



Menu 2022

HOLIDAY INN & SUITES DENVER TECH CENTER-CENTENNIAL
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Gimme-a-Drink Package | 12

Royal Cup® Coffee ● TAZ® Hot Teas ● Iced Tea ● Minute Maid® Lemonade ● Bottled Water

Gimme-a-Break Package | 23

All-Day Beverage Service

Royal Cup® Coffee ● TAZ® Hot Teas ● Iced Tea ● Minute Maid® Lemonade ● Bottled Water

Mid-Morning Break

Assorted Granola Bars ● Assorted Whole Fruit

Afternoon Break

CHOOSE ONE: Sweet Treats Bakery ● Build-A-Parfait Workshop ● The Candy Bar

Gimme-More Package | 39 with Breakfast | 42 with Lunch

Increase Package Price by \$3 per person for Groups of Less than 10

All-Day Beverage Service

Royal Cup® Coffee ● TAZ® Hot Teas ● Iced Tea ● Minute Maid® Lemonade ● Bottled Water

Mid-Morning Break

Assorted Granola Bars ● Assorted Whole Fruit

Breakfast or Lunch Buffet❖

CHOOSE ONE: Rise & Shine Breakfast Buffet ● BYOB Silver Lunch Buffet ● Soup & Salad Bar Lunch Buffet ● Denver Deli Lunch Buffet

Afternoon Break

CHOOSE ONE: Sweet Treats Bakery ● Build-A-Parfait Workshop ● The Candy Bar

❖ Upgrade to Festa Italiana, Flavors of the East, Taco Stand or Taste of Burger Theory for \$2 additional per person

All pricing is per person unless otherwise noted and subject to 24% taxable service charge and current sales tax.

Please advise of any food allergies or restrictions. Vegan, Vegetarian, Gluten-Free and other options are available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Gimme-It-All Package | 56

Increase Package Price by \$5 per person for Groups of Less than 10

All-Day Beverage Service

Royal Cup® Coffee ● TAZ® Hot Teas ● Iced Tea ● Minute Maid® Lemonade ● Bottled Water

Classic Continental Breakfast Buffet❖❖

Sliced Seasonal Fresh Fruit ● Yogurt Parfait Shooters ● Assorted Muffins and Pastries ● Orange Juice

Mid-Morning Break

Assorted Granola Bars ● Assorted Whole Fruit

Lunch Buffet❖

CHOOSE ONE: BYOB Silver Lunch Buffet ● Soup & Salad Bar Lunch Buffet ● Denver Deli Lunch Buffet

Afternoon Break

CHOOSE ONE: Sweet Treats Bakery ● Build-A-Parfait Workshop ● The Candy Bar

❖ Upgrade to Festa Italiana, Flavors of the East, Taco Stand or Taste of Burger Theory for \$2 additional per person

❖❖ Upgrade to Rise and Shine Breakfast Buffet for \$5 additional per person

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Breakfast Buffets

All Breakfast Buffets include: Orange Juice ● Royal Cup® Coffee ● TAZ® Hot Teas
Increase Buffet Prices by \$2 per person for Groups of Less than 10

Classic Continental | 12

Sliced Seasonal Fresh Fruit ● Yogurt Parfait Shooters ● Assorted Muffins and Pastries

Expanded Continental | 16

Sliced Seasonal Fresh Fruit ● Yogurt Parfait Shooters ● Assorted Muffins and Pastries ● CHOOSE ONE: Colorado Breakfast Burrito (Bacon, Chorizo, Ham or Sausage) or Croissant Breakfast Sandwich (Bacon, Ham or Sausage)

Rise & Shine | 19

Sliced Seasonal Fresh Fruit ● Yogurt Parfait Shooters ● Assorted Muffins and Pastries ● Breakfast Potatoes ● CHOOSE ONE: Classic Eggs Benedict or Scrambled Eggs with Applewood Smoked Bacon and Country Sausage

Ultimate Brunch | 25

Sliced Seasonal Fresh Fruit ● Build-Your-Own Yogurt Parfait Bar ● Assorted Muffins and Pastries ● Breakfast Potatoes ● Classic Eggs Benedict ● Scrambled Eggs ● Applewood Smoked Bacon ● Country Sausage ● Biscuits & Sausage Gravy ● Pancakes

