

# CATERING MENU



EAT WELL. LIVE WELL.

***WE STRIVE TO SURPASS OUR CLIENTS' EXPECTATIONS BY CONTINUALLY PROVIDING THE HIGHEST QUALITY CUISINE WITH WARM, PROFESSIONAL SERVICE. IT IS OUR ASPIRATION TO CREATE A SIGNATURE FEELING FOR EACH AND EVERY EVENT.***

We are delighted that you are considering the Stonebridge Inn for your function. Whether you are planning a small or large meeting, luncheon, dinner, wedding, birthday, or any special occasion, we are eager to help you with every aspect of your upcoming event.

## THE SMALL MEETING EXPERT

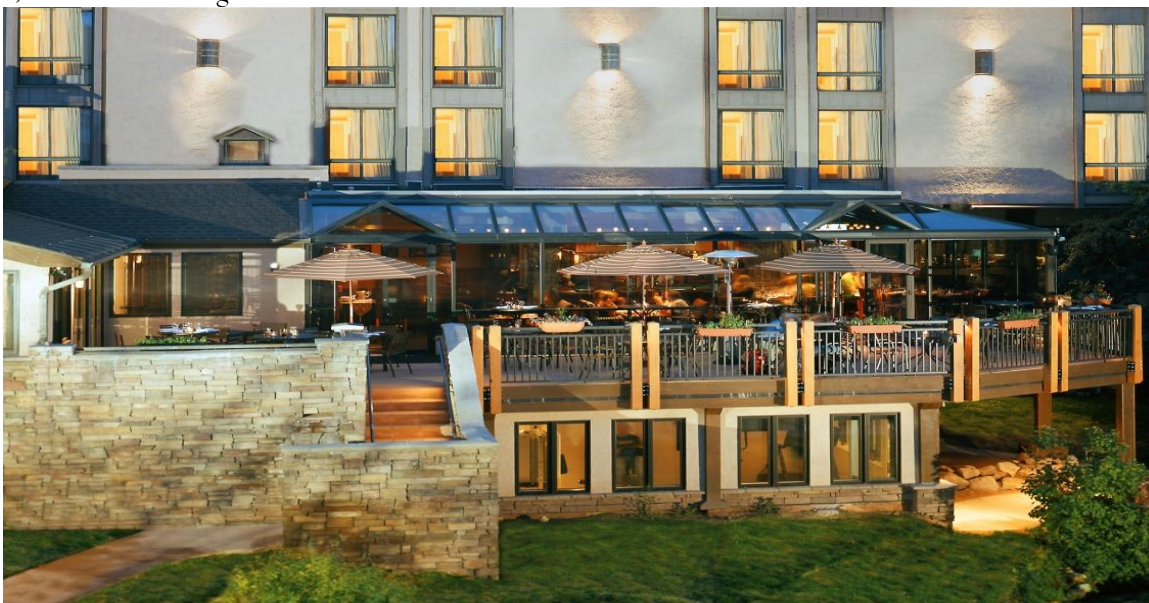
The Stonebridge Inn is a convenient source for all of your conference needs. Our Conference Services Manager will serve as your primary source of information and will assist you throughout the planning and implementation of your meeting. State of the art audio-visual equipment is available upon request and our on-site catering department can efficiently provide refreshments or a meal for your attendees.

## CATERED EVENTS – THE ARTISAN RESTAURANT

The Artisan Restaurant, known to the locals as the best restaurant in Snowmass year after year, has a growing reputation. The Denver Post calls The Artisan the “best fancy” restaurant in Snowmass. Aspen Magazine’s Silver Fork Award-Winning Executive Chef, David Von Holten, specializes in contemporary global cuisine. Our Catering Manager will work closely with you and the Chef to create an unforgettable meal for your group. Let us add pizzazz to your banquet by planning a Colorado micro-brew tasting, or a touch of elegance with a wine pairing to complement your meal. From cooking demonstrations to magicians, the staff can help to create a party that will be unforgettable.

A variety of settings are available for your special event. The Columbine Room can be transformed from a meeting room during the day to an elegant banquet room for the evening. For a larger group, host your event in the Council Room or even rent out our entire restaurant. Need a change of scenery? Host an outdoor luncheon on our private deck or a warm reception around the fireplace in The Artisan Bar.

We look forward to working with you to create and execute your custom function. Call or contact us with your group’s needs, and the Stonebridge Inn staff will handle the details from there.



