>11.75</td>
<td>roasted beets, mint cherry relish</td>
</tr>
</tbody>
</table>

# Peppered Elk Loin

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Peppered Elk Loin</td>
<td>13.75</td>
<td>huckleberry glace de viande</td>
</tr>
</tbody>
</table>

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Prices below are per person.
**Table Service Entrees**

All dinner entrees are served with Chef's selection of fresh vegetables, rolls and butter.

<table>
<thead>
<tr>
<th>Entree Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Portobello Mushroom Napoleon</td>
<td>37.50</td>
</tr>
<tr>
<td>Portobello Mushroom Napoleon</td>
<td>37.50</td>
</tr>
<tr>
<td>Eggplant, zucchini, roasted red pepper, with roasted garlic mascarpone risotto yellow tomato coulis</td>
<td>37.50</td>
</tr>
<tr>
<td>Cheese Ravioli</td>
<td>37.50</td>
</tr>
<tr>
<td>Spinach, shallot, shiitake mushroom, roma tomatoes with parmesan cream sauce</td>
<td>37.50</td>
</tr>
<tr>
<td>Honey, Sage, Glacier Pork Chop</td>
<td>39.50</td>
</tr>
<tr>
<td>Apple, red onion, Calvados slaw with custard sweet potatoes</td>
<td>39.50</td>
</tr>
<tr>
<td>Ancho Chicken</td>
<td>40.75</td>
</tr>
<tr>
<td>Black bean corn relish with spinach rice</td>
<td>40.75</td>
</tr>
<tr>
<td>Reast of Chicken Nicoise</td>
<td>42.50</td>
</tr>
<tr>
<td>Artichokes, olives, capers, sun-dried tomato with roasted new potatoes</td>
<td>42.50</td>
</tr>
<tr>
<td>Chicken Saltimbocca</td>
<td>43.50</td>
</tr>
<tr>
<td>Prosciutto, sage, mushroom sauce with asparagus risotto</td>
<td>43.50</td>
</tr>
<tr>
<td>Reast of Chicken &amp; Crab Stuffed Shrimp</td>
<td>47.25</td>
</tr>
<tr>
<td>Lobster cream with wild rice pilaf</td>
<td>47.25</td>
</tr>
<tr>
<td>Seared Ruby Red TROUT</td>
<td>47.25</td>
</tr>
<tr>
<td>Tart cherry peach relish with Israeli couscous</td>
<td>47.25</td>
</tr>
<tr>
<td>Spiced Rubbed Salmon</td>
<td>46.50</td>
</tr>
<tr>
<td>Mango relish cream with sweet potato mash</td>
<td>46.50</td>
</tr>
<tr>
<td>Pan Seared Elk Loin &amp; Ruby Red TROUT</td>
<td>47.25</td>
</tr>
<tr>
<td>Morel mushroom jus lié, sweet corn relish with sweet potato mash</td>
<td>47.25</td>
</tr>
<tr>
<td>Beef Tenderloin &amp; Jumbo Sea</td>
<td>50.50</td>
</tr>
<tr>
<td>Sauce périgourdine, drawn butter with truffle whipped potatoes</td>
<td>50.50</td>
</tr>
<tr>
<td>Goat Cheese Encrusted Lamb Chops &amp; Muscovy Duck Breast</td>
<td>51.50</td>
</tr>
<tr>
<td>Tournée vegetables, pomegranate glace de viande with custard Yukon potatoes</td>
<td>51.50</td>
</tr>
<tr>
<td>Beef Tenderloin of Beef &amp; Spiced Rubbed Salmon</td>
<td>52.75</td>
</tr>
<tr>
<td>Jus lié and mango relish with purple potato mash</td>
<td>52.75</td>
</tr>
</tbody>
</table>

Prices below are per person.
Plated Entrées

Prices below are per child. Children's menu is available for children age 12 and under.
One selection for 1-4 children, 2 selections for 5 or more children.
Two entrees may be selected to create a child's duet plate.
Served with salad & side of vegetables or fruit.