Breakfast Buffet Enhancements

Cereal | 4

Individual Assorted Breakfast Cereals ● Skim Milk ● Whole Milk

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Breakfast Buffet Enhancements Cont'd

Oatmeal | 4

Steel-Cut Oatmeal • Brown Sugar • Raisins • Skim Milk • Whole Milk

Pancakes | 4

Griddled Buttermilk Pancakes • Warm Maple Syrup

Biscuits & Sausage Gravy | 5

Buttermilk Biscuits • Cream Gravy with Country Sausage Crumbles

Eggs Your Way Action Station[❖] | 6

Eggs or Omelets prepared Your Way by One of Our Chefs • Selection of Meats • Selection of Cheeses • Selection of Fresh Vegetables

Waffle Bar Action Station[❖] | 6

Crispy Waffles prepared Your Way by One of Our Chefs • Selection of Berries & Compotes • Whipped Cream • Warm Maple Syrup

❖ \$75 Chef Fee applies

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Sweet Treats Bakery | 12

Assorted Dessert Bars and Freshly Baked Cookies ● Skim Milk ● Whole Milk ● Assorted Soft Drinks ● Bottled Water

build-a-parfait workshop | 12

Traditional and Greek Yogurts ● Diced Seasonal Fruit ● Assorted Dried Fruits ● Assorted Nuts ● Berry Compote ● Granola ● Assorted Soft Drinks ● Bottled Water

The Candy Bar | 12

Assorted Mini Candy Bars ● Gumballs ● Gummy Bears ● Jellybeans ● M&M's® ● Peanut M&M's® ● Saltwater Taffy ● Assorted Soft Drinks ● Bottled Water

KEEP IT HEALTHY | 13

Assorted Granola Bars ● Assorted Protein Bars ● Assorted Fruit Smoothies ● Sparkling Water ● Bottled Water

'Breakin' with the Bunny | 13

Assorted Blue Bunny® Ice Cream Novelties and Treats ● Assorted Soft Drinks ● Bottled Water

SOUTH OF THE BORDER | 14

Fresh Tortilla Chips ● Salsa Roja ● Salsa Verde ● Guacamole ● Spicy Queso ● Cinnamon Sugar Churros ● Assorted Jarritos® Naturally Flavored Sodas

TAKE ME OUT TO THE BALLGAME | 14

Ballpark Soft Pretzels with Beer Cheese and Spicy Brown Mustard ● Mini Corn Dogs with Ketchup and Mustard ● Peanuts ● Cracker Jack® ● Assorted Candy Bars ● Assorted Soft Drinks ● Bottled Water

The Big Dipper | 15

Assorted Fresh Vegetables ● Pita Chips ● Potato Chips ● Hummus ● Two Specialty Dips ● Assorted Soft Drinks ● Bottled Water

THE TAILGATER | 19

Fresh Tortilla Chips ● Blistered Tomato Salsa ● Charred Corn Guacamole ● Chicken Fried Chicken Sliders ● Mini Meatball Sammies ● 7-Layer Magic Bars ● Assorted Soft Drinks ● Bottled Water

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Lunches

Plated Salads

All Plated Salads include: Iced Tea ● Royal Cup® Coffee ● TAZ® Hot Teas

Asian Salad with Grilled Chicken | 18

Mixed Greens ● Grilled Chicken Breast ● Cabbage ● Carrot ● Scallions ● Mandarin Orange Segments ● Wonton Strips ● Almond Slivers ● Ginger Lime Vinaigrette

Brown Derby Cobb | 18

Mixed Greens ● Diced Smoked Turkey ● Tomato ● Scallions ● Avocado ● Bleu Cheese Crumbles ● Hard Boiled Egg ● Bacon Crumbles ● Red Wine Parsley Vinaigrette

Caesar Salad with Grilled Chicken | 16

Crispy Romaine ● Grilled Chicken Breast ● Shaved Parmesan Cheese ● Garlic Croutons ● Caesar Dressing

Chef's Seasonal Salad with Grilled Chicken | 18

Mixed Greens ● Grilled Chicken Breast ● Chef's Choice of Seasonal Fruits & Vegetables, Nuts and Cheese ● Complimentary Seasonal Vinaigrette

