

BREAKFAST



Available till 11:00 am

Continental Breakfast

A delightful chef's selection of muffins, breakfast pastries, breads, bowl of fresh yogurt and berries with seasonal fruits on the side with butter, jelly or jams.

Minimum 10 guests | 11 per person

Build Your Own Breakfast Wrap

Warm flour tortillas, scrambled eggs, shredded pork, fresh salsa, cheddar jack cheese, tomatoes, guacamole, sour cream, grilled pepper and onion breakfast potatoes.

Minimum 20 guests | 16 per person

Hearty American Breakfast Buffet

Your private breakfast buffet features a fresh fruit display, assorted breads and bakery items, classic breakfast bacon, scrambled eggs, breakfast potatoes, biscuits with sausage gravy.

Full beverage station includes premium roasted regular and decaffeinated coffees, assorted hot teas, orange juice and hot cocoa.

Minimum 20 guests | 17 per person

Add Oatmeal a'la carte | 3 per person

Morning Sundaes

A fun way to start the morning for your guests with delicious scoops of flavored Noosa yogurts, followed by our toppings bar full of sliced bananas, peaches, berries, chocolate chips, whipped cream, sprinkles, dried fruits, nuts, granola and syrups to create their own perfect morning sundae treat. **9 per person**

Bridal Breakfast

A 2 hour special event served exclusively for a maximum of 20 guests where your own private chef is ready to create individual omelets with delicious sides of crispy bacon, breakfast potatoes, fruit and yogurt displays and best of all bottomless mimosas!

Maximum 20 guests | 27 per person

BREAKFAST ENHANCEMENTS

[Each flavor of each item is priced per dozen, 1 dozen per flavor minimum.]

Danish Apple, Blueberry, Cherry, Cheese, Peach, Raspberry. **24**

Muffins Apple, Cherry, Chocolate Chip, Coffee Cake, Peach. **21**

Smoked Salmon Display ^{GFO}

Lemon wedges, dill infused cream cheese, capers, pickled red onion and sliced hard-boiled eggs. Served with toasted bagels.

Minimum 10 guests | 9 per person

Cheese and Fruit Platter ^{GF}

A refreshing mix of artisanal cheeses and seasonal fruit and nut accompaniments.

Minimum 10 guests | 5 per person

***Note:** These foods may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions.



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BREAKS and REFRESHERS



1 Hour Breaks

The Movie Break

Fill yourself bags of theatre quality popcorn popped fresh in our popper right inside your event space with salts, caramel and hot sauces on the side, soft drinks and bottled water **4 per person**

Trailhead

House-made hummus, warm pita chips, grilled vegetable crudité and Wine Country trail mix. **7 per person**

Vitalize

Granola & energy bars, sports drinks and bottled water. **6 per person**

The Candy Store

Candy bars, mini cookies, chocolate brownies, gummy bears, Rice Krispies Treats®, soft drinks and bottled water. **9 per person**

A' la CARTE BREAKS and SNACKS

Gummy Bears	10 per pound
Hummus	13 per quart
Brownies	19 per dozen
Cookies	18 per dozen
Chocolate Chip GFO	
Oatmeal Raisin	
Peanut Butter	
Cranberry White Chocolate	
Royale	
Trail Mix	11 per pound
Soft Drinks	2 per can
Red Bull	4 per can
Bottled water	2 per bottle
Bottled juice	3 per bottle

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LUNCH PLATES



Served 11:00 am - 3:00 pm

Minimum 10 guests

10-15 guests 2 options | 15 or more guests 3 options

Salad Plates 17

[All salads are accompanied with warm bread and butter]

The Inn GF

Shaved prosciutto over greens topped with candied almonds, capers, apricot, green beans, boiled egg and shaved asiago cheese with lemon mustard vinaigrette.

Sesame Chicken

Accompanied with blanched broccoli, avocado, heirloom carrots, cabbage, kale, dried cherries, green onions, crisp wontons and tamari Talbott apple cider vinaigrette.

Wine Country Wedge

Wedge of iceberg lettuce with peach wood smoked bacon lardons, blue cheese crumbles, burgundy braised onion, herbed Wine Country croutons, and a peach vinaigrette.

Sandwich Plates 17

[All plated sandwiches are served with lemon cucumber dill salad and potato salad]

Grilled Salmon BLT

Served on a toasted sourdough bread, fresh local greens, tomatoes, house-made roasted shallot red wine aioli.

Chicken Salad Croissant

Palisade classic basil cherry chicken salad on a butter croissant with sweet greens.

Burgundy Burger

Grilled 8oz local ground beef served on sourdough bread, topped with burgundy braised onions, Gruyere cheese and house-made roasted shallot red wine aioli.