Grilled Cheese
8.00

Cheese Quesadilla
8.00

Macaroni & Cheese
8.00

Chicken Tenders
honey mustard or BBQ sauce
8.00

Individual Pizza
cheese or pepperoni, additional toppings available
8.00

Bow Tie Pasta
marinara sauce or butter & parmesan cheese
8.00

Cheeseburger or Hamburger
lettuce, tomato, pickle
8.00

Lasagna
ricotta cheese, ground beef, Italian cheeses
8.00

Just for the Kids

Buffet Selections
Children's menu is available for children age 12 and under.
Available with a guarantee of 10 or more children.

Sliders
beef & chicken
21.00

Tater Tots
21.00

Carrot & Celery sticks
21.00

Fresh Sliced Fruit
21.00

Cookies
peanut butter & chocolate chip
21.00

Chocolate Fudge Brownies
21.00

Pizza
cheese or pepperoni
21.00

Bow Tie Pasta
marinara or butter & parmesan
21.00

Tossed Greens
ranch dressing
21.00

Tossed Greens
whipped cream
21.00

Chocolate & Strawberry Syrup
21.00

Ice Cream Parlor Buffet
Brownies
Vanilla Ice Cream
Whipped Cream
Sprinkles & Candy Toppings
21.00

8.50

8.00
**Vendor Meals**

**Plated Entrées**
Prices below are per person.
As an industry courtesy, we provide your vendors with the same delectable meal options as your guests for a price of $20.00 per plate, after the bride and groom have been served.

- **Vegetable Wrap**: grilled vegetables, herb cream cheese, guacamole, tomato, shredded lettuce, herb tortilla - $21.00

- **Turkey Club Tortilla Wrap**: honey glazed turkey, herb cream cheese, guacamole, tomato, bacon, shredded lettuce, herb tortilla - $21.00

- **Mountaineer's Backpack**: soft whole wheat sub with ham, Swiss cheese, crisp lettuce, tomato - $21.00

- **Breckenridge Kicker**: honey glazed turkey, Swiss cheese, crisp lettuce, tomato - $21.00

- **Fairway Slice**: crisp garden greens, julienne smoked ham, roast turkey, Colorado roast beef, ribbons of Swiss, cheddar and jack cheeses, tomatoes, red onions, carrot curls, cucumbers, kalamata olives, herb vinaigrette, fresh baked rolls - $21.00

- **The Italian Hero**: Capicollo ham, salami, turkey, provolone cheese, French baguette, shredded lettuce, red onion, tomato - $21.00

All selections above are accompanied with the following:

- **Red Jacket Potato Salad**: green onions, celery, whole grain Dijon mustard
- **Whole Fresh Seasonal Fruit**
- **Potato Chips**
- **Jumbo Cookie**
Dessert Reception Stations

Prices below are per person. Specialize your reception with a specialty ice sculpture.

Duet of Mousse
Dark and white chocolate mousse served in a chocolate ring and accompanied by fresh berries
8.50

Chocolate Fondant Cake
Crème anglaise, raspberry sauce
8.00

Crème Brûlée
Rolled wafer, fresh berries
7.50

Seasonal Fresh Berries
Rolled wafer
7.50

Apple Tart Tatin
Caramel sauce, fresh whipped cream
6.50

Create Your Own Dessert
A choice of 3 of the above desserts offered as a sampling portion of each
10.00

Petite French Pastries
Éclairs, fruit tartlets, and chocolate tulips are among this selection of petite classics
8.25

The Alpine Slide
French vanilla, chocolate chunk and strawberries, n' cream highlight this "build your own sundae" bar with toppings of whipped cream, chocolate, fresh fruits, nuts and sauces
8.25

