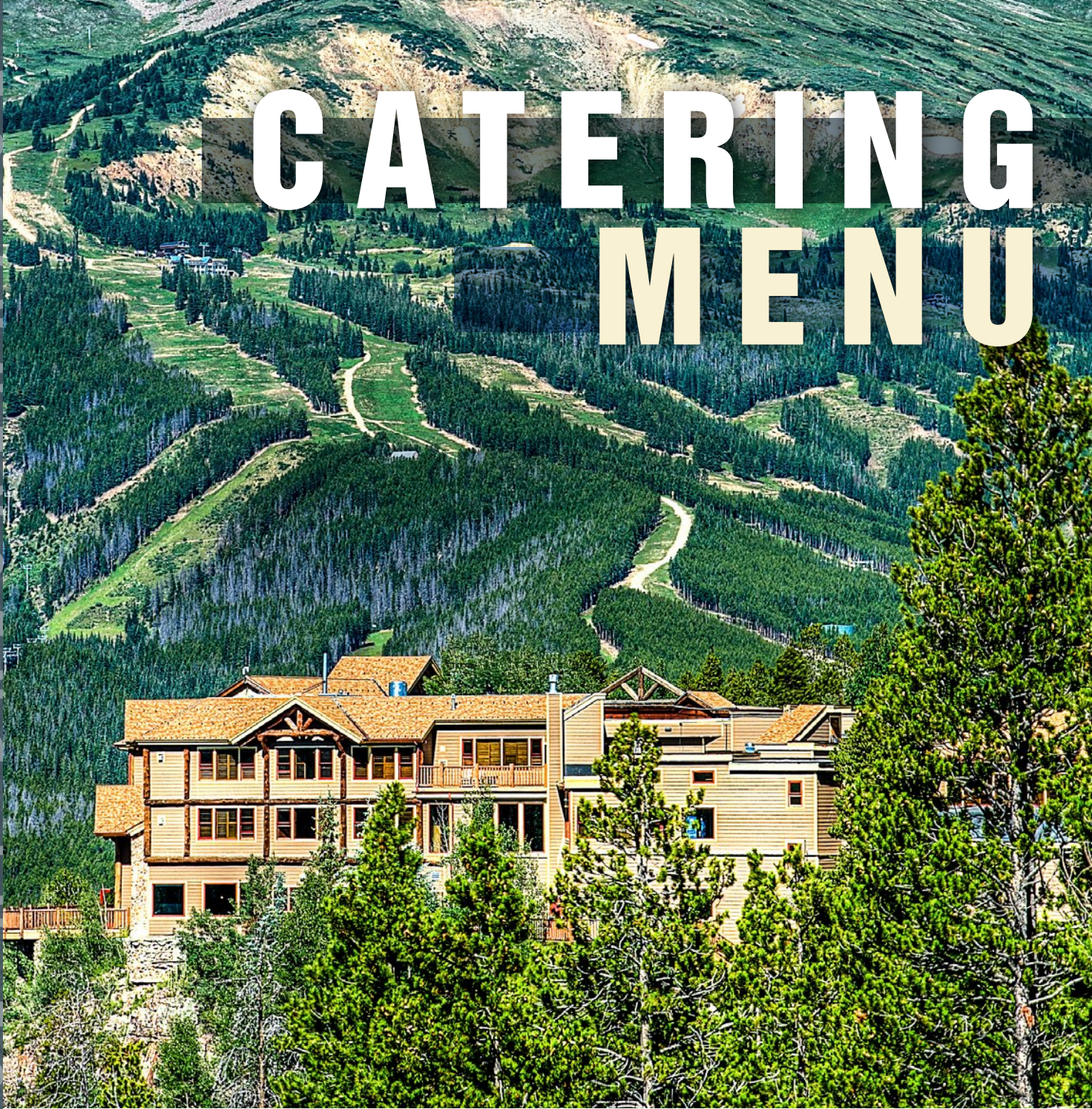


THE LODGE AT BRECKENRIDGE

CATERING MENU



BREAKFAST BUFFET

MINIMUM OF 30 PEOPLE OR A \$250 SERVICE CHARGE WILL BE INCLUDED

HIKER'S DELIGHT | \$29

GREEK YOGURT STATION

House-Made Granola, Dried Fruits, and Nuts

ASSORTED CEREALS AND MILKS

ASSORTED BAKED GOODS

Muffins, Danishes, and Bagels

ASSORTED SPREADS

*Fruit Jams, Butter, Cream Cheese,
Peanut Butter, and Honey*

SIMPLE SUNRISE | \$34

FRESH CAGE-FREE SCRAMBLED EGGS

**SMOKED BACON OR
ALL-NATURAL PORK SAUSAGE LINKS**

CRISPY BREAKFAST POTATOES

ASSORTED BREAKFAST BREADS

SOUTHERN SCRAMBLE | \$37

FRESH CAGE-FREE SCRAMBLED EGGS

**SMOKED BACON OR
ALL-NATURAL PORK SAUSAGE LINKS**

**FRESH-BAKED BUTTERMILK
BISCUITS AND SAUSAGE GRAVY**

SOUTHERN-STYLE BREAKFAST POTATO HASH

CHEESY SOUTHERN GRITS

THE BOREAS BUFFET | \$45

**SMOKED BACON OR
ALL-NATURAL PORK SAUSAGE LINKS**

CRISPY BREAKFAST POTATOES

HOUSE-MADE GRANOLA

ASSORTED YOGURTS

FRESH-CUT SEASONAL FRUIT

ASSORTED BREAKFAST BREADS

OMELET STATION

*Comes with Assorted Fillings and Toppings,
Accompanied by Chef Attendant
\$100 Per Hour Per Chef*

BRUNCH BUFFET | \$48

FRESH CAGE-FREE SCRAMBLED EGGS

**SMOKED BACON OR
ALL-NATURAL PORK SAUSAGE LINKS**

SOUTHERN-STYLE BREAKFAST POTATO HASH

ASSORTED BREAKFAST BREADS AND BAGELS

SMOKED SALMON

Onions, Capers, Tomatoes, and Cream Cheese