Santa Fe Salad with Grilled Chicken | 18

Mixed Greens ● Grilled Chicken Breast ● Roasted Corn ● Black Beans ● Tomato ● Red Onion ● Avocado Slices ● Tortilla Strips ● Chipotle Ranch Dressing

Salad Enhancements

Substitute Grilled Shrimp | 4

Substitute Grilled Salmon | 5

Add Chef's Choice of Dessert | 3

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Standard Boxed Lunches

All Standard Boxed Lunches include: Potato Chips ● Pickle Spear, Lettuce, Tomato, Mayo and Mustard on the Side ● Cookie ● Choice of Soft Drink or Bottled Water

Classic Chicken Salad on Whole Wheat | 22

Chunk Chicken ● Fresh Dill ● Celery ● Green Onion ● Mayo ● Dijon Mustard

The Club on Toasted White Bread | 22

Honey Ham ● Roasted Turkey ● Crispy Bacon ● American Cheese

Granny Apple Turkey on Whole Wheat | 21

Roasted Turkey ● Granny Smith Apple Slices ● Swiss Cheese

Roast Beef & Cheddar on Whole Wheat | 21

Roast Beef ● Cheddar Cheese

Turkey & Swiss on Whole Wheat | 21

Roasted Turkey ● Swiss Cheese

Turkey Bacon Ranch Wrap in a White Tortilla | 22

Roasted Turkey ● Crispy Bacon ● Swiss Cheese ● Lettuce ● Tomato ● Ranch Dressing

Vegetarian Chickpea Salad in a Pita | 21

Mashed Chickpeas ● Celery ● Green Onion ● Mayo ● Lemon Juice

Vegetarian Rainbow Veggie on Whole Wheat | 21

Herbed Cheese Spread ● Pickled Radish ● Roasted Red Pepper ● Avocado ● Red Onion

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Premium Boxed Lunches

All Premium Boxed Lunches include: Kettle Chips ● Pickle Spear ● Big Chocolate Chip Cookie ● Choice of Soft Drink, Sparkling Water or Bottled Water

Chicken Waldorf Sandwich on Whole Wheat | 25

Chunk Chicken ● Tart Apple Slices ● Crunchy Celery ● Walnuts ● Sweet Dried Cranberries ● Dijonnaise ● Leaf Lettuce

Classic Chicken Caesar Wrap in a Spinach Tortilla | 24

Grilled Chicken ● Crispy Romaine ● Shaved Parmesan ● Garlic Croutons ● Classic Caesar Dressing

Classic Italian Sub Sandwich on a Sub Roll | 25

Honey Ham ● Bologna ● Genoa Salami ● Provolone Cheese ● Tomato ● Red Onion ● Arugula ● Banana Peppers ● Italian Dressing

Japanese Style Egg Salad Sandwich on Sourdough | 24

Chopped Boiled Eggs ● Fresh Dill ● Chives ● Kewpie Mayo ● Grainy Mustard ● Rice Wine Vinegar ● Sriracha

Parmesan Tuna Sandwich on Whole Wheat | 24

Albacore Tuna ● Bell Pepper ● Green Onion ● Parmesan Dijonnaise ● Leaf Lettuce ● Tomato

Roast Beef & Horseradish Sandwich on Sourdough | 25

Roast Beef ● Arugula ● Tomato ● Red Onion ● Horseradish Cream Cheese

Turkey Club Sandwich on Toasted Sourdough | 24

Roasted Turkey ● Crispy Bacon ● Leaf Lettuce ● Tomato ● Cranberry Mayo

Tropical Roast Beef Wrap in a Spinach Tortilla | 25

Roast Beef ● Baby Spinach ● Mango & Pineapple Cream Cheese

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Lunches & Dinners

Build Your Own Buffet

All BYOB Buffets include: Baker's Basket of Assorted Dinner Rolls ● Iced Tea ● Royal Cup® Coffee ● TAZ® Hot Teas

Increase Buffet Prices by \$3 per person at Lunch and \$4 per person at Dinner for Groups of Less than 10

Silver Buffet 25 | Lunch 30 | Dinner

One Salad ● One Entrée ● One Starch ● One Vegetable ● One Dessert

Gold Buffet 30 | Lunch 35 | Dinner

Two Salads ● Two Entrées ● Two Starches ● Two Vegetables ● Two Desserts

Platinum Buffet 35 | Lunch 40 | Dinner

Three Salads ● Three Entrées ● Three Starches ● Three Vegetables ● Three Desserts