Optional fountain rental of $350.00

Dessert Buffet
Tiramisu, Crème Brûlée with fresh berries, Gourmet Carrot Cake, Chocolate Raspberry Cake, Cappuccino Cake, Black Forrest Cake, New York Style Cheesecake, Raspberry Cheesecake, Chocolate Chip Cheesecake, Chocolate Ganache Cheesecake, Chocolate Fondant, Lemon Tart, Key Lime Pie, Boston Cream Pie, Dutch Apple Pie, Caramel Apple Pie, Strawberry Rhubarb Pie, Southern Pecan Pie, Blueberry Pie
Choice of five $8.25
Choice of seven $9.25

Plated Desserts
Prices below are per person. Specialize your reception with a specialty ice sculpture.

Duo of Mousse
Dark and white chocolate mousse served in a chocolate ring and accompanied by fresh berries
8.50

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Choice of five $8.25
Choice of seven $9.25
Bottled Beer
Import Bottled Beer
Bass, Becks, Stella Artois, Hoegaarden
5.25

Microbrew Bottled Beer
Red Hook ESB, Red Hook IPA, Widmer Drop Top Amber Ale, Shock Top Belgian Wheat, Kona Seasonal Beer, Landskark
5.25

Domestic Bottled Beer
Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale, Budweiser Select, Bud Light Lime, O’Doul’s (non-alcoholic)
4.75

Beverages & Liquor

Microbrew/Import
Red Hook ESB, Widmer Drop Top Amber Ale, Widmer Hefeweizen, Landskark, Kona Seasonal Beer, Bass Ale, Beck’s, Shock Top Belgian Wheat, Breckenridge Avalanche, Breckenridge IPA, Breckenridge Summer Bright
395.00

Domestic
Budweiser, Bud Light, Michelob, Michelob Light, Budweiser American Ale
295.00

Kegs

Cordials
Grand Marnier, Bailey’s Irish Cream, Kahlua, Amaretto DiSarrono, Chambord, Frangelico Cointreau, Tuaca, Jägermeister, Sambuca, Leopold Brothers Rocky Mountain Blackberry, Leopold Brothers Tart Cherry
8.00

Top Shelf
Johnny Walker Black Scotch, Bushmills Irish Whiskey, Crown Royal Whiskey, Maker’s Mark Bourbon, Tanqueray No. Ten Gin, Don Julio Blanco Tequila, Ciroc Vodka, Grey Goose Vodka, Effen Black Cherry Vodka, 360 Chocolate Vodka, Oronoco Light Rum, Zacapa Dark Rum, Hennessy VS Cognac
7.75

Premium Liquors
Johnny Walker Red Scotch, Jack Daniel’s Whiskey, Tanqueray Gin, Ketel One Vodka, Jose Cuervo Gold Tequila, Bacardi Rums, Captain Morgan Rum
6.75

Call Liquors
Scoresby Scotch, Seagram’s 7 Whiskey, Jim Beam Bourbon, Gordon’s Gin, Smirnoff Vodkas, Sauza Gold Tequila, Appleton White Rum, Malibu Rum
6.00

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Beverages & Liquor

Specialty Beverage Stations
Prices below are per adult, per hour. Additional Bartender/Server fee of $100 per hour not included in prices below.

Premier Martini Bar
Top Shelf Vodkas and Gins with gourmet olives and finishes
15.00

Margarita Bar
A variety of margarita flavors, enhanced salts and sugars
12.00

Mojito Bar
Fresh mint leaves, fresh sliced lime
10.00

Bloody Mary Bar
Signature blend of fresh ingredients and spices with assorted garnishes
12.00

Fresh Squeezed Lemon and Lime Aide Station
5.00 (add Liquor 7.00)

Gourmet Olives
Fresh stuffed original, jalapeño, blue cheese
50.00

Signature Cocktails
Create a customized cocktail to reflect your unique personality – discuss with your catering manager.
## Beverages & Liquor

