



PLATED DINNERS

All plated dinners include a starter, entrée, dessert and coffee & tea service. Minimum of 25 guests required.
Includes freshly-brewed iced tea for an additional \$5.00 per person
Multiple salad, dessert or entrée options available. Additional charges apply.

Add bread service for an additional \$4 per person

MT. BIERSTADT

\$76.00

Mesclun Greens (V,GF)

cherry tomato, cucumbers, red onions, feta cheese, lemon basil
vinaigrette

Short Rib (GF)

Yukon mash, broccolini with romesco, fig-cipollini onion gastrique

Colossal Cream Puff

vanilla bean Chantilly cream, fresh berries

GRAY'S PEAK

\$73.00

Baby Arugula Salad (V,GF)

burrata, chimichurri, pepitas, heirloom grape tomatoes

Whiskey Braised Kurobota Pork Shank

green chile mashed potato, grilled asparagus with lemon chive
gremolata

White Chocolate Panna Cotta (V)

chocolate pearls, whipped cream, raspberry gelée, cookie crumble

TORREY'S PEAK

\$74.00

Spinach and Frisee (V)

thyme roasted apples, local goat cheese, crispy shallots, white
balsamic vinaigrette

Buttermilk Chicken

truffle herb cous cous, brown butter haricot verts, thyme velouté

Neapolitan Cheesecake

chocolate ganache, candied strawberries, almond tuille

MT. EVANS

\$89.00

Roasted Carrot Salad (V, GF)

honey pepper whipped ricotta, frisee, candied pecans

Seared Filet (GF)

fingerling-mushroom hash, caramelized shallot demi, charred
brussels

Triple Chocolate Mousse

oreo crumble, ganache, raspberry fruit crema

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