Salad Options

Baby Spinach Salad with Red Wine & Marmalade Vinaigrette ● Caesar Salad ● Caprese Salad ● Coleslaw ● Garden Salad with Balsamic Vinaigrette & Ranch Dressings

Entrée Options

Beef: Homestyle Meatloaf ● Pan Seared Hanger Steak ● Sunday Pot Roast | Chicken: Champagne Chicken ● Herb Roasted Chicken ● Southwest Tomatillo Chicken | Fish: Beer Battered Cod ● Lemon Butter Tilapia | Pork: Honey Ham ● Roasted Pork Loin

Starch Options

Cheesy Cauliflower Mash ● Creamy Mac & Cheese ● Mashed Potatoes (Buttery or Garlic) ● Mushroom Risotto ● Potatoes au Gratin ● Rice Pilaf

Vegetable Options

Haricot Vert ● Honey Balsamic Brussel Sprouts ● Roasted Baby Carrots ● Roasted Broccolini ● Sautéed Squash Medley ● Sweet Buttered Corn

Dessert Options

Apple Pie ● Banana Pudding ● Carrot Cake ● Chocolate Cake ● Key Lime Pie ● NY Style Cheesecake ● Peanut Butter Chocolate Cake ● Seasonal Cobbler

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Lunches & Dinners

Themed Buffets

All Themed Buffets include: Iced Tea ● Royal Cup® Coffee ● TAZ® Hot Teas

Increase Buffet Prices by \$3 per person at Lunch and \$4 per person at Dinner for Groups of Less than 10

SOUP AND SALAD BAR

22 | Lunch

25 | Dinner

Grilled Chicken Breasts ● Mixed Greens ● Romaine Mix ● Bell Pepper, Broccoli, Carrot, Chickpeas, Cucumber, Green Peas, Mushrooms, Red Onion and Tomato ● Bleu Cheese Crumbles, Shaved Parmesan and Shredded Cheddar ● Bacon Crumbles, Croutons, Hard Boiled Egg, Sunflower Seeds and Walnuts ● Balsamic Vinaigrette, Bleu Cheese, Caesar, Honey Mustard and Ranch Dressings ● CHOOSE TWO SOUPS: Broccoli Cheddar, Butternut Squash, Chicken Noodle, Chicken Tortilla, Italian Wedding, Loaded Baked Potato, Minestrone or Tomato Bisque ● Assorted Breads & Crackers ● Assorted Cookies & Dessert Bars

DENVER DELI

24 | Lunch

28 | Dinner

Garden Salad with Balsamic Vinaigrette and Ranch Dressings ● Thinly Sliced Honey Ham, Roast Beef and Turkey ● Sliced American, Cheddar, Pepper Jack and Swiss Cheeses ● Lettuce, Pickle Spears, Red Onion and Tomato ● Dijon Mustard, Garlic Aioli, Mayonnaise, Mustard and Pesto Aioli ● Artisan Breads ● CHOOSE ONE SIDE: Assorted Chips, Pasta Salad or Potato Salad ● Assorted Cookies and Dessert Bars

Festa Italiana

26 | Lunch

30 | Dinner

Caesar Salad ● CHOOSE TWO ENTREES: Spaghetti and Marinara Sauce with Meatballs, Fettuccini Alfredo with Polidori® Italian Sausage, Cheese Ravioli in Tomato Cream, Chicken Piccata, Chicken Parmesan, Eggplant Parmesan, Traditional Meat Lasagna or Vegetarian Lasagna ● Italian Green Beans ● Garlic Bread ● Tiramisu

FLAVORS OF THE EAST

26 | Lunch

30 | Dinner

Egg Drop Soup ● Chicken Egg Rolls ● CHOOSE TWO ENTREES: Broccoli Beef, Chicken Pad Thai, Chicken Stir Fry, Coconut Curry Chicken, Sweet & Sour Chicken, Sweet & Sour Pork or Vegetable Stir Fry ● Vegetable Fried Rice ● Steamed White Rice (Brown Rice available) ● Chef's Choice of Dessert