Wraps 16

[All wraps served with a bag of chips and potato salad]

CBLP Wrap

Chicken Bacon Lettuce and Peach with local lettuce, shaved red onion, with a basil aioli in a spinach tortilla.

Greek

Grilled zucchini, pickled onions, olives, artichoke, local lettuce, feta cheese and a red pepper hummus in a spinach tortilla.

Trail Runner

Black forest ham, blanched green beans, pickled onions, boiled egg, local greens topped with a whole grain mustard aioli in a spinach tortilla.

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LUNCH BUFFETS



Served 11:00 am - 3:00 pm

Deli Lunch 20

Minimum 10 guests

Build your own sandwich bar includes Chef's choice soup du jour, Wine Country house salad with peach balsamic vinaigrette, a variety of breads, deli sliced turkey, ham and roast beef with Swiss, Cheddar, and smoked Gouda cheese, lettuce, tomato, roasted shallot red wine aioli, mustard and pickles.

Mesa Verde 21

Minimum 20 guests

Featuring seasoned ground beef, with your choice of either tinga chicken **or** shredded pork. Roasted peppers and onions, shredded lettuce, diced onion, a tomato, cilantro corn salsa, shredded cheeses, sour cream and guacamole. Served with refried beans, Spanish rice, flour and corn tortillas, fresh fried chips and salsa.

Cookout* 25

[Weather Permitting]

Minimum 20 guests

Potato salad, BBQ beans, corn on the cob and potato chips lead the way to the best charbroiled premium beef patties prepared live with our chef on the patio. Lettuce, tomato, pickles, American, Gruyere and blue cheese, ketchup, mustard, a house-made onion jam and crispy strips of bacon.

Add Vegan Beyond Burgers upon request **Add 3 each**

Local Gardener 19

Minimum 20 guests

Enjoy our fresh selection of always local greens and vegetables right here from Palisade. Your salad bar will be built complete with tomatoes, cucumbers, rainbow shredded carrots, pickled onion, roasted red peppers, dried fruits and nuts, shredded cheese, croutons and bacon bits. Warm bread rolls and butter.

Dressings include: Ranch, Peach Vinaigrette, Blue Cheese and Oil & Vinegar

Protein Options [Choose 1 of the following]

Chicken | Sliced Beef | Seasoned Beyond Crumbles

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RECEPTION



[Price for a 25-piece increment per flavor per item]

RECEPTION COLD HORS D' OEUVRES

- Shrimp Cocktail** GF White wine poached shrimp, house-made horseradish cocktail sauce, lemon wedges. **75**
- Deviled Eggs** GF Classic with a pickle slice and a devilish paprika dust. **27**
- Charcuterie Skewers** GF Cured meat, olive, cheese, balsamic reduction. **48**
- Smoked Salmon Tea Sandwich** Cold smoked salmon, fresh dill cream cheese, shaved cucumber on thinly sliced bread. **40**
- Avocado Croustade** Topped with heirloom tomatoes and shaved parmesan cheese. **36**

RECEPTION HOT HORS D' OEUVRES

- Tamari Chicken Sate** GF Chicken skewers with Thai sweet chili sauce. **65**
- Crab Cakes** Free formed East coast style crab cakes with chili remoulade. **Market price**
- Fried Wontons** House-rolled with cream cheese fillings. **35**
- Glazed Meatballs** Chipotle peach BBQ | Swedish | Thai sweet chili. **30**
- Prosciutto & Phyllo Wrapped Asparagus Spears** **50**
- Elk Slider** Local ground elk with balsamic onion jam on a sweet potato roll. **100**
- Steak Bruschetta** Toasted baguette, caramelized sweet onion, topped with shaved steak, melted blue cheese crumbles and a balsamic glaze. **35**
- Stuffed Mushroom Caps** GF Stuffed with braised shallots and wine wilted spinach. **35**
- House-Made Tomato Fennel Soup Shooters** Served with grilled cheddar cheese wedges. **35**

RECEPTION DISPLAYS Minimum 20 guests

- Baked Brie** This famous French cheese is topped with dried fruits and nuts, wrapped in delicate puff pastry then baked to a golden brown. Served with a cracker display. **4 per person**
- Cheese and Charcuterie Display** GFO Chef's choice assortment of premium cured meats and cheeses accompanied with fruits, olives, nuts and condiments. Served with a cracker display. **7 per person**
- Humus Platter and Crudité** GFO Choose from house-made roasted red pepper, classic or pesto flavored humus, served with fresh fried pita chips, breads and a fresh grilled vegetable assortment. **4 per person**
- Seasonal Fruit Display** GF Chef's choice assortment of seasonal sliced or cubed fruits with yogurt dipping sauce. **3 per person**
- Smoked Trout Dip** Served with candied red onions and grilled baguettes. **5 per person**
- Truffle Dusted Potato Chips** Served with Gouda fondue. **4 per person**

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DINNER BUFFETS



Minimum 20 guests | Choose two entrees, two sides | One additional entrée choice per ten additional guests - limit 3

Classic Buffet

Two Entrées **30** | Three Entrées **34**

Classic Buffet includes Wine Country House salad with peach vinaigrette dressing GF, dinner rolls and butter.