CHEF'S CHOICE: SEASONAL SALAD OR SOUP

FRESH-CUT SEASONAL FRUIT



LUNCH BUFFET

MINIMUM OF 30 PEOPLE OR A \$250 SERVICE CHARGE WILL BE INCLUDED

ALL LUNCH OPTIONS INCLUDE ICED TEA AND LEMONADE

TASTE OF ITALY | \$45 PER PERSON

CAESAR SALAD

Hearts of Romaine, Shaved Parmesan, Herb Croutons, and Creamy Parmesan Dressing

CHOICE OF TWO ENTRÉES

Herb-Grilled Chicken, Flat-Iron Steak, or Portobello Mushroom

CHOICE OF PASTA

Penne, Rotini, or Linguini

CHOICE OF TWO SAUCES

Rich Marinara, Creamy Alfredo, or Garlic Pesto

OVEN-ROASTED SEASONAL VEGETABLES

Garlic, Shallots, Asparagus, Red Onion, Zucchini, and Italian Herbs

DESSERT

Classic Tiramisu

BRECKENRIDGE BBQ | \$47 PER PERSON

GARDEN SALAD

Tomatoes, Cucumbers, Carrots, Mixed Greens, and Chipotle Ranch or Sherry-Dijon Vinaigrette

ENTRÉES

Amber Ale-Glazed Chicken Breast and Hickory Braised Pork Shoulder with Breckenridge Avalanche Barbecue Sauce

SIDES

Mustard-Dill Potato Salad or Creamy Cole Slaw, BBQ Baked Beans, Grilled Vegetables, and Poblano Corn Bread with Jalapeño Honey

DESSERT

Southern Pecan Pie

MEXICAN FIESTA | \$47 PER PERSON

CHIPS AND DIP

Selection of Salsas, Guacamole, and Fresh Tortilla Chips

MIXED GREENS SALAD

Charred Corn, Carrots, Tomatoes, and Seasonal Vinaigrette

CHOICE OF TWO ENTRÉES

Cilantro Marinated Chicken Breast, Flat Iron Steak, and Chimichurri Grilled Shrimp