## **CATERING POLICIES AND GUIDELINES**

### **GUARANTEE AGREEMENT**

We require a written guarantee number for all planned functions by noon, five business days prior to the event. This guarantee number will not be subject to reduction after that time. We will provide a 5% room overset if requested for guarantees of 15-150 people. An event is not guaranteed unless a signed banquet event order has been returned to the catering manager at least seven days prior to the event for the agreed upon food, beverage, and prices. All charges will be based on the guarantee or the actual number served, if greater than the guarantee. Any request for an increase in meals is subject to approval and will result in application of overset charges. Additionally, if no guarantee is received by five business days prior to the event, The Stonebridge Inn will convert the 'estimate' to the 'guarantee' and the client will be charged accordingly. In the event that the guarantee number differs significantly from the anticipated attendance at the time of the booking, we reserve the right to reassign the function to a function room that will better accommodate the group.

### **DEPOSITS**

A non-refundable deposit will be required at the time of securing space with the Stonebridge Inn on a definite basis. An additional deposit schedule will be specified for your contract. We require 100% of payment of estimated charges seven days prior to your event. Following your event, we will send you a breakdown of all charges and a bill for the balance or refund for any overpayments on your behalf.

### **CANCELLATIONS**

All events are considered definite upon receipt of the signed Banquet Event Order, or a signed Catering Contract, and Initial Deposit. If you cancel your function 60 days or more before your event, only your deposit will be forfeited. If you cancel your function 60 days or less before your event, you shall remain fully responsible for payment of 100% of the estimated charges of your event.

### **FUNCTION ROOM SET-UP**

Set-up includes tables and chairs, water service, white or black linen, skirting, pads of paper and pens. Small centerpieces and candles are also available upon request. Any additional décor requested for set-up, e.g. different sized tables than we offer, will be the responsibility of the group, and should be contracted and paid for directly with each vendor. In the case of renting out the restaurant space, The Artisan will need to be used in its existing set. If the client wants the Artisan to be set up differently, set up fees will apply.

### **DIETARY RESTRICTIONS**

The Stonebridge Inn welcomes custom menus and revisions to the listed menus, please call for suggestions and details. In addition to the current menu offerings, additional vegetarian, vegan, gluten-free, and other dietary restricted items are available and must be ordered seven days prior to the event.

### **FOOD & BEVERAGE POLICY**

Colorado State Liquor Laws stipulate that all alcoholic beverages served on the premises must be purchased though and served by The Stonebridge Inn. No group is allowed to supply alcohol or any other beverage at any function.

Due to health regulations, The Stonebridge Inn does not allow any food or beverages to be brought into the event and dining areas. All food items must be supplied and/or prepared by The Stonebridge Inn staff with the exception of a wedding cake. Cake cutting charges will apply. The client may bring no food or beverage prepared or procured by The Stonebridge Inn out of the event area.

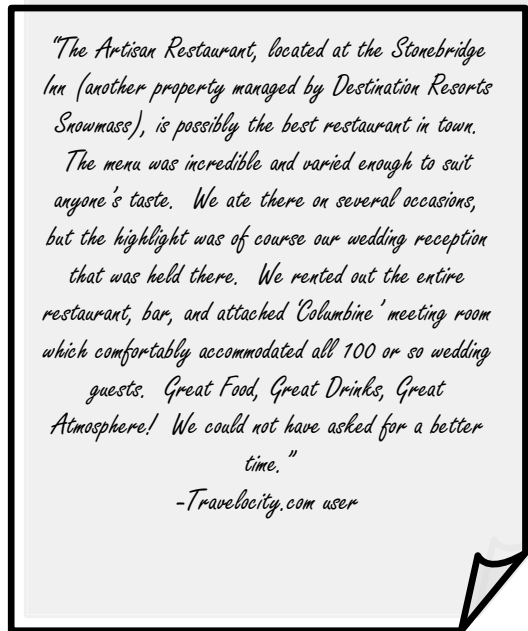
All food and beverage prices are subject to a 20% service charge and sales tax of 10.4%  
Prices and menu items are subject to change without notice

## SERVICE CHARGE AND TAXES

All food and beverage functions at The Stonebridge Inn are subject to a 20% service charge and a 10.4% state sales tax. Tax is subject to change.

## CHILDREN

Children between the ages of 5 and price for Buffet options only.