### White Wine

- **Bonterra Chardonnay** Mendocino, California - $28.00
- **Bonterra Sauvignon Blanc** Mendocino, California - $28.00
- **Kunde Sauvignon Blanc** Sonoma, California - $32.00
- **Dr. Loosen Riesling** Germany - $30.00
- **Five Rivers Pinot Grigio** Monterey, California - $28.00
- **Sonoma Cutrer Russian River Chardonnay** Sonoma Coast, California - $45.00
- **Geyser Peak Chardonnay** Alexander Valley, California - $32.00
- **Kendall Jackson Grand Reserve Chardonnay** Arroyo Seco, California - $40.00
- **Ferrari - Carano Chardonnay** Alexander Valley, California - $60.00
- **Matanzas Creek Sauvignon Blanc** Sonoma, California - $40.00
- **Maso Poli Pinot Grigio** Trentino, Italy - $35.00
- **Cloudline Pinot Gris** Willamette Valley, Oregon - $32.00
- **Christine Andrew Viognier** Lodi & Sierra, California - $30.00
- **Parallèle 45 Rosé** Rhone, France - $30.00

### Red Wine

- **Bonterra Syrah** Mendocino, California - $35.00
- **Bonterra Zinfandel** Mendocino, California - $28.00
- **Bonterra Cabernet Sauvignon** Mendocino, California - $28.00
- **Bonterra Merlot** Mendocino, California - $28.00
- **Kunde Cabernet Sauvignon** Sonoma, California - $40.00
- **Folie a Deux Red Blend** California - $28.00
- **Silver Palm Cabernet Sauvignon** North Coast, California - $32.00
- **Trinchero Chicken Ranch** Napa Valley, California - $60.00
- **Columbia Winery Merlot** Columbia Valley, Washington - $35.00
- **Matanzas Creek Merlot** Sonoma, California - $50.00
- **Trefethern Merlot** Napa, California - $60.00
- **Irony Pinot Noir** Monterey, California - $30.00
- **Carmel Road Pinot Noir** Monterey, California - $35.00
- **Cloudline Pinot Noir** Willamette Valley, Oregon - $40.00
- **Artesa Pinot Noir** Carneros, California - $55.00
- **Wakefield Estate Shiraz** Clare Valley, Australia - $32.00
- **Concannon Petite Syrah** Central Coast, California - $32.00
- **Melini Granaio Chianti** DOCG, Tuscany, Italy - $32.00
- **Inkberry Shiraz Cabernet** Central Australia - $32.00
- **Broquel Malbec** Mendoza, Argentina - $32.00

### Champagne, Sparkling Wine and Prosecco

- **Dom Perignon CV** Champagne, France - $250.00
- **Lanson Brut Rose** Riem, France - $100.00
- **Veuve Clicquot Brut RSRV CV** Riem, France - $90.00
- **Moët White Star** Champagne, France - $75.00
- **Mumm Brut Rose** Napa Valley, California - $50.00
- **Mumm Brut Reserve** Napa Valley, California - $50.00
- **Gloria Ferrer Brut** Sonoma, California - $35.00
- **Korbel Organic Brut** Champagne, California - $30.00
- **Korbel Brut** California - $30.00
- **Korbel Rose** California - $30.00
- **Mionetto IL Prosecco** Italy - $32.00
- **Martinelli’s Sparkling Cider** (non-alcoholic) - $15.00

### Dessert Wine

- **Bonterra Muscat (375ml)** Mendocino, California - $28.00
- **Cockburn’s 10yr Tawny Port** Northern Portugal - $60.00

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*Wines available by the glass, $7.00 per glass. All pricing below is per bottle.*

The grapes and/or wineries are sustainably farmed, biodynamic or certified organic.