TOPPINGS BAR

Onions and Peppers, Shredded Lettuce, Jalapeños, Diced Tomatoes, Cotija Cheese, Mexican Rice, Black Beans, and Sour Cream

DESSERT

Cinnamon Sugar Churros with Honey Whipped Cream

PASTA ACTION STATION | \$50 PER PERSON

Accompanied by Chef Attendant | \$100 Per Hour Per Chef

CAESAR SALAD BUFFET

TWO CHOICES OF PASTA

Penne, Rotini, or Linguini

SAUCES

Marinara and Alfredo

TOPPINGS

Pesto, Sun-Dried Tomatoes, Roasted Sweet Peppers, Artichoke Hearts, and Roasted Mushrooms

DESSERT

Classic Tiramisu

CHOICE OF TWO ENTRÉES ADDITIONAL \$7 PER PERSON

Herb-Grilled Chicken, Flat Iron Steak, and Grilled Shrimp

Stations are only for groups of 50 people or less.

DELI DELICACIES | \$39 PER PERSON

FULL ACCOMPANIMENT BAR

Mayo, Yellow Mustard, Dijon Mustard, Ketchup, Shredded Lettuce, Sliced Red Onion, House-Made Pickles, Vine-Ripe Tomatoes, and Assorted Breads (gluten-free breads available upon request)

CHOICE OF TWO FROM EACH CATEGORY

*Mixed Greens Salad
Tomatoes, Onions, Cucumbers, Carrots,
and Sherry-Dijon Vinaigrette
Chef's Choice of Seasonal Soup*

*Mustard-Dill Potato Salad
Creamy Vegetable Pasta Salad
Assorted Chips*

*Oven-Roasted Turkey
Savory Roast Beef
Honey-Glazed Black Forest Ham
Creamy Tuna and Vegetable Salad*

*Tillamook Cheddar
Baby Swiss
Provolone
Pepperjack*

*Chocolate Chip Cookies,
Dark Chocolate Brownies,
Southern Pecan Pie*





REFRESHMENT BREAKS

MINIMUM OF 20 PEOPLE FOR ONE HOUR OF SERVING TIME
ALL OPTIONS INCLUDE ICED TEA AND LEMONADE

MEAT AND CHEESE PLATTER | \$11 PER PERSON

CHEF'S SELECTION OF CURED MEATS
AND ARTISAN CHEESES
SEASONAL FRUIT AND BERRIES,
ASSORTED CRACKERS, AND GARNISHES

HEALTH NUT | \$10 PER PERSON

VEGETABLE CRUDITÉ WITH ASSORTED DIPS
HOUSE-MADE GRANOLA
AND ASSORTED YOGURTS

SWEET AND SALTY | \$8 PER PERSON

PRETZELS WITH SPICY WHOLE GRAIN
MUSTARD, MIXED NUTS, AND POPCORN
FRESH BAKED COOKIES OR BROWNIES

SMOKED SALMON | \$12 PER PERSON

SMOKED SALMON WITH RED ONIONS,
CAPERS, TOMATOES, HARD BOILED EGG,
AND CREAM CHEESE

SOUTH OF THE BORDER | \$11 PER PERSON

FRESH TORTILLA CHIPS, SALSA,
GUACAMOLE,
AND BLACK BEAN CORN SALSA
CINNAMON SUGAR CHURROS
WITH HONEY WHIPPED CREAM

KID AT HEART | \$10 PER PERSON

MINI PB&J SANDWICHES
CARROTS AND CELERY STICKS WITH
PEANUT BUTTER AND RANCH DIPS
FRESH BAKED COOKIES



THE LODGE
AT BRECKENRIDGE

TRAVERSE
Restaurant & Bar

THE LODGE AT BRECKENRIDGE
112 OVERLOOK DR. BRECKENRIDGE, CO 80424
FOR RESERVATIONS CALL: (800) 736-1607

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