TACO STAND

26 | Lunch

30 | Dinner

Fresh Tortilla Chips, Salsa Roja, Salsa Verde, Pico de Gallo and Guacamole ● Southwest Salad ● Grilled Chicken Breasts and Carne Asada (Grilled Veggies available) ● Warm Corn and Flour Tortillas ● Shredded Lettuce, Diced Onion and Cilantro, Cheddar Cheese, Sour Cream and Lime Wedges ● Black Beans ● Cilantro Lime Rice ● Cinnamon Sugar Churros

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Lunches & Dinners

Themed Buffets Cont'd

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The **BURGER THEORY** Experience

26 | Lunch

30 | Dinner

Garden Salad with Balsamic Vinaigrette and Ranch Dressings ● BT Burgers and BT Grilled Chicken Breasts (BT Veggie Burgers available) ● Sliced American, Cheddar, Pepper Jack and Swiss Cheeses ● Lettuce, Onion, Pickles and Tomato ● Bacon, Grilled Onions and Sautéed Mushrooms ● BBQ Sauce, Buffalo Sauce, Ketchup, KGB Sauce, Mustard, Roasted Garlic Mayo, and Sriracha Mayo ● Potato Buns (Lettuce Wraps Available) ● BT French Fries and Onion Rings ● CHOOSE UP TO TWO SWEET JARS: Apple Crumble, Brownie Sundae, Carrot Cake or Key Lime

journey to india

27 | Lunch

31 | Dinner

CHOOSE TWO APPETIZERS: Aloo Tikki, Mini Tandoori Skewers, Pakora or Samosas ● CHOOSE THREE ENTREES: Aloo Gobi, Chicken Curry, Chicken Tikka Masala, Pindi Chana (Coconut or Tomato Base), Saag Aloo or Vegetarian Korma ● Basmati Rice ● Naan ● Mango Cilantro Chutney, Raita and Tamarind and Date Chutney ● CHOOSE ONE DESSERT: Gulab Jamun or Kheer

Smokehouse BBQ

28 | Lunch

32 | Dinner

CHOOSE ONE SALAD: Apple Slaw or Garden Salad with Balsamic Vinaigrette and Ranch Dressings ● CHOOSE TWO ENTREES: Carolina Pulled Pork, Grilled Chicken Breasts, Hot Links, Memphis Pork Ribs or Texas Beef Brisket ● House BBQ Sauces ● Potato Salad ● Baked Beans ● Corn Cobbettes ● Texas Toast ● Banana Pudding

Down South

28 | Lunch

32 | Dinner

CHOOSE ONE SALAD: Creamy Cole Slaw or Garden Salad with Balsamic Vinaigrette and Ranch Dressings ● CHOOSE TWO ENTREES: Chicken Fried Steak, Cornmeal Crusted Catfish, Crispy Fried Chicken, Mom's Meatloaf or Smothered Pork Chops ● Collard Greens ● Mac & Cheese ● Pinto Beans ● Cornbread ● Kentucky Bourbon Bread Pudding

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Cold Hors d' Oeuvres

Priced per 25 Pieces

Kicked Up Deviled Eggs | 50

Hard Boiled Egg Stuffed with Spicy Yolk Filling and Topped with Pickled Onion

Tomato Basil Bruschetta | 60

Toasted Baguette Topped with Diced Tomato, Garlic, Fresh Basil and Shaved Parmesan with Balsamic Reduction Drizzle

Spicy Bayou Skewers | 75

Focaccia Squares, Spicy Andouille Sausage, Pepper Jack Cheese Cubes and Serrano Pepper Rings On a Skewer

Sun-Dried Tomato Cheese Canapes | 75

Toasted Baguette Topped with a Mixture of Cheddar Cheese, Smoked Gouda, Cream Cheese, Diced Sun-Dried Tomatoes, Mayo and Smoked Paprika

Puff Pastry Pinwheels | 85

Applewood Smoked Bacon ● Swiss Cheese ● Puff Pastry ● Spicy Ranch Dipping Sauce

Fruit Crostini Italia | 85

Toasted Baguette ● Mascarpone Cream ● Strawberries ● Mint ● Almond Slivers ● Balsamic Reduction

Antipasto Kabobs | 100

Italian Salami ● Fresh Mozzarella ● Artichoke Hearts ● Cherry Tomatoes ● Marinated Mushrooms ● Olives ● Pepperoncini ● Balsamic Reduction

