

Breckenridge Hospitality Wedding Menu

Breckenridge HOSPITALITY

CHILLED HORS D' OEURVES

50 pieces per order

Add \$35 per hour, per server for hand passed service

Assorted Crostini

*French baguette with balsamic grilled onions
and chevre, sun-dried tomatoes and mushrooms,
olive tapenade with tomato and basil*

\$75

Deviled Eggs

Chives, red peppers and capers

\$ 85

Tea Sandwiches

Savory finger sandwiches

\$85

Duet of Asparagus

*Wrapped with prosciutto,
smoked turkey breast and Boursin cheese*

\$ 110

Fresh Mozzarella Pinwheels

*Sun-dried tomato,
prosciutto and basil pesto*

\$105

Beef and Horseradish Canapé

*Marinated and seared, on a crostini,
topped with a horseradish cream*

\$140

Sirloin of Beef Carpaccio

Gorgonzola on a French baguette

\$130

Smoked Salmon Bouchee

*Smoked salmon mousse with herbs,
piped into a bouchee*

\$125

California Rolls

Crab, avocado and cucumber

\$130

Spicy Tuna Roll

*Ahi tuna, sirachi mayonnaise,
pickled ginger and wasabi*

\$130

Lobster and Cucumber

Lobster medallion on a dill cucumber slice

\$135

Caviar and Bellini

*American caviar on top of a Bellini
topped with crème fraiche*

\$160

Iced Crab Claws

Lemons and rosemary cocktail sauce

\$140

Iced Jumbo Shrimp

Lemons and rosemary cocktail sauce

\$135

Oysters on the Half Shell

Chardonnay mignonette

\$150

Iced Seafood Sampler

*Shrimp, snow crab claws and oysters,
lemons and rosemary cocktail sauce*

\$180

HOT HORS D' OEUVRES

50 pieces per order

Add \$35 per hour, per server for hand passed service

Spanakopita

*Spinach and feta cheese
in phyllo triangles*

\$100

Vegetable Spring Rolls

Hot mustard and sweet and sour sauce

\$95

Stuffed Mushrooms

Spinach and brie

\$110

Asiago Stuffed Mushrooms

With sun dried tomato

\$110

Warm Tomato Brochette

*Toasted French bread
topped with garlic tomato and basil*

\$100

Dim Sum

*Chinese pot stickers, won tons and egg rolls,
hot mustard & sweet and sour sauce*

\$125

Smoked Chicken Quesadillas

Mango salsa

\$85

Teriyaki Chicken Satay

Marinated strips of chicken

\$120

Buffalo Chicken Wings

Bleu cheese dressing and celery sticks

\$50

Sonora Chicken

Chicken filled Pastry, zesty tomato salsa

\$105

Artichoke Bottoms

Stuffed with rock shrimp

\$120

Crab Rangoon

*Crab & cream cheese filled won ton
sweet chili mango sauce*

\$110

Oysters Rockefeller

Baked with garlic, spinach and Mornay sauce

\$125

Crab-Filled Mushroom Caps

Broiled with garlic butter

\$125

Petite Crab Cakes

Herb aioli

\$140

Scallops Wrapped in Bacon

Maple whole grain mustard

\$155

Coconut Shrimp

Thai chili marmalade

\$160

Jumbo Shrimp Skewers

Grilled scampi style

\$160

Baby Back Ribs

Western BBQ sauce

\$165

Indonesian Satay

*Garlic shrimp and cilantro chicken
with spicy Thai peanut sauce*

\$175

Beef Satay

*Strips of marinated steak
with spicy Thai peanut sauce*

\$200

MIRRORS AND DISPLAYS

Serves approximately 25 people per display

Fresh Crudités

Vegetables and kalamata olives with hummus and garden ranch dip

\$80

Starburst of Fruit

Melons, berries and grapes with honey walnut yogurt dipping sauce

\$95

Warm Brie en Croute

Fresh berries and French baguette bread

\$110

Sliced Deli Platter

*Assorted sliced meats and cheeses served with silver dollar rolls,
champagne mustard and dill mayonnaise*

\$120

Antipasto Romanesque

*Marinated artichokes, asparagus, grilled vegetables, Italian meats and cheeses,
roma tomatoes and kalamata olives*

\$130

American Dairy Land

*Domestic cheese board featuring mild, semi-soft and herb cheeses with grapes,
berries and water crackers*

\$145

Chilled Beef Tenderloin

Capers, gherkins, red onions, hard-boiled eggs, herb remoulade and sliced pumpernickel

\$170

Smoked Atlantic Salmon

*Cajun, dill and pepper smoked salmon with lemons, capers, onions, roma tomatoes,
cucumbers, whipped cream cheese and water crackers*

\$175

Cheeses of the World

Imported and domestic cheeses with fruits, French baguette and assorted crackers

\$175

PLATED DINNER SERVICE

Appetizer Selection

priced per person

HOT

Grilled Shrimp & Seared Scallop

*Sweet potato cakes,
chervil beurre blanc and chive oil*

\$10

Chicken Roulade

*Stuffed with sun-dried tomato pesto,
Onion and leek compote, roasted red pepper coulis*