Entrées

Rubbed and grilled beef sirloin GF, Garlic herb marinated chicken GF, Apple roasted pork loin GF,
White wine baked salmon GF, Lemon garlic trout GF.

Choice of two sides

Roasted garlic mashed potatoes GF, mustard roasted potato medley GF, baked mac and cheese, saffron rice pilaf,
tomato blistered asparagus GF, bacon green beans and baby onions GF, citrus glazed heirloom carrots GF.

Italy Eats

Two Entrées **26** | Three Entrées **30**

Includes Caesar Salad and Garlic Cheese Bread.

Entrées

Wine Country beef lasagna, Chicken parmesan, Grilled chicken in alfredo sauce, Meatballs and red wine marinara,
Pesto grilled flank steak GF, Italian sausage peppers and onions GF.

Choice of two sides

Caprese platter GF, basil baked penne, creamy fettucine alfredo, buttered noodles,
sundried tomato pesto gnocchi, lemon asparagus GF.

Soul Supper Buffet

Two Entrées **27** | Three Entrées **31**

Homestyle Buffet includes Wine Country House Salad with peach vinaigrette dressing GF, dinner rolls and butter.

Entrées

Chicken fried steak with creamy pepper gravy, Classic homestead meatloaf, Southern fried chicken,
Country ham GF, Creole tomato and Butter baked catfish GF.

Choice of two sides

Roasted garlic mashed potatoes GF, oven baked sweet potatoes with sides of brown sugar and butter GF, jalapeno corn
casserole, bacon green beans and baby onions GF, cucumber dill red onion salad GF, baked mac and cheese, fried okra.

South of the Border

Two Entrées **25** | Three Entrées **29**

Entrées

Red chili marinated beef picanha GF, Cilantro lime chicken GF, Empanadas - steak **or** chicken, Tomato and green chili
baked salmon GF, Beef **or** chicken fajitas with peppers and onions, Pork tamale with tomatillo sauce.

All sides below are included with this buffet

Spanish rice, borracha beans GF, roasted corn black bean cilantro salad GF, lime seasoned red cabbage GF,
citrus sour cream, guacamole, chips and salsa.

Slow and Low BBQ

Minimum 25 guests **32**

Our most popular all-inclusive buffet features Rubbed beef brisket GF, Chili peach glazed pork ribs GF and Red wine
brined pork shoulder GF all smoked in-house. Served with sweet corn potato salad, country pea and cheese salad,
brown sugar baked beans and jalapeno cheddar cornbread.

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SATELLITE STATIONS



A fun way to enhance your event with a side fare for your guests to mingle around the room.

With minimum purchase of a buffet dinner or 3 satellite stations with a minimum of 30 people

Slider

Sliders are: Classic cheeseburger & pickle plank, Peach BBQ pulled pork & slaw, and Turkey brie, all served on a Hawaiian roll. **9 per person**
[Vegetarian substitutions available upon request ++]

Italy Bites

Mini pepperoni provolone stromboli, Italian meatballs, Prosciutto & cheese stuffed peppers, Roasted garlic bruschetta all served with Wine Country basil pesto, red wine shallot aioli, and warm herb tomato sauce. **8 per person**

Nacho Corner

House-fried tortilla chips & warm queso dip served with all the fixings, black olives, pickled jalapenos, green onions, seasoned ground beef, green chili shredded chicken, cilantro sour cream, salsa, guacamole. **7 per person**

Potato Central

Baked **or** mashed Yukon potatoes aside crumbled bacon, shaved jalapeno, broccoli, green onion, crispy onion strings, red wine sour cream, shredded cheddar cheese, blue cheese crumbles, fresh parsley, roasted garlic cloves, mustard whipped butter. **8 per person**

Eastside Enhancements

Your station of Cream cheese stuffed wontons, Sesame lime shrimp salad stuff wonton cups, Vegetable spring rolls and Ginger chicken stuffed bao buns served with sweet Thai chile sauce, peach kimchi, and a wasabi aioli. **10 per person**

Chef Carved Prime

Prime rib locally raised and slow roasted to perfection, served with hinged rolls, soft herb butter, horseradish sour cream, and a garlic au jus. **15 per person**

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PLATED MEAL ENTRÉES



Minimum 20 guests, choose two entrées | Maximum of 3 entrées.