12 years receive 30% off regular

Freddy van Doorn / Banquet and Catering Manager / Assistant Restaurant Manager /  
The Artisan Restaurant, The Stonebridge Inn  
Office 970 923 7064 ext. 175 | Mobile 970-404-7356 | Email: [fvandoorn@destinationhotels.com](mailto:fvandoorn@destinationhotels.com)  
[www.stonebridgeinn.com](http://www.stonebridgeinn.com)

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Artisan Bar, The Stonebridge Inn



Artisan Restaurant, The Stonebridge Inn



Council Room, The Stonebridge Inn

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Valid until October 2011



Columbine Room, The Stonebridge Inn

**Columbine Room**

*Food & Beverage Minimums*

	<i>Breakfast / Lunch</i>	<i>Dinner</i>	<i>Set-up fee</i>
20-35 guests	\$550	\$1300	\$150
36-50 guests	\$800	\$1800	\$200
51-66 guests	\$1050	\$2300	\$250

*Meeting Room Rental*

Half Day Morning until 11:30 am or afternoon from 12pm until 5pm \$500  
 Full day Morning till 5pm \$850  
 Set-Up Fee \$150 per event

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**Council Room:**

*Food & Beverage Minimum*

|               | <i>Breakfast / Lunch</i> | <i>Dinner</i> | <i>Set-up fee</i> |
|---------------|--------------------------|---------------|-------------------|
| 20-35 guests  | \$550                    | \$1300        | \$150             |
| 36-50 guests  | \$800                    | \$1800        | \$200             |
| 51-70 guests  | \$1050                   | \$2300        | \$250             |
| 71-90 guests  | \$1350                   | \$2800        | \$300             |
| 91-110 guests | \$1600                   | \$3300        | \$350             |

*Meeting Room Rental*

Half Day Morning until 11:30 am or afternoon from 12pm until 5pm \$500  
 Full day Morning until 5pm \$850  
 Set-Up Fee \$150 per event

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**Artisan Restaurant, Bar, Deck & Columbine Room (Full Buyout)**

*Food & Beverage Minimums*

Fri, Sat, Sun: Winter \$13,000 Summer \$10,000

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Monday-Thursday:                      Winter \$12,000                      Summer \$9,000

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***Columbine Room & Upper level of the Artisan Restaurant (Buyout)***  
***With Deck and Artisan Bar until 5:00pm***

*Food & Beverage Minimums*

Winter \$10,000    Summer \$8,000

**Set-Up fees starting at \$350**

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# CONTINENTAL BREAKFASTS

*Breakfast buffets are available for 1 hour between the hours of 5:30 a.m. and 10 a.m. Breakfast times may be extended for an additional per person charge. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.*

## CONTINENTAL BREAKFAST 1

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Seasonal Fresh Sliced Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$11.50++ per guest

## CONTINENTAL BREAKFAST 2

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Hot Oatmeal Served with Brown Sugar, Raisins and Berries  
Or  
Granola, Vanilla Yogurt, Honey and Fresh Berries  
Seasonal Fresh Sliced Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$12.50++ per guest

## CONTINENTAL BREAKFAST 3

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Variety of Cold Cereals and Granola  
Individual Yogurts  
Seasonal Fresh Sliced Fruit  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$13.50++ per guest

# BREAKFAST BUFFETS

*Breakfast buffets are available for 1 hour between the hours of 5:30 a.m. and 10 a.m. Breakfast times may be extended for an additional per person charge. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.*

## FRENCH TOAST BUFFET

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Seasonal Fresh Sliced Fruit  
French Toast served with Warm Maple Syrup and Breakfast Sausage or Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$18.00++ per guest

## THE SNOWMASS VILLAGE BREAKFAST BUFFET

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Seasonal Fresh Sliced Fruit  
Scrambled Eggs and Breakfast Potatoes Sausage and Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$19.00++ per guest

## THE BURNT MOUNTAIN BUFFET

Assorted Chilled Juices  
Variety of Breakfast Bakeries with Preserves and Butter  
Lox Platter with Sliced Bagels and Cream Cheese  
Seasonal Fresh Sliced Fruit  
Scrambled Eggs and Breakfast Potatoes  
Blueberry Pancakes with Warm Maple Syrup  
Breakfast Sausage and Bacon  
Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Hot Teas  
\$19.50++ per guest

# PLATED BREAKFASTS

*Breakfast times are between 5:30 a.m. and 10 a.m.*

Stuffed French Toast with Maple Syrup, Choice of Bacon or Sausage, and Fresh Fruit  
\$15.00 per plate

The All-American – Scrambled Eggs, Bacon, Sausage, Home Fries, and Fresh Fruit  
\$14.00 per plate

Pancakes topped with Bananas and Candied Pecans, Choice of Bacon or Sausage  
\$14.00 per plate

