



DINNER BUFFET

- All dinner buffets are accompanied by either freshly-brewed coffees and selection of fine hot teas or freshly brewed iced tea
- Minimum order of 25 guests
- \$250 Fee for groups with 15-25 guests
- Buffets are not available for groups with less than 15 guests
- Maximum of 90 minutes of service
- \$7 per person for each additional half hour
- Vegan and Gluten Free substitutions available upon request.

Subject to attendant fees for buffet service, inquire with your event manager for pricing.

Add bread service for an additional \$4 per person

Add your choice of soup for an additional \$10 per person

ROCKY MOUNTAINS

\$78.00

Tomato Mozzarella Salad (V, GF)

truffle salt, basil leaf, balsamic syrup

Summer Salad (VE,GF)

sweet corn, asparagus & roasted fingerlings, herb vinaigrette

Chicken Pot Pie

roasted root vegetables, white cheddar potato crust

Honey BBQ Smoked Pork Ribs (GF,DF)

Bacon Brussels Sprouts (GF,DF)

Salty Sweet Potato Casserole (GF)

with maple butter

Blueberry Buckle Cake

with whipped cream

French Silk Brownie

WESTERN SLOPE

\$84.00

Quinoa and Kale Salad (V, GF)

candied pecans, cherries, goat cheese crumbles, honey pepper truffle vinaigrette

Romaine Wedge (GF)

chipotle ranch, onions, tomatoes, tortilla strips, queso fresco

Panko Herb Chicken

mustard aioli, chicken jus

Red Wine Braised Short Ribs (DF, GF)

EASTERN PLAINS

\$82.00

Pearl Cous Cous Salad (V, DF)

cranberries, pistachios, curry vinaigrette

Bibb Lettuce (V, GF)

mandarin oranges, roasted almonds, spiced mango cream, Thai vinaigrette

Ginger Shoyu Chicken (GF)

sweet soy garlic glaze, chives

Mongolian Beef (DF)

vegetables, sweet soy

Steamed Jasmine Rice (V,GF)

Garlic Eggplant (DF)

with oyster sauce

Tapioca Pudding

cookie crumble, strawberry cream

Pineapple Upside Down Cake

Truffle Mac & Cheese

Honey Ginger Carrots (VE,GF)

with basil

Mango Sponge Cake

coconut cream trifle

Banana Cream Pie

All prices are subject to 27% Service Charge and 8% Sales Tax