Hawaiian Poke Cups | 100

Crispy Wonton Shell ● Raw Ahi Tuna ● Scallions ● Avocado ● Chili Oil

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Receptions

Cold Hors d'Oeuvres Cont'd

Priced per 25 Pieces

Mediterranean Peaches | 100

Grilled Peaches ● Feta Cheese ● Prosciutto

Salmon Cucumber Bites | 100

Cucumber Medallion ● Roasted Red Pepper Cream Cheese ● House-Cured Salmon ● Dill

Cóctel de Camarónes Shooters | 125

Jumbo Gulf Shrimp ● Avocado ● Celery ● Cilantro ● Cucumber ● Onion ● Tomato ● Spicy Tomato Sauce

Grilled Shrimp Avocado Toast | 125

Herb Toast Points ● Smashed Avocado ● Grilled Marinated Jumbo Gulf Shrimp

Smoked Salmon Canapes | 125

Puff Pastry ● Smoked Salmon ● Choice of Roasted Red Pepper Cream Cheese or Cream Cheese and Capers

Warm Hors d'Oeuvres

Priced per 25 Pieces

Crab Rangoon | 55

Wontons ● Cream Cheese ● Crab ● Scallions ● Sweet & Sour Sauce

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Warm Hors d' Oeuvres Cont'd

Priced per 25 Pieces

Arancini di Riso | 65

Deep Fried Risotto Bites with Mushrooms and Peas ● Vodka Sauce

Fried Green Tomatoes[❖] | 65

Cornmeal Crusted Green Tomatoes ● Jalapeno Cream Cheese ● Tomato Relish

Butternut Squash Ravioli | 75

House-Made Pasta ● Roasted Butternut Squash ● Parmesan Cheese ● Brown Sage Butter

Stuffed Meatballs | 75

House-Made Meatballs ● Fresh Mozzarella ● Marinara

BURGER THEORY Sliders | 85

Toasted Bun ● Certified Angus Beef™ Patty ● Cheddar Cheese ● Garlic Aioli (Grilled Chicken Sliders and Veggie Sliders Also Available)

Thai Lettuce Wraps | 100

Bibb Lettuce ● Thai Spiced Chicken ● Spicy Thai Peanut Sauce

Korean Bulgogi Ribs | 125

Korean Spiced Beef Short Ribs ● Scallion Soy Sauce

Poppin' Shrimp & Grits | 125

Jalapeno & Goat Cheese Grits Cakes ● Jumbo Gulf Shrimp ● Mornay Sauce

❖ Seasonal Item

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Receptions

Warm Hors d' Oeuvres Cont'd

Priced per 25 Pieces

Crab Stuffed Shrimp Bruschetta | 150

Toasted Baguette ● Jumbo Gulf Shrimp stuffed with Crab ● Tomato & White Wine Sauce

Mini Beef Wellingtons | 150

Puff Pastry ● Pâté and Duxelles coated Beef Filet ● Puff Pastry ● Mushroom Demi-Glace

Cajun Crab Cakes | 150

Louisiana Crab Cakes ● Cajun Remoulade

Finger Sandwiches

Priced per 25 Pieces

Craisin-Walnut Chicken Salad on Pumpnickel | 55

Cubed Chicken ● Shredded Swiss Cheese ● Chopped Celery ● Dried Cranberries ● Chopped Walnuts ● Mayo ● Honey Dijon Mustard ● Leaf Lettuce

Roast Beef with Horseradish Cream on Sourdough | 55

Sliced Roast Beef ● Arugula ● Horseradish Cream

Smokey Sun-Dried Tomato Cheese on White and Wheat | 55

Cheddar Cheese ● Smoked Gouda ● Cream Cheese ● Diced Sun-Dried Tomatoes ● Mayo ● Smoked Paprika

Turkey, Apples & Swiss on Multigrain Bread | 55

Sliced Turkey ● Sliced Granny Smith Apples ● Sliced Cucumber ● Swiss Cheese ● Honey Dijon Mustard

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Displays

Priced to Serve 25 Guests

Vegetable Crudité | 100

Seasonal Fresh Veggies ● Hummus ● Ranch Dressing

Artisan Cheese Board | 175

Domestic and Imported Cheeses ● Fresh Grapes and Strawberries ● Artisan Crackers and Breads