\$6

Seared Veal Loin

Scalloped potatoes, black trumpet mushroom au jus

\$8

CHILLED

Pepper Crusted Beef Carpaccio

*Toast points, olive oil drizzle,
horseradish crème and herb relish*

\$7

Sushi Trio

*Abi Sashimi, spicy tuna roll, California roll
micro greens, soy reduction and wasabi aioli*

\$12

Insalata Caprese

Fresh mozzarella, tomato and basil olive oil, balsamic reduction

\$10

Soup Selection

priced per person

Crab and Asparagus Bisque

Cognac and crème fraiche

\$6

Cream of Roast Tomato

Saffron basil

\$5

Hunter's Soup

Wild game with tomatoes

\$5.50

Brandied Forest Mushroom Soup

Cream and chives

\$5.50

Five Onion Soup

Gruyere cheese gratinee

\$5

Salad Selections

priced per person

Cucumber Salad

*Grape tomato, red onion, fresh basil crouton and
fresh mozzarella tossed in a champagne vinaigrette*

\$4.50

Colors of Colorado Salad

*Baby greens, bell peppers, carrots, tomatoes and cucumbers
with ranch and vinaigrette dressings*

\$4

Asparagus Salad

*Bibb lettuce, asparagus, roasted red peppers and mushrooms
Tossed with a tarragon vinaigrette*

\$4.75

Boston Bibb Salad

*Bibb lettuce, grilled apple, carrot, and grape tomato
with balsamic vinaigrette*

\$4

Mediterranean Salad

*Spinach, radicchio, romaine lettuce, kalamata olives,
Sun-dried tomatoes and artichokes with red wine vinaigrette*

\$4.50

Sunburst Salad

*Spinach, fresh sliced strawberries, mandarin oranges
and candied pecans With poppy seed vinaigrette*

\$4.50

ENTREE SELECTIONS

priced per person

*All entrée selections are served with Chef's selection of starch, seasonal vegetables, artisan rolls and butter.
Also includes freshly brewed Starbucks organic regular and decaffeinated coffee and a selection of Tazo teas.*

Duet of Top Sirloin with Shrimp

Charbroiled and topped with shrimp diavolo

\$47

Duet of Rocky Mountain Trout and Prime Rib

Rainbow trout and rosemary encrusted Prime rib with red wine demi glace

\$45

Top Sirloin Steak Au Poivre

Green peppercorn sauce

\$38

Marinated Grilled Flank Steak

Sautéed mushrooms

\$34

Vegetable Napoleon

Marinated and grilled Portobello mushrooms, peppers, zucchini, yellow squash, red onion served with red pepper coulis and roasted garlic risotto

\$32

Ricotta Cheese Ravioli

Roasted tomato marinara sauce and zucchini, yellow squash, Roma tomato, eggplant, olives and artichokes

\$30

ENTREE DUETS - Choice of Two

\$60 per person

Seared Elk Tenderloin

Blackberry glaze add \$4

Petite Filet

Sautéed mushrooms and shallots

Bourbon Venison Chops

Cabernet jus add \$4

Herb Encrusted Prime Rib

Horseradish sauce and au jus

Rack of Lamb

Shallot rosemary jus lie add \$3

Sea Scallops and Prawns

Chive beurre blanc

Lobster Tail

Drawn butter and lemon add \$5

Mahi Mahi

Pineapple coconut cream sauce

Spiced Rubbed Alaskan Wild Salmon

Mango relish

Pan Seared Halibut

Macadamia nut encrusted add \$2

Roasted Duck Breast

Red currant port jus

Grilled Pheasant Breast

Peach barbeque glaze

Chicken Milano

Bone-in chicken breast, sautéed mushrooms, marsala mozzarella cream sauce

Grilled Pork Chop

Mushroom Madeira cream sauce

DESSERT SELECTIONS

priced per person

Chocolate Decadence

Dark and white chocolate mousses

\$3.25

New York Cheesecake

Brandied cherry topping

\$4.25

Fresh Fruit Tart

Berry coulis

\$3.50

Chocolate Mousse

Chocolate tulip cup with gaufrette cookie

\$3.25

Flourless Chocolate Hazelnut Cake

Raspberry coulis

\$4.25

Bread Pudding

Praline sauce

\$3.50

WEDDING BUFFETS

priced per person

*All buffets are accompanied by baskets of artisan breads and rolls with butter.
Includes freshly brewed Starbucks: organic, regular and decaffeinated coffee and a selection of Tazo teas.*

The Seven Creeks Buffet

Sunburst Salad

Spinach, fresh sliced strawberries, mandarin oranges and candied pecans

With poppy seed vinaigrette

Crostini

Buffalo mozzarella and Roma tomato, olive tapenade, sliced baguettes with balsamic vinaigrette