Corned Beef Hash topped with Poached Eggs  
\$16.00 per plate

Eggs Benedict on English Muffin, Home Fries, and Fresh Fruit  
\$15.00 per plate

Chorizo, Green Onion, and Tomato Scramble on Corn Tortilla Topped with Sour Cream  
\$16.00 per plate

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## LUNCH BUFFETS

All lunch buffets include iced tea service

*Lunch times are for 1 hour between the hours of 11 a.m. and 1 p.m. Lunch times may be extended for an additional per person charge. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.*

### SOUP AND SALAD BAR

Chefs Choice of **Two Soups**

**Caesar** Salad with Croutons and Grana Padano Cheese  
Fresh Organic **Field Greens** with toppings to include:  
Grated Carrot, Cherry Tomatoes, Sliced Cucumber, Sliced  
Mushrooms, Sunflower Seeds, Bacon Bits and Selected Dressings

**Dinner Rolls** and Butter

Fresh **Fruit** and **Cheese** Display or Choice of Dessert  
Iced Tea

\$16.95 per guest

(Add Sliced Grilled Chicken for \$4 extra per guest)

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### NEW YORK DELI

Chefs Choice of **Soup**

Choice of **Two Salads**:

Coleslaw, Potato Salad, Pasta Salad or Mixed Green Salad

Assorted **Breads** and **Rolls**

Sliced **Turkey, Ham, Roast Beef** and **Pastrami**

Assorted Sliced Cheeses

Lettuce, Sliced Tomatoes and Red Onions

Pickles, Mayonnaise and Mustard

Fresh Whole **Fruit**

Freshly Baked **Cookies** and **Brownies**

\$19.95 per guest

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### THE ITALIAN

Antipasto Platter

**Caesar** Salad with Croutons and Grana Padano

Grilled **Atlantic Salmon** with Lemon Caper Butter

**Penne Pasta** with Tomatoes, Artichoke Hearts

Sundried Tomatoes, Summer Squash and Asparagus

Chef Choice of **Dessert**

\$19.95 per guest

(Add Chicken with Pesto Cream for \$2 extra per guest)

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### GRILL ON THE DECK

Assorted Potato **Chips**

Ranch Style **Baked Beans**

**Pasta Salad**

½ pound Grilled Angus **Hamburgers**

**Polish Dogs**

(**Veggie Burgers** available upon request)

Assorted Condiments

Fudge **Brownies**

\$19.95 per guest

### MEXICAN FIESTA

Chicken Posole **Soup**

Grilled **Vegetables**, Ground **Beef** and Sliced **Chicken**

Warm Flour Tortillas

Refried **Beans** and Spanish **Rice**

Guacamole, Sour Cream, Salsa, Olives, Diced Tomatoes, Diced  
Onions

Shredded Lettuce, Shredded Cheddar Cheese and Jalapenos

Chef Choice of **Dessert**

\$17.95 per guest

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### BOXED LUNCH

Choice of **Ham, Turkey, Roast Beef** or **Veggie Sandwich**

With Choice of Cheese on White or Wheat Bread

with Lettuce, Onion, Tomato and Mayonnaise & Mustard Packets

Bag of **Chips**

Whole **Fruit**

**Granola Bar**

Choice of **Bottled Water, Soda** or **Juice**

\$13.95 per guest

**Dessert may be substituted for a seasonal fresh sliced fruit tray on all buffets.**

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\$28.95 per guest

## ***PLATED LUNCHES***

**All plated Lunches include Choice of Soup or Salad,  
Rolls and Butter, Chef's Choice of Dessert and Iced Tea**

*Lunches are served between the hours of 11 a.m. and 1 p.m. Prices are based on a minimum of  
20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.*

### SOUP OR SALAD CHOICES

Caesar Salad with Croutons and Grana Padano Cheese  
Mixed Field Greens with Selected Dressings  
Truffles Potato Bisque

Sweet Potato, Red Curry and Coconut Milk Soup

***Soup or Salad Choices for \$3.75 extra per guest***

Red Pear, Maytag Blue Cheese, Candied Pecans and White Balsamic  
Vinaigrette

Strawberries, Toasted Hazelnuts, Goat Cheese and Balsamic  
Vinaigrette

Lobster Bisque with Blue Crab and Chive Soup

Sweet Corn Chowder with Apple Wood Smoked Bacon

### THE ARTISAN SALAD WRAP

Grilled Chicken, Bacon, Avocado, Maytag Blue Cheese, Tomato and  
Lettuce

Sage Ranch Dressing in a Sundried Tomato Wrap  
\$19.95 per guest

### TUSCAN PENNE PASTA

Italian Sausage, Sundried Tomatoes, Tomato Cream, Basil and  
Parmigiano Reggiano  
\$19.95 per guest