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*continued*
Non-Alcoholic Beverages

Enhanced Non-Alcoholic Beverages

Individual Serving Bottled and Sparkling Water
Fiji, Voss, Pellegrino
3.50

1 Liter Bottled and Sparkling Water
Fiji, Voss, Pellegrino
5.00

Energy Drinks
5.00

Soft Drinks
3.00

Lemonade
$33.00/gallon

Iced Tea
$33.00/gallon

Fruit Punch
$33.00/gallon

Fresh Fruit Juices
$22.00/quart

Assorted Bottled Fruit Juices
$3.50/ea

Hot Chocolate
$44.00/ea

Starbucks Coffee, Decaffeinated Coffee or Hot Tea
$51.75/gallon
whipped cream, sugar, cinnamon sticks, shaved chocolate, flavored syrups
$4.50 per coffee order

Starbucks Doubleshot
$5.50/ea

Individual Milk
$2.75/ea
General Event Information

Service Charges and Taxes
A service charge of 20% will be added to all food and beverage prices. All food, beverage and service charges are subject to applicable taxes. These charges are above and beyond the food and beverage minimums.

Attendance Guarantee
For meeting events, a confirmation of guaranteed attendance is required 72 working hours, or 3 business days prior to the function. For wedding events, a confirmation of guaranteed attendance is required 14 days prior to the event. Groups will be charged for the guaranteed number or actual number of guests, whichever is higher. We will prepare for 5% over the guaranteed figure.

Outside Food and Beverage
All food and beverage consumed in Breckenridge Resort meeting spaces must be purchased through Breckenridge Resort and its individual properties. Clients and guests of our clients are not permitted to bring outside food and/or beverage of any kind into the meeting spaces. Breckenridge Resort reserves the right at its own discretion to place additional charges on the group’s billing for any violations of this policy. Cakes that are brought in through an outside vendor will be subject to a $2.00 per person cutting and serving fee. Cakes by outside vendors must be delivered to the wedding venue no later than 4 hours prior to the event start time as outlined on the Banquet Event Order (BEO). Outside cake vendors are responsible for the transportation of the cake to the venue and for setting up the cake at the venue.

Remaining Food
Our Colorado food and beverage license prohibits us from packaging any unused food for later consumption, either on premises or off. Our license also prohibits the carrying over of food items from one function to another. In addition, food and beverage items may not be removed from the designated meeting space.

Alcoholic Beverages
Alcoholic Beverage sales are governed by the Colorado Liquor Board. The individual properties of Breckenridge Resort are not private resorts and as such cannot permit any alcoholic beverages to be brought into the conference/event facilities. Additionally, the state liquor laws of Colorado do not recognize a “corkage” policy. In support of those laws, all alcoholic beverages consumed within the boundaries of our state issued licenses must be purchased through Breckenridge Resort and its individual properties. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Ice Sculptures
Ice sculptures lend grace to any gathering and can be custom-designed to your needs. Particularly striking is the use of a logo or emblem in an ice carving to highlight the purpose and theme of your conference or event. Each sculpture is individually carved from blocks of ice weighing 300 lbs. and some sculptures are actually several blocks fused together.

The prices are based on the degree of difficulty, size and number of fused parts necessary.

Decorations and Displays
Your event is special, and tastes vary, so Breckenridge Resort does not provide any floral displays or room decorations. We will schedule time prior to your event for decorating. All decorations and personal property must be removed at the conclusion of the event. Decorations and/or displays will be subject to approval of the Event Manager. Items may not be attached to any wall, floor, handrail, window or ceiling with nails, staples, tape or any other material so that damage to fixtures and furnishings may be prevented. Breckenridge Resort does provide decorations and displays for buffets and appetizer stations.

Audio/Visual Equipment
A/V equipment is priced a la carte. Pricing is available from your Sales Manager.

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Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. We are happy to describe in detail how each meal is prepared, the exact ingredients and will help in planning meals for your special dietary concerns.

Sustainable Cuisine

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. To support this effort we offer fish and seafood selections from sustainably managed resources, 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.