



**BRECKENRIDGE
HOSPITALITY**

BANQUET MENU



Breckenridge Hospitality Banquets & Catering

POLICIES AND GENERAL INFORMATION

Attendance Guarantee

For the various resort departments to prepare properly for your food and beverage functions, guaranteed attendance is required by 12:00 pm 72 business hours, or three business days prior to the function. This will be considered your minimum guarantee, and is not subject to reduction.

Charges will be based upon your guaranteed number or actual number of guests, whichever number is greater. Actual attendance of 10% or more than the guaranteed will incur a 10% service charge (above the additional per person cost).

When choosing more than one entrée option for Table Service Meals, all guaranteed numbers for entrée choice are due 72 hours in advance.

Banquet Event Orders (BEO)

A great deal of effort goes into coordinating a successful event, thus all the details must be completed and agreed upon in writing, mainly in the form of a BEO, at least 15 business days in advance of your event.

Outside Food and Beverage

No food or beverage is permitted in hotel meeting spaces and common areas unless provided by Breckenridge Hospitality. A \$25 per person fee will be assessed in the event outside food and/or beverage is brought in.

Remaining Food

In accordance with proper food handling regulations, we do not permit the removal of remaining food from event or meeting rooms to any guestrooms and/or off property. We also do not permit the reuse of food items from one function to another.

Alcoholic Beverages

Alcoholic Beverage sales are governed by the Colorado Liquor Board which prohibits any alcoholic beverages, other than those provided through Breckenridge Hospitality Catering, to be brought into the conference facilities. We reserve the right to require proper identification of age for anyone desiring alcoholic beverage service.

Pricing

All pricing is per guest unless otherwise noted. Certain events require a minimum number of attendees, should you not meet this minimum a \$4 per person charge will be assessed.

At all properties a 20% taxable service charge applies to all Food & Beverage and Audio Visual. At Mountain Thunder Lodge, One Ski Hill Place, Crystal Peak Lodge and Sevens restaurant, an additional 2% taxable Civic Assessment applies to all Food & Beverage, Service Charges and Attendant Fees. Tax, service charge and Civic Assessment do not apply to site fees or rentals.

Limited Diet Menus

Food can be a personal issue, particularly if your diet is subject to restrictions. In order to provide foods that appeal to different tastes and habits, we employ a wide diversity of culinary techniques and ingredients. Our Conference Services Manager and culinary team are happy to work with you to plan a meal which will accommodate all dietary needs and/or restrictions.

Sustainable Cuisine

We are committed to global environmental protection and to support this effort we offer fish and seafood selections from sustainably managed resources. We also use organic and fair-trade coffee, natural and organic meat and poultry, seasonal and organic fruits and vegetables, and organic and biodynamic wines. To guide our purchasing decisions we utilize Seafood Choices Alliance and the Monterey Bay Aquarium Seafood Watch Program as well as various websites and organizations that provide guidance affecting other areas of our menus. We make a strong effort to support organic and sustainable cuisine in all aspects of our menus including, but not limited to, our banquet menus, wedding menu and our wine list.



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CONTINENTAL BREAKFAST

Our Continental breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.

THE HEALTH NUT BREAKFAST ~ \$21.00

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Signature Granola Station with Dried Fruit and Nuts
Berry and Plain Yogurts
House Made Muffins and Butter Croissants
Sweet Butter, Jams and Preserve

THE QUICK SILVER ~ \$17.00

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Chef's Selection of Freshly Made Pastries
Sweet Butter, Jams and Preserves

BREAKFAST ENHANCEMENTS

These items are available to be added to any Continental or Buffet breakfast.