Charcuterie Board | 250

Sliced Cured Meats ● Domestic and Imported Cheeses ● Dried Fruits and Nuts ● Grilled Artisan Bread ● Assorted Gourmet Spreads

Carving Stations

Priced to Serve 25 Guests ● \$75.00++ Chef Fee applies

Turkey Breast | 150

Slow Roasted Turkey Breast ● Cranberry Orange Chutney ● Assorted Breads and Rolls

Pork Loin | 225

Apple Chutney Stuffed Pork Tenderloin ● Bacon Jam ● Assorted Breads and Rolls

Fruits & Berries | 125

Seasonal Fresh Fruit ● Seasonal Fresh Berries ● Marshmallow Cream Cheese Dip

Beef Tenderloin | 275

Garlic and Black Pepper Seasoned Beef Tenderloin ● Béarnaise Sauce ● Creamy Dijon ● Assorted Breads and Rolls

Prime Rib | 325

Herb Crusted Choice Prime Rib ● Au Jus ● Horseradish Cream ● Assorted Breads and Rolls

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Action Stations

\$75.00++ Chef Fee applies

Mashed Potato Bar | 14

The Base: Buttery Mashed Potatoes ● Garlic Mashed Potatoes

The Cheeses: Bleu Cheese ● Boursin ● Cheddar ● Parmesan ● Pepperjack

The Proteins: Bacon Crumbles ● Diced Ham ● Grilled Chicken

The Veggies: Artichoke Hearts ● Bell Pepper ● Broccoli Bits ● Black Olives ● Chives ● Diced Tomato ● Green Olives ● Jalapeno ● Red Onion ● Sautéed Mushrooms

The Toppings: Extra Butter ● Olive Oil ● Sour Cream

Gourmet Mac & Cheese Bar | 15

The Base: Elbow Macaroni ● Fusilli Pasta

The Cheeses: Bleu Cheese ● Boursin ● Cheddar ● Parmesan ● Pepperjack

The Proteins: Diced Ham ● Grilled Chicken ● Shredded Pork ● Smoked Sausage

The Veggies: Bell Pepper ● Broccoli Bits ● Cauliflower ● Jalapeno ● Red Onion ● Sautéed Mushrooms ● Scallions ● Sun Dried Tomatoes

The Toppings: Cayenne Pepper ● Crumbled Cheetos® ● Crumbled Cheez-Its® ● Crumbled Flamin' Hot Cheetos® ● Garlic Powder ● Louisiana Hot Sauce ● Sour Cream 15 | Page

Estación de Quesadilla | 16

The Base: Spinach Tortillas ● White Tortillas ● Wheat Tortillas

The Cheeses: Cheddar ● Monterrey Jack ● Pepper Jack ● Queso Fresco

The Proteins: Carne Asada (Steak) ● Carnitas (Pork) ● Chorizo (Spicy Mexican Sausage) ● Grilled Chicken ● Spicy Ground Beef

The Veggies: Bell Pepper ● Jalapeno ● Mushrooms ● Red Onion

The Toppings: Guacamole ● Pico de Gallo ● Salsa Roja ● Salsa Verde ● Sour Cream

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Dinners

Plated Dinners

All Plated Dinners include: Garden Salad with Ranch and Balsamic Vinaigrette Dressings ● Assorted Dinner Rolls ● Chef's Choice of Dessert ● Iced Tea ● Royal Cup® Coffee ● Tazo® Hot Teas

Roasted Chicken | 30

Slow Roasted Free-Range Chicken ● Toasted Peppercorn Demi-Glace ● Yukon Gold Mashed Potatoes ● Creamed Corn

Chicken Roulade | 32

Breast of Chicken filled with Sundried Tomatoes, Spinach and Fresh Mozzarella ● Tomato Cream Sauce ● Pan-Fried Risotto Cake

Tropical Mahi Mahi | 32

Pan Seared Mahi Mahi ● Mango Pineapple Relish ● Coconut Rice ● Wilted Spinach

Alaskan Salmon | 34

Pan Seared Alaskan Salmon ● Lemon Beurre Blanc ● Mushroom Risotto ● Spaghetti Vegetables