### CHICKEN PICATTA

Pan Seared Breast of Chicken with Roasted Garlic Whipped Potatoes  
Sautéed Summer Squash Ribbons  
\$21.95 per guest

### GRILLED ATLANTIC SALMON

Atop Pesto Mashers with Shaved Fennel, Arugula  
Cherry Tomato Salad and Lemon Vinaigrette  
\$24.95 per guest

### HAZELNUT CRUSTED RUBY RED TROUT

Garlic Seared Haricot Vert Green Beans  
Roasted Potatoes and Bourbon-Brown Sugar Butter Sauce  
\$26.95 per guest

### GRILLED PETIT FILET

Rosemary Roasted Red Potatoes  
Oven Roasted "Peak Season" Vegetables

### PESTO CHICKEN SANDWICH

Grilled Chicken, Pesto, Mayo  
Tomatoes and Fresh Mozzarella  
Focaccia Bread  
Small Organic Greens Salad  
Potato Chips  
\$17.50 per guest

### PASTRAMI

Pretzel Roll, Swiss Cheese  
Mayo and Dijon Mustard  
Small Organic Greens Salad  
Potato Chips  
\$17.50 per guest

### SRIRACHA SLIDERS

Angus Beef with Vietnamese Hot Sauce  
Tomato and Mayonnaise  
Small Organic Greens Salad  
Potato Chips  
\$17.50 per guest

### DESSERT CHOICES

Chocolate Mousse

Cinnamon Roll Bread Pudding

Apple Cranberry Crisp

Fruit Pizza

Assorted Cookies and Ice Cold Milk

Cheesecake

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## ***BREAKS***

*All breaks are fifteen minutes to half an hour.*

### THE EARLY BIRD

Assorted Breakfast Pastries with Butter and Preserves  
Coffee, Decaffeinated Coffee, Hot Tea Selections  
\$6.25 per guest

### SIESTA BREAK

Tri-colored Tortilla Chips with Guacamole and Salsa  
Assorted Sodas  
\$6.95 per guest

### HEALTH BREAK

Fresh Whole Fruit  
Assorted Granola Bars  
Bottled Waters and Sodas  
\$6.95 per guest

### THE COOKIE FACTORY

Freshly Baked Jumbo Cookies  
Ice Cold Milk and Chocolate Milk  
Assorted Soft Drinks and Bottled Water  
\$7.95 per guest

### FRESH BREAK

Seasonal fresh Sliced Fruit Tray  
Assorted Muffins or Pastries  
Bottled Juices and Waters  
\$9.25 per guest

### VEGGIE BREAK

Artisan Hummus and Pita Chips  
Carrots and Celery Sticks  
Bottled Juices or Assorted Sodas and Waters  
\$9.25 per guest

### MT. DALY BREAK

Freshly Baked Cookies and Brownies  
Domestic and Imported Cheese Display  
And Vegetable Tray with Dip  
Assorted Sodas  
\$16.95 per guest

### STATIONED SNACKS

*Minimum of 15 guests for snacks*

Potato Chips with Dip  
\$2.25 per guest

Tri-colored tortilla Chips with Salsa and Guacamole  
\$4.00 per guest

Trail Mix  
\$3.00 per guest

Mixed Nuts  
\$2.50 per guest

Roasted peanuts  
\$2.25 per guest

Pretzels  
\$2.25 per guest

Granola Bars  
\$3.00 per guest

Assorted Candy Bars  
\$2.50 per guest

Ice Cream Bars  
\$5.00 per guest

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Try it with a tasting of Colorado micro brews!

## **DINNER BUFFETS**

Buffet dinners are available between the hours of 5 p.m. and 10 p.m. Buffets are based on a minimum of 20 guests. An extra charge of \$4.00 per guest will be applied to groups of 19 guests or less.