** Requires chef attended action station of \$100 per chef per hour*

OATMEAL BAR ~ \$5.50

Cut Oats topped with guest's choice of toppings.
Selection to include:

Sliced Almonds, Walnuts, Dried Fruits, Raisins, Maple Syrup, Brown Sugar, Honey, Cinnamon, Peanut Butter, Milk and Cream

FRUIT SMOOTHIE STATION* ~ \$7.00

Fresh Fruit Smoothies

Flavors to include:

Blueberry, Raspberry and Strawberry, seasonal Chef's creation
Customized with Wheatgrass, Vitamin C and Protein Powder

BUILD YOUR OWN GRANOLA ~ \$7.50

Enhance our Chef's Granola with any of the following:

Shredded Coconut, Sliced Almonds, Yogurt, Fresh Berries, Honey, Dried Fruits

BREAKFAST PANINI STATION* ~ \$8.50

Warm, Crispy Panini grilled to order with Fried Egg

Flavors include:

Grilled Vegetables & Goat Cheese, Monte Cristo, Denver Omelet and Huevos Rancheros
Customize your Panini flavor with Charred Tomato Salsa, Southwestern Avocado Relish

OMELET STATION* ~ \$9.00

Omelets prepared to order with Fresh Eggs, Egg Beaters or Egg Whites

Filled with choice of assorted Breakfast Meats, Cheeses and Vegetables

ORANGE BRIOCHE FRENCH TOAST ~ \$3.50

Vermont Maple Syrup

MESA VERDE BREAKFAST BURRITO ~ \$4.50

Scrambled Eggs, Chorizo, Cheddar Cheese and Roast Green Chili Sauce

BREAKFAST CROISSANT ~ \$4.50

Scrambled Eggs, Sausage, Smoked Cheddar and Jack Cheese

INDIVIDUAL COLD CEREALS ~ \$3.00

Low-fat and Skim Milk

BUTTERMILK BISCUITS WITH COUNTRY SAUSAGE GRAVY ~ \$3.00

FLUFFY SCRAMBLED EGGS ~ \$3.50

BREAKFAST BUFFETS

Our Buffet breakfast will be replenished for one hour and include freshly brewed Starbucks® organic regular, decaffeinated coffee and a selection of Tazo® teas.

Additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

THE MINERS BREAKFAST ~ \$24.50

Chilled Fruit Juices
Fresh Seasonal Melons, Fruits and Berries
Assorted Cereals with Dried Fruits and Nuts
Fluffy Scrambled Eggs
Smoked Bacon and Pork Sausage
Yukon Gold Breakfast Potatoes
Selection of Freshly Made Pastries with Sweet Butter, Jam and Preserves

THE LOG CABIN ~ \$28.50

Chilled Fruit Juices
Fresh Yogurt with Assorted Toppings
Blueberry Buttermilk Pancakes
Assorted Individual Cereals
Fluffy Scrambled Eggs
Smoked Bacon and Turkey Sausage
Hash Brown Potatoes tossed with Caramelized Onions
Assortment of Breakfast Muffins, Breakfast Breads and Sweet Butter, Jam and Preserves
New York Style Bagels with Flavored Cream Cheeses

THE BRECKENRIDGE BREAKFAST ~ \$32.50

Chilled Fruit Juices
Orange Brioche French Toast with Caramelized Apple Butter
Build your own Granola Station
Sliced Seasonal Fruits with Fresh Berries
Denver Scrambled Eggs (Green Pepper, Ham, Onion)
Smoked Bacon and Chicken Apple Sausage
Herb Roasted Breakfast Potatoes
Assortment of Seasonal Coffee Cakes and Breakfast Breads with Sweet Butter, Jam and Preserves

TABLE SERVICE BREAKFAST

Our Plated Breakfast will include freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas, individual fresh fruit presentations with a selection of freshly made pastry and breakfast bread baskets.

ALL AMERICAN BREAKFAST ~ \$21.50

Freshly Scrambled Eggs with your choice of Smoked Bacon or Country Style Sausage
Served with Breakfast Potatoes and Grilled Herb Tomato

COLORADO BENEDICT ~ \$22.50

Poached Eggs on Buttermilk Biscuits with Venison Sausage topped with Ancho Chili Hollandaise

HEALTHY ~ \$23.00

Spinach and Leek Quiche with Cured Ham and Melon

ORANGE BRIOCHE FRENCH TOAST ~ \$23.50

Choice of Grilled Ham or Smoked Bacon

BRUNCH ~ \$59.00

Minimum 50 people

** Requires chef attended action grill station of \$100 per chef per hour*

COLD & SALAD STATION

Asparagus Soup with Boursin Cheese
Caesar Salad with Baby Spinach with Crisp Bacon and Honey Mustard Dressing
Assorted Seasonal Melons and Fresh Berries
Imported and Domestic Cheeses
Assorted Dried Meats and Sausages
Smoked Salmon and Trout with Lemon, Capers and Onions
European Breads and Rolls