Autumn Pork Chop | 36

Grilled Bone-In Pork Chop ● Apple Chutney ● Potatoes Au Gratin ● Sautéed Broccoli Rabe

Irish Short Ribs | 36

Guinness Braised Beef Short Ribs ● Guinness Demi-Glace ● Colcannon Mash ● Brussel Sprouts

Whiskey Flatiron | 38

Grilled Flatiron Steak ● Whiskey Demi-Glace ● Roasted Fingerling Potatoes ● Haricot Vert

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Dinners

Plated Dinners Cont'd

All Plated Dinners include: Garden Salad with Ranch and Balsamic Vinaigrette Dressings ● Assorted Dinner Rolls ● Chef's Choice of Dessert ● Iced Tea ● Royal Cup® Coffee ● Tazo® Hot Teas

Filet Mignon | 48

Grilled Choice Filet ● Port Demi-Glace ● Chive Duchess Potatoes ● Grilled Asparagus

Colorado Rack of Lamb | 50

Herb Crusted Roasted Rack of Colorado Lamb ● Cherry Beurre Rouge ● Roasted Red Potatoes ● Moroccan-Spiced Baby Carrots

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La cante

Per Item

Candy Bars | 3

Assorted Variety

Chips | 3/Bag

Assorted Variety

Colorado Breakfast Burrito | 5

Bacon ● Chorizo ● Ham ● Sausage

Croissant Breakfast Sandwich | 5

Bacon ● Ham ● Sausage

Granola Bars | 3

Assorted Variety

KIND® Bars | 4

Assorted Variety

Popcorn | 4/Bag

Assorted Variety

Powerade® Sports Drinks | 5/Bottle

Assorted Variety

Red Bull® Energy Drinks | 5/Can

Regular ● Sugar Free

Soft Drinks | 3/Can

Coke® ● Diet Coke® ● Dr. Pepper® ● Diet Dr. Pepper® ● Sprite®

Sparkling Water | 4/Can or Bottle

Assorted Variety

Water | 3/Bottle

Whole Fresh Fruit | 3

Apples ● Bananas ● Oranges

Per Dozen

Bagels | 36

Assorted Variety

Cookies | 36

Chocolate Chip ● Oatmeal Raisin ● Peanut Butter

Croissants | 36

Danish | 36

Assorted Variety

Dessert Bars | 36

Blondies ● Brownies ● Lemon Bars

Muffins | 36

Assorted Variety

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La carte

Per Gallon

Hot Chocolate | 40

Iced Tea | 50

Juices | 40

Apple ● Cranberry ● Grape ● Grapefruit ● Orange ● Tomato

Milk | 25

Chocolate ● Skim ● Whole

Minute Maid® Lemonade | 25

Royal Cup® Coffee | 55

Regular ● Decaffeinated

T A Z ⊕® Hot Teas | 50

Assorted Variety

Per Pound

Almonds | 22

Cashews | 22

Chex® Mix | 20

Goldfish® Crackers | 20

House-Made Chips | 15

Potato or Tortilla

Mixed Nuts | 22

Peanuts | 22

Peanuts in the Shell | 18

Pretzels | 15

Trail Mix | 22

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\$75.00++ Bartender Fee applies

Host Bar❖

- Domestic Beer | 5
- Imported Beer | 6
- Colorado Craft Beer | 6
- Wine | 6
- Call Liquors | 7
- Premium Liquors | 8
- Cordials | 8
- Soft Drinks | 3
- Bottled Water | 3
- Bottled Sparkling Water | 4
- Red Bull® Energy Drinks | 4

Cash Bar❖❖

- Domestic Beer | 6
- Imported Beer | 7
- Colorado Craft Beer | 7
- Wine | 7
- Call Liquors | 8
- Premium Liquors | 9
- Cordials | 9
- Soft Drinks | 4
- Bottled Water | 4
- Bottled Sparkling Water | 5
- Red Bull® Energy Drinks | 5

Host Bar Hourly Pricing❖

Beer & Wine

12 per person for first hour | 6 per person for each additional hour

Call Brands

14 per person for first hour | 8 per person for each additional hour

Premium Brands

16 per person for first hour | 10 per person for each additional hour

❖Host Bar prices are subject to 24% taxable service charge and current sales tax. ❖❖Cash Bars include service charge and sales tax.

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