### LITTLE ITALY

**Caesar** Salad of the Artisan with Parmigiano Reggiano and Croutons

**Antipasto Display**- Seasonal Selection of  
Whatever is Fresh and Inspiring

**Ciabatta Rolls** and Butter

Pesto and Tomato **Farfalle Pasta** Salad

**Chicken** Picatta with Capers and Lemon Butter

Baked **Lasagna** with Italian Sausage

**Penne Pasta** with Vodka Sauce and Prosciutto

Chef Choice of Dessert

\$32.25 per guest

*Try it with a unique wine pairing!*

### DESPERADO

Tri-colored **Tortilla Chips** with Salsa and Sour Cream

**Posole Soup** with Chicken and Raja's

**Chicken** and Vegetable **Fajitas**

Cilantro and Garlic Slow Roasted Pulled **Pork**

Cumin Spiced Ground **Beef**

Warm **Tortillas** and Crisp **Taco Shells**

Refried **Beans** and Spanish **Rice**

Shredded Lettuce, Shredded Cheddar Cheese, Jalapenos,

Diced Onion, Diced Tomato and Salsa

Chef Choice of Dessert

\$29.25 per guest

*Try it with a custom margarita bar!*

### BIG TEX

Organic **Mixed Greens** with Assorted Toppings

Sage Ranch, Balsamic Vinaigrette and Blue Cheese Dressings

**Potato Salad** and **Coleslaw**

BBQ Baby Back **Ribs**

Chipotle Chile Rubbed Roasted **Chicken**

**Baked Beans** and **Corn** on the Cobb in Butter

**Cornbread** and **Dinner Rolls**

**Watermelon**

Warm Apple Pie or Cranberry-Apple Crisp

\$32.25 per guest

### SNOWMASS SOCIAL

Roasted Garlic **Tomato Cream Soup**

**Caesar** of the Artisan with Parmigiano Reggiano and  
Focaccia Crouton

Sliced Seasonal **Mellon and Fruit** Display

Imported and Domestic **Cheese Display** with Crackers

Grilled **Atlantic Salmon** with Shaved Fennel and Chive

Pan Seared **Chicken Breast** with Picatta Sauce

**Farfalle Pasta** with Pesto, Fresh Mozzarella,

Artichoke Hearts and Tomatoes

Rosemary Roasted **Red Potatoes**

Garlic Seared **Spinach** and Grilled **Zucchini**

Assorted **Dinner Rolls** and Butter

Warm Fruit Crisp, Chocolate Mousse, or Cinnamon Roll Bread

Pudding with Salted Caramel Sauce

\$36.25 per guest

*Try with a unique wine pairing!*

### THE HUT TRIP

Truffled **Potato Bisque** with Chive

**Organic Mixed Greens** with Assorted Toppings

Sage Ranch, Balsamic Vinaigrette and Blue Cheese Dressings

**Venison Meatloaf** Wrapped in Bacon and Studded with Shiitake

Mushrooms and Served with Plum Tomato Demi Glace

**Ruby Red Trout** with Hazelnut Crust and

Burbon-Brown Sugar Butter Sauce

Parmesan Roasted **Red Potatoes** and

Baked **Sweet Potatoes** with all the Fixings

**Squash** Ribbons and Garlic Seared **Spinach**

Assorted **Dinner Rolls** and Butter

Warm Seasonal Fruit Crisp, Chocolate Mousse, or Cinnamon Roll

Bread Pudding with Salted Caramel Sauce

\$42.25 per guest

*Try it with a whiskey or bourbon pairing!*

### BUFFET ENHANCEMENTS

Grilled **Atlantic Salmon**

\$4.25 per guest

Grilled 8oz **New York Strip**

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\$12 per guest  
Grilled 4oz **Filet of Beef**  
\$12 per guest

### VEGETARIAN ITEMS

**Baked Tofu** with Tahini, Maple Syrup, and Soy Glaze  
\$7.00 per guest

Warm **Quinoa Salad** with Sundried Tomatoes, Spinach, and  
Roasted Garlic  
\$7.00 per guest

French **Green Lentils** with Balsamic Marinated Portabellas and  
Roasted Red Peppers  
\$7.00 per guest

## **PLATED DINNERS**

*Plated dinners are available between the hours of 5 p.m. and 10 p.m.*

### SALADS

Caesar of the Artisan with Parmigiano Reggiano and Focaccia  
Crouton \$10

Organic Mixed Greens with Strawberries, Toasted Hazelnuts, Goat  
Cheese and Balsamic Dressing \$11

Baby Arugula with Shaved Fennel, Grape Tomatoes, Chive and  
Lemon Vinaigrette \$11.25

Organic Mixed Greens with Red Pear, Maytag Blue Cheese, Candied  
Pecans and White Balsamic Vinaigrette \$11

Caprese- Tomatoes, Fresh Mozzarella, Basil, Extra Virgin Olive Oil  
\$14

Roasted Red and Golden Beet, with Organic Greens Goat Cheese  
and Truffle Vinaigrette \$13