CHILLED SEAFOOD

Jumbo Shrimp and Jumbo Crab Claws
Atlantic Oysters on the Half Shell
Cocktail Sauce
Brandy Sauce
Red Wine and Pepper Mignonette
Lemon Wedges

EGGS, OMELETS & BREAKFAST SELECTIONS

Omelets and Eggs made to order *
Traditional Eggs Benedict
Smoked Bacon and Country Sausages
Breakfast Potatoes
Malted Waffles and Buttermilk Pancakes with Assorted Toppings and Maple Syrup
New York-Style Bagels with Flavored Cream Cheeses

CARVING STATION

Salt Herb Encrusted Prime Rib, Pinot Noir Jus, Creamed Horseradish*

ENTRÉE

Provençal Pacific Red Snapper
Cabernet Braised Beef Short Ribs
Wild Mushroom Ravioli in a Lemon Thyme Sauce
Orange and Hickory Glazed Chicken Breast
Steamed Baby Vegetables

DESSERT & PASTRY STATION

Breakfast Pastries, Danish and Mini-Muffins
An array of 5 different desserts

We Suggest an Ice Sculpture to Enhance Your Brunch. Bartender Service is Available for Mimosas & Bloody Marys

A LA CARTE BEVERAGES

STARBUCKS® ORGANIC SERENA BLEND REGULAR AND DECAFFEINATED COFFEE AND TAZO® TEAS ACCOMPANIED WITH FLAVORED SYRUPS	\$49.00 PER GALLON
HOT CHOCOLATE	\$36.00 PER GALLON
FRUIT PUNCH	\$27.00 PER GALLON
FRESH FRUIT JUICES	\$36.00 PER GALLON
ASSORTED BOTTLED JUICES	
<i>IZZE SPARKLING</i>	\$2.50 (8.4OZ)
<i>TROPICANA</i>	\$3.00 (10OZ)
<i>NAKED ORGANIC</i>	\$6.50 (15OZ)
REGULAR, DIET AND DECAFFEINATED SOFT DRINKS	\$3.50 EACH
LEMONADE	\$27.00 PER GALLON
ICED TEA	\$27.00 PER GALLON
BOTTLED ICED TEAS, LEMONADE, SPORTS DRINKS, SPECIALTY WATERS, STILL AND SPARKLING WATERS	\$4.00 EACH
STARBUCKS® FRAPPUCINO & ASSORTED BOTTLED SMOOTHIES	\$5.50 EACH
ENERGY DRINKS	
<i>ROCKSTAR®, AMP®, STARBUCKS® DOUBLE SHOT</i>	\$5.50 (16OZ)

A LA CARTE SNACKS

Minimum order of one dozen

MUFFINS, CROISSANTS AND DANISHES	\$32.00 PER DOZEN
ASSORTMENT OF FRESH BAGELS WITH CREAM CHEESE	\$32.00 PER DOZEN
BREAKFAST BREADS	
<i>ZUCCHINI, BANANA-CINNAMON AND ESPRESSO</i>	\$32.00 PER DOZEN
COFFEE CAKES	\$32.00 PER DOZEN
<i>APPLE-CRANBERRY, BANANA-CHOCOLATE CHIP, BLUEBERRY-LEMON POPPY SEED</i>	
INDIVIDUAL ASSORTED FRUIT YOGURTS	\$32.00 PER DOZEN
ASSORTED FILLED CROISSANTS	\$48.00 PER DOZEN
PECAN STICKY BUNS	\$40.00 PER DOZEN
CINNAMON ROLLS	\$40.00 PER DOZEN
GRANOLA BARS	\$2.25 EACH
POPCORN, PRETZELS, POTATO CHIPS	\$7.00 PER PERSON
HOT PRETZELS <i>WITH SPICY MUSTARD</i>	\$28.00 PER DOZEN
CHOCOLATE FUDGE BROWNIES	\$38.00 PER DOZEN
JUMBO COOKIES	\$38.00 PER DOZEN
CANDY BARS	\$2.25 EACH
INDIVIDUAL ICE CREAM BARS	\$4.00 EACH

BREAKS

Served for 45 minutes and priced per person.