Roasted Garlic Mashed Potatoes

Vegetable Medley

Chicken Oscar

Asparagus, lump crabmeat, with béarnaise sauce

Shrimp Scampi

Shallots, garlic and tomatoes in a white wine butter sauce over fettuccini

Roast Tenderloin of Beef Carving Station

Sautéed mushrooms, shallots and garlic

\$65

Blue River Buffet

Asparagus Salad

Bibb lettuce, asparagus, roasted red peppers and mushrooms

Tossed with a tarragon vinaigrette

Fresh Mozzarella, Roma Tomatoes and Basil Salad

Balsamic vinaigrette

Rosemary Roasted Potatoes

Zucchini Provencale

Chicken Milano

Bone-in chicken breast, sautéed mushrooms and marsala mozzarella cream sauce

Fillet of Salmon

Fennel, red onion and tomato relish

Roast Prime Rib Carving Station

Horseradish and au jus

\$59

Gold Run Buffet

Colors of Colorado Salad

Baby greens, bell peppers, carrots, tomatoes and cucumbers with ranch and vinaigrette dressings

Wild Rice Pilaf

Fresh Green Beans

Breast of Chicken Dijon

Bone-in chicken breast, Dijon cream sauce

Spice Rubbed Loin of Pork

Caramelized onion peach chutney

Spinach, Sun Dried Tomato and Cheese Ravioli

Zucchini, yellow squash, Roma tomatoes and a basil pesto sauce

\$55

Add Chef fee of \$100 per hour, per chef for attended service

BUFFET ENHANCEMENTS

Chef Attended Carving Stations

priced per person

Carving Stations are offered as an enhancement to buffets or as an entrée station. Chef carved meats served with fresh artisan breads.

Roast Tenderloin of Beef

Cabernet Sauvignon Reduction

\$13

Rosemary Encrusted Roast Prime Rib

Fresh horseradish and au jus

\$11

Spice Rubbed Loin of Pork

Caramelized onion peach chutney

\$8

Sage Roasted Turkey

Traditional home-style gravy

\$9.5

Flakey Pastry Wrapped Salmon

Herb butter sauce

\$8.5

CHEF ATTENDED ACTION STATIONS

priced per person

Salad Station - choice of two

Spinach Salad

Mushrooms, red onions, chopped eggs and honey mustard vinaigrette

Chicken Caesar Salad

Grilled chicken and creamy garlic dressing

Gathered Greens Salad

Baby greens layered with tomatoes, peppers, carrots, mushrooms and olives ranch and herb vinaigrette dressings

Fresh Baked Breads and Rolls

Creamy butter

\$8

Raw Bar

Assorted sushi rolls, king crab legs and claws, iced shrimp, and oysters on the half shell with lemons, cocktail sauce and wasabi

\$26

Steak Diane Station

Beef tenderloin medallions sautéed with shallots, garlic, and mushrooms, deglazed with red wine and brandy and finished with demi-glaze and cream

\$19

Shrimp Scampi Station

Shrimp tossed with shallots, garlic and tomatoes over angel hair pasta, topped with a white wine butter sauce

\$18

Pasta Station

Penne and cheese tortellini pastas, sauces of pesto, marinara and Alfredo with toppings to include sun-dried tomatoes, tri-colored bell peppers, zucchini and yellow squash, sweet onions, mushrooms, olives,

Grilled chicken, sweet Italian sausage and bay shrimp

\$14

Add Chef fee of \$100 per hour per chef for attended service

DESSERT BUFFET

Choice of Five \$6.75 per person

*Tiramisu
Gourmet Carrot Cake
Chocolate Raspberry Cake
Black Forrest Cake
New York Style Cheesecake
Chocolate Raspberry Cheesecake
Chocolate Chip Cheesecake
Lemon Tart
Key Lime Pie
Boston Cream Pie
Caramel Apple Pie
Strawberry Rhubarb Pie
Southern Pecan Pie
Blueberry Pie*

Small Bites Arrangement

\$5.75 per person

*Assorted Petit Fours
Chocolate Dip Strawberries
Chocolate Covered Wafers
Chocolate Truffles*

VENDOR MEALS

Honey Glazed Turkey Croissant

*Swiss cheese, crisp lettuce and tomato
Pasta Salad
Onions, peppers, olives
Artichoke and herb vinaigrette dressing
Potato Chips
Double Chocolate Fudge Brownie*
\$19

Oven Roast Herb Chicken Breast

*French baguette with provolone
Crisp lettuce, onion and tomato
Red Jacket Potato Salad
Whole grain Dijon mustard, celery and scallions
Potato Chips
Chocolate Chip Jumbo Cookie*
\$19.25

Sliced Colorado Roast Beef

*Sesame bun with cheddar cheese Crisp lettuce, onion and tomato
Red Jacket Potato Salad
Whole grain Dijon mustard, celery and scallions
Potato Chips
Double Chocolate Fudge Brownie*
\$19.50

Capicola Ham, Salami, Turkey and Provolone

*French baguette with crisp lettuce, onion and tomato
Pasta Salad
Onions, peppers, olives,
Artichoke and herb vinaigrette dressing
Potato Chips
Peanut Butter Jumbo Cookie*
\$19.50