Wine Country house salad and dinner rolls to complement all entrées.

Maximum 100 guests for plated service.

Peach Tamari Brined Chicken Breast* GF

Plump, juicy airline chicken breast brined overnight in peach and gluten free soy sauce, served on green pea saffron rice pilaf with basil peach coulis and chef's vegetable. **22**

Prosciutto Cream Cheese Topped Chicken Breast*

Served with a green onion orzo pasta and a sundried tomato pesto sauce and chef's vegetable. **25**

Certified Angus Top Sirloin Steak* GF

Grilled to medium and served with balsamic onions, roasted garlic mashed potatoes and herb compound butter and chef's vegetable. **28**

Pork Tenderloin* GF

Apple cider glazed pork tenderloin seared and served with Talbott cider braised onions aside whole grain mustard mashed potatoes and chef's vegetable. **26**

Grilled Ahi Tuna Steak*

Served over green onion orzo pasta and peach green chili corn relish. **28**

Grande River White Wine and Dill Baked Salmon* GF

White wine baked with dill and served with a saffron rice pilaf, chef's vegetable and Dijon cream sauce. **28**

Western Slope Surf & Turf* GF

Pepper seared elk loin and Ruby red trout with garlic mashed potatoes with a red wine cream sauce and chef's vegetable. **45**

South by South West

Cilantro seared shrimp over pasta in chipotle cream sauce with sautéed black bean, corn, diced tomato, green onions and topped with a queso fresca. **28**

Vegan Paradise GF | DF

Balsamic marinated and grilled colored cauliflower wedge over vegetable broth enriched Anasazi beans, sautéed baby squash and herb infused pickled onions. **23**

Wine Country Ragout GF

Roasted tomatoes, peppers, onions, mushroom and garlic slow roasted and served with tender fresh spaghetti squashed topped with goat cheese crumbles and basil. **22**

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DESSERT



Dessert Assortment Display

Small portioned and displayed for simple dessert bites to share with your friends and family

Choose Three **9** | Choose Four **11**

Peach tartlet with caramel whipped cream, Heirloom carrot cake with cinnamon cream cheese, light chocolate mousse GFO, chocolate dipped strawberries, lavender vanilla cheesecake, salted caramel cheesecake, chocolate cherry cheesecake, banana chocolate chip cake with pastry cream.

Plated Desserts

One for All **7** | Choose Two Alternating **9**

Peach bread pudding with caramel sauce, Zucchini chocolate Bundt cake with apricot preserves GFO, Heirloom carrot cake with cinnamon cream cheese, Palisade peach pie with cake streusel topping, Lavender crème brulee, Citrus apple tart, Blueberry Merlot cobbler, Strawberry short cake with a lemon syrup, Cherry coconut whipped cream over fresh cut tropical fruit GF | DF.

Build Your Own Ice Cream Sundae Extravaganza

Minimum 20 guests **9 per person**

Let Enstrom's vanilla ice cream be the bed for your sweet creativity.

Our personal Wine Country staff will start you with as much ice cream as you desire then top it with your choice of chocolate syrup, caramel sauce, whipped cream, Bordeaux cherries, sprinkles, raspberry syrup, peach jam.

Buffet-Style Desserts

	½ Pan [feeds approx. 15-20 people]	Full Pan [feeds approx. 35-40 people]
HOT		
Peach bread pudding	80	150
Blueberry Merlot cobbler	75	145
Apple brown Betty	70	135
	½ Sheet [feeds approx. 25-30 people]	Full Sheet [feeds approx. 50-55 people]
COLD		
Zucchini chocolate cake with a cream cheese icing and apricot preserves	115	200
Carrot cake with cinnamon cream cheese	120	210

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Taste of Palisade



DINNER MENU



Seasonal Availability | July through October | Harvest Dependent

Minimum 25 guests **30**

Entrées Pick Two:

White wine and dill baked trout GF

Peach tamari brined chicken GF

Cherry apple roasted pork loin GF

Red wine tomato braised brisket GF

Salads Choose One:

Local tomato pesto Caprese platter GF

Locally sourced mixed greens with all the toppings

Cucumber, red onion, basil and feta cheese salad GF

Sides Choose One:

Horseradish mashed potatoes GF

Lyonnais white sweet potatoes

Corn and roasted chili rice pilaf GF

Olathe sweet corn [in season]

Farmers basket of vegetables, hot and seasoned to perfection [in season]

Per Health Codes, Stations and/or Buffets may not be left out more than 90 Minutes of continuous service.

Per Hotel Policy, To Go Boxes are not permitted for banquet events.

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