BEVERAGE BREAK~

Assorted Tropicana Fruit Juices
Coffee Presentation with Flavored Syrup
Infused Water
Assorted Soft Drinks

45 MINUTES PACKAGE- \$6.95

HALF-DAY (4 HOURS) PACKAGE- \$11.96

FULL DAY (8 HOURS) PACKAGE- \$16.95

FRUIT SMOOTHIE STATION* ~ \$7.00

Fresh Fruit Smoothies
Flavors to include: Blueberry, Raspberry and Strawberry, seasonal Chef's creation
Customized with Wheatgrass, Vitamin C and Protein Powder

SWEET TREAT ~ \$7.50

Chocolate Fudge Brownies
Jumbo Assorted Cookies,
Rice Krispie Treats
Pitchers of Low-fat and Skim Milk
Starbuck's® Frapucino's

TASTE OF COLORADO ~ \$9.00

Assortment of Salsas and Chips using ingredients from Colorado
Black Bean and Corn, Verde, Smoked Pissala Pepper, toasted Ancho Salsas, Avocado and Grilled Onion Relish
Multi-colored Corn and Flour Tortilla Chips
Freshly Brewed Iced Tea customized with Fruits in Syrup

ICE CREAM SOCIAL ~ \$10.00

Pre-scooped Vanilla and Chocolate ice creams
Toppings: Chopped Peanuts, Cherries, Hot Fudge Jimmies, White and Dark Chocolate Chips, M&M's, Whipped Cream, Crushed Pineapple
Fruited infused water presentation

RAG TIME ~ \$13.00

Jars of Old Time Candy
Fresh Popcorn
Chocolate Dipped Apple Wedges topped with Nuts and Caramel
Root Beer, Orange and Assorted Sodas

BUILD YOUR OWN TRAIL MIX~ \$14.00

Create your own treat by mixing:
Walnuts, Pecans, Almonds, Pistachios, Macadamia Nuts, White Chocolate Bits, Milk Chocolate Chips, M&M's, Raisins, Dried Cherries, Apricots, Papaya, Pineapple and Granola
Individual Bottled Juices and Smoothies

FRESH FRUITS~ \$15.00

Fresh Fruit Kabobs
Banana-Cinnamon and Apple Cranberry Fruit Breads
Yogurt and Berry Parfaits with Granola
Sparkling Fruit Beverages

APPLES ~ \$15.00

Petite Green Candied Apples
Cinnamon-Apple Coffee Cake
Apple-Walnut Muffins
Apple Wedges with Caramel Dipping Sauce
Apple Iced Tea, Apple Juice and Hot Apple Cider

HEALTHY BREAK ~ \$16.00

Bagel Chips with Roasted red pepper Hummus
Crisp Vegetables served with Spinach Dip
Selection of Whole Fresh Fruits
Bowls of Dry Fruits and Shelled Nuts
Individual Bottled Juices and Smoothies

CHOCOLATE LOVERS ~ \$17.00

Dark Chocolate Fudge Brownies
Crunchy Chocolate Petit Fours
Chocolate Cheesecake Squares
Chocolate Covered Espresso Beans

Fresh Fruits served for dipping in our Orange-White Chocolate Fondue

LUNCH BUFFET

Served with Iced Tea and Lemonade for 90 minutes.