### SOUPS

Roasted Olathe Sweet Corn Chowder \$6

Potato Chive Bisque with Truffle Drizzle \$6

Red Curry and Yam with Coconut Milk \$6

Cream of Local Mushroom \$6

Pork Posole with Lime, Cilantro and Sour Cream \$6

Tomato-Fennel with Garlic Croutons and Parmigiano Reggiano \$6

Gazpacho with Avocado and Extra Virgin Olive Oil \$6

Lobster Bisque with Porcini Foam \$11

### APPETIZERS

Smoked Salmon Galette with Chive Crème Fraiche and Truffle  
Greens \$16

Yellow Fin Tuna Tartar with Sriracha Aioli, Avocado and English  
Cucumber and Soy Drizzle \$18

Grilled Artichoke with Dijon Aioli and Truffle Drizzle \$14

Mushroom and Haystack Mountain Goat Cheese Crostini with  
Balsamic Reduction \$14

Escargot with Stilton-Garlic Butter over Toasted Ciabatta \$15

Jumbo Lump Crab Cake with Chipotle Aioli \$18  
Duck Confit with Fig Jam, Maytag Blue Cheese and Potato Cake \$15

### ENTREES

Pan Seared Ruby Red Trout Crusted with Hazelnuts  
Grilled Asparagus, Roasted Fingerlings and Brown Sugar Butter  
Sauce \$30

Grilled Filet of Beef with Smashed Yukon Potatoes  
Topped with Swiss Chard, Crimini Mushrooms and Maytag Blue  
Cheese \$40

Oven Roasted Halibut over Pesto Mashed Potatoes  
Topped with Shaved Fennel, Baby Arugula and Grape Tomatoes \$33

### ENTREES ...continued

Pan Seared Scallops, Sweet Potato Hash with Applewood Smoked  
Bacon, Leeks and Shiitakes, Accented by Chipotle Aioli \$36

Grilled Ribeye of Beef, Garlic Seared Rapini and Oven Roasted  
Tomatoes \$39

Jumbo Crab Cake and Grilled Filet of Beef  
Mashed Potatoes, Grilled Asparagus and Avocado Hollandaise \$44

Slow Braised Beef Short Rib with Mashers, Braised Leeks, Roasted  
Carrots and Whole Grain Mustard Jus \$30

Orrichetti Pasta with Basil Lemon Chicken, Asparagus, Tomato,  
Grapes and Gorgonzola Cream Sauce \$25

Penne Pasta with Sundried Tomatoes, Spicy Italian Sausage  
Basil and Tomato Cream Sauce with Parmigiano Reggiano \$25

Grilled Colorado Rack of Lamb, Rosemary Polenta  
Roma Tomato and Olive Ragu with White Truffle Drizzle \$42

Roasted Breast of Chicken, Fingerling Potatoes, Bacon Braised  
Endive Roasted Carrots and Whole Grain Mustard Jus \$28

Roasted Elk Loin, Scalloped Yukon Potatoes  
Drunken Cherry Jus and Garlic Seared Spinach \$47

Pork Tenderloin, Smoked Gouda Grits, Oven Roasted Tomatoes  
Mustard Greens and Caramelized Pears \$30

Customized Vegetarian Option \$MP (\$24-28)

### DESSERTS

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Prices and menu items are subject to change without notice

Vanilla Bean Cheesecake  
\$8  
Cinnamon Bread Pudding with Salted Caramel  
\$7  
Seasonal Fruit Crisp  
\$7  
Fruit Pizza  
\$5.50  
Chocolate Mousse  
\$5.50  
Vanilla Bean Ice Cream  
\$4.50

Beef Sate with Thai Peanut and Sweet Chile Dipping Sauces  
\$65

Blue Lump Crab Cakes with Chipotle Aioli  
\$75

Yellow Fin Tuna Tartar with Sriracha Aioli, Avocado and English  
Cucumber  
\$90

Goat Cheese and Strawberries on Griddled Ciabatta Bread with  
Balsamic Drizzle  
\$50

Watermelon, Feta and Mint Skewers  
\$40

Skewered Bay Scallops with Chipotle Aioli or Pesto  
\$90

Assorted Fresh Berry Skewers  
\$50

Assorted Melon Skewers  
\$40

English Cucumber, Kalamata Olive, Feta, Tomato and Basil Skewer  
\$50

Prosciutto Wrapped Grilled Asparagus with Truffle Oil  
\$75

Nutmeg Dusted Melon Wrapped in Prosciutto  
\$75

Gazpacho and Raw Oyster Shooters with Peppered Absolute Vodka  
\$MP

## **RECEPTIONS**

### APPETIZERS

*Per 50 pieces*

Buffalo Chicken Wings with Dipping Sauce  
\$100

Quesadillas with Salsa, Sour Cream and Guacamole  
\$75

House Made Roasted Red Pepper Hummus with Seasoned Pita Chips  
\$75

Baked Filo with Spinach and Feta Cheese  
\$95

Baked Filo with Mushroom Duxelle and Brie Cheese  
\$95

Tomato Basil Bruschetta with Extra Virgin Olive Oil and Garlic  
\$100

Lemon Poached Shrimp with Spicy Cocktail Sauce  
\$160

Pork Pot Stickers with Ponzu Dipping Sauce  
\$95

Crab Claws with Spicy Cocktail Sauce  
\$140

*Per 25 pieces*

Chicken Sate with Thai Peanut and Sweet Chile Dipping Sauces  
\$55

### STATIONS

*Prices are **per person** unless otherwise noted*

Imported and Domestic Cheese Boards with Fresh Berries,  
Nuts and Assorted Crackers  
\$7

Brown Sugar Topped Baked Brie with Caramelized Pecans and  
Assorted Crackers  
\$80 (per 2 pounds)

Sliced Seasonal Fruit and Berry Boards  
\$6

All food and beverage prices are subject to a 20% service charge and sales tax of 10.4%

Prices and menu items are subject to change without notice

Spinach and Artichoke Dip with Fresh Bread and Tri-Colored Tortilla  
Chips  
\$6.50

Crudités Display with Dill Ranch Dip and Herbed Boursin Cheese  
\$5

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Valid until October 2011

## Vendor Resource Guide

### **Consultants & Planners**

Jane Floyd & Associates – Jane Floyd 970-923-3333 [www.janefloydassociates.com](http://www.janefloydassociates.com)  
DL Event Planning – Denise Latousek 970-927-9800 [www.dleventplanning.com](http://www.dleventplanning.com)  
Creative Weddings – Marcy Kneiper 970-704-1300 [www.creativeweddings.com](http://www.creativeweddings.com)

### **Special Occasion Cakes**

D'elissious Cake Studio of Aspen 970-948-5668 [www.delissiouscakestudio.com](http://www.delissiouscakestudio.com)

### **Musicians / Music Coordinators**

Jerry Barnett Productions 800-973-1006 [www.momentsnotice.com](http://www.momentsnotice.com)  
Bill Parish Orchestra 970-963-2270 [www.billparishproductions.com](http://www.billparishproductions.com)  
Bluefield Music Design 970-927-9897  
Dan Sheridan 970-920-4577  
Heart of the Rockies 970-925-3784 [www.heartoftherockiesmusic.com](http://www.heartoftherockiesmusic.com)

### **Disc Jockeys**

Rocky Mountain Deejays – Jonas McNair 970-355-4682 [www.rockymountaindeejays.com](http://www.rockymountaindeejays.com)  
Platinum Productions – DJ Dylan 970-948-7163

### **Photographers**

Bonetti Photography - Mary Sue Bonetti 970-920-9202 [www.bonettiphotography.com](http://www.bonettiphotography.com)  
Michael Faas Photography – Michael Faas 877-462-4467 [www.michaelfaas.com](http://www.michaelfaas.com)  
Capturing Memories Photography–Brad Krehbiel 970-618-2225 [www.capturingmemoriesphotography.com](http://www.capturingmemoriesphotography.com)  
Koelle Photography – Alice Koelle 970-925-9210 [www.alicekoelle.com](http://www.alicekoelle.com)

### **Video**

Spring Valley Entertainment - Michael Sullivan 970-945-2599 [www.springvalleyentertainment.com](http://www.springvalleyentertainment.com)

### **Flowers & Décor**

Accent on Wild Flowers 970-923-4562 / 800-831-2087  
Aspen Branch 970-925-3791 [www.aspenbranch.com](http://www.aspenbranch.com)  
Susan's Flowers & Gifts 970-927-3551 [www.susansflowersbasalt.com](http://www.susansflowersbasalt.com)

### **AV & Lighting**

Colorado Audio Visual 970-925-8508 [www.coloradoaudiovisual.com](http://www.coloradoaudiovisual.com)

### **Rental Company**

Alpine Party Rentals 800-479-0100 [www.alpineparty.com](http://www.alpineparty.com)  
Bethel Party Rentals 970-947-9700 [www.bethelpartyrentals.com](http://www.bethelpartyrentals.com)



A distinctive experience provided by Destination Hotels & Resorts.

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