An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

** Requires chef attended action grill station of \$100 per chef per hour*

CHICAGO PIZZA ~ \$26.00

Tomato Basil Bisque

Caesar Salad, Garlic Croutons and Garlic Breadsticks

Assorted Deep Dish Pizzas served with Crushed Red Pepper and Parmesan Cheese

Grilled Chicken Alfredo with Creamy Garlic Sauce

Chocolate Chip Cannoli, Tiramisu

COLORADO GRILL* ~ \$29.00

Country Style Potato Salad – Creamy Whole Grain Mustard, Celery, Scallions

Southern Style Cole Slaw

Seasonal Fruit Salad

YOUR CHOICE OF THREE FROM THE GRILL:

Angus Beef Hamburger, BBQ Chicken, Frankfurters, Bratwurst or Spicy Black Bean Patty

BBQ Baked Beans

Platters of Green Leaf Lettuce, Sliced Tomatoes, Shaved Red Onions, Dill Pickle Spears,

Whole Grain Dijon Mustard, Mayonnaise, Tomato Ketchup

Assorted Fruit Pies and Cobblers

ORIENTAL EXPRESS ~ \$30.00

Hot and Sour Soup

Glass Noodle Salad with Green Beans, Roasted Peanuts

Spicy Cucumber Salad with Onion and Sambal Wok Vegetable Fried Rice

Orange Peel Beef with Hot Chilies

Red Curry Marinated Pacific Snapper topped with Cilantro and Mint

Chopped Chicken Salad with Napa Cabbage and Peanut dressing

Assorted Steamed Sui Mai- savory flavored pork, Crab, and chicken wrapped in rice paper, steamed and served with assorted Asian sauces

Dessert Sushi- assorted fruit and berries rolled with sweet sushi-style rice garnished with assorted sauces

Almond Croustade topped Mango and Coconut and Fortune Cookies

TASTE OF TUSCANY ~ \$32.00

Choice of Minestrone Soup, Pasta Fagioli or Italian Wedding Soup

Grilled Tomatoes topped with Fresh Mozzarella, Balsamic and Basil

Arugula with Shaved Reggiano & Lemon Dressing

Zucchini with Pine Nuts, Mint and Raisins

Chicken Saltimbocca finished with Marsala Sauce

Pork Piccata al Limone

Creamy Farfalle finished with Pesto and Fresh Tomatoes

Warm Bread Sticks with Garlic Butter

Almond Biscotti and Tiramisu

ESPAÑA ~ \$32.00

Shrimp and Avocado Salad
Seasonal Field Greens with Jicama and Cilantro Orange Vinaigrette
Yellow Corn Tortilla Chips and Warm Tortillas
Salsas to include: Pico de Gallo, Roasted Tomatillo and Charred Tomato-Garlic
Saffron Rice with Grilled Tomatoes
Oven Braised Chicken with Stewed Peppers
Roasted Pork Shoulder with Garlic and Herbs
Oven Roasted Pacific Red Snapper topped with Tomatillo Relish
Tres Leches Cake and Traditional Macaroons

MEDITERRANEAN ~ \$34.00

Cucumber and Tomato Salad topped with Feta Cheese
Hummus & Tapenade with Pita Chips
Marinated Mediterranean Olives and Cheese
Grilled Flat Iron Steak served with Tomato Basil Relish
Chicken Brochettes Herbed Cous Cous
Baba Ghanoush
Mascarpone Cheesecake, Fresh Fruit
Amaretto Cookies
Baklava

WORKING LUNCHEONS

Served with Iced Tea and Lemonade for 90 minutes.

SALAD TRIO ~ \$26.00

Garden Vegetable Soup
Roasted Tomato Basil Bisque
Creamy Grilled Chicken Salad *Apples, Grapes, Walnuts, and Celery*
Shrimp Louise Salad *with Hard Boiled Egg, Cucumbers and Tomatoes*
Tuna Salad *with Herbed Creamy Mustard, Celery Seed and Red Onions*
Assorted Breads, Rolls, Croissants
Dessert Bars and Chocolate Fudge Brownies

SOUP 'N SALAD ~ \$24.00

Five Onion Soup
Classic Clam Chowder
Mixed Field Greens - *Carrots, Cucumbers, Shaved Red Onion, Garlic Croutons, Chopped Romaine, Sun Dried Tomatoes, Kalamata Olives, Feta Cheese, Red Wine Vinaigrette and Caesar Dressings*
Warm Dinner Rolls with Butter
Assortment of Fresh Baked Tarts

SANDWICH BOARD ~ \$28.00

Roasted Corn Chowder
Bounty of the Garden Salad - *Mixed Field Greens, Tomatoes, Cucumbers, Carrots, Shaved Red Onions, Olives*
Country Style Potato Salad - *Creamy Whole Grain Mustard, Celery, Scallions*
Tray of Mini Sandwiches
An assortment of which to include:
Hickory Roasted Breast of Turkey and Swiss Cheese- *lettuce, tomato and avocado mayonnaise wrapped in soft lavosh*
Smoked Ham and Cheddar-*lettuce, tomato, whole grain honey mustard spread on whole grain bread*
Grilled Vegetables, Herbed Cream Cheese sprouts and Tomatoes *on grilled pita bread*
Fresh Baked Jumbo Cookies or Brownies

LUNCH ON THE GO

\$21.00 FOR ALL SELECTIONS:

Includes a whole seasonal fruit, kosher dill pickle and potato chips and your choice of assorted soft drink served in a reusable tote bag

Please make selections within the following thresholds:

1-50 people = 2 sandwich or wrap selections, plus vegetarian

51-250 people = 3 sandwich or wrap selections, plus vegetarian

251+ people = 4 sandwich or wrap selections, plus vegetarian

VEGGIE WRAP

Grilled Vegetables, Herb Cream Cheese, Guacamole, Tomato, Wrapped in a Herb Tortilla

CHEF'S SALAD

Crisp Garden Greens, Julienne Smoked Ham, Roast Turkey, Colorado Roast Beef, Ribbons of Swiss, Cheddar and Jack Cheeses, Tomatoes, Red Onions, Carrot Curls, Cucumbers, Kalamata Olives, Herb Vinaigrette and Fresh Baked Rolls

HAM AND SWISS SUB SANDWICH

Soft Whole Wheat Sub with Swiss Cheese and Tomato

HONEY GLAZED TURKEY CROISSANT

Swiss Cheese, Roasted Red Pepper, Avocado and Tomato

OVEN ROAST HERB CHICKEN BREAST

French Baguette with Provolone, Grilled Onion and Mushroom

SLICED COLORADO ROAST BEEF

Dark Rye with Brie and Honey Mustard

CAPICOLA HAM, SALAMI, TURKEY AND PROVOLONE

Crisp Lettuce, Red Onion, Peperoncini and Tomato

All selections are accompanied with the following:

CHOICE OF (1) SALAD:

Pasta Salad

Onions, peppers, olives, artichoke and herb vinaigrette dressing

Red Potato Salad

Whole grain dijon mustard, celery and scallions

Fresh Fruit Salad

Melons, pineapples and grapes

CHOICE OF (1) DESSERT:

Jumbo Cookie

Double Chocolate Fudge Brownie

Candy Bar

TABLE SERVICE LUNCHEONS

Served with iced tea and lemonade, house made rolls, butter and choice of dessert. Enhance your luncheon with a hot soup or fresh salad for \$4.00 per person.

SEARED SCOTTISH SALMON ~ \$21.00

Seared Scottish Salmon, Red Potato Hash, Sautéed Arugula, Roasted Tomato and Basil Coulis

SEARED ROCKY MOUNTAIN TROUT ~ \$21.00

Fresh Seared Rocky Mountain Trout, Wild Rice Pilaf, Haricot Vert and Toasted Slivered Almonds, Chive Beurre Blanc

ROASTED CHICKEN~ \$22.00

Roasted Bone In Chicken, Haystack Mountain Goat Cheese, Risotto Broccolini, Sun Dried Tomato Demi-Glaze

PECAN ENCRUSTED CHICKEN BREAST ~ \$23.00

Pecan Encrusted Chicken Breast, Wild Rice Cake, Braised Greens, Honey Shallot reduction

GRILLED HERB MARINATED SIRLOIN ~ \$24.00

Grilled Herb Marinated Sirloin, Roasted New Potatoes, Peppers and Onions, Roasted Spaghetti Squash, Western Slope Red Wine Reduction

GRILLED FLAT IRON STEAK ~ \$26.00

Grilled Flat Iron Steak, Blue Cheese Potato Au Gratin, Broccolini, Herb Jus

OVEN ROASTED PHEASANT BREAST~ \$28.00

Oven Roasted Pheasant Breast, Toasted Orzo & Garlic Herb Cheese, Garlic Spinach and Blackberry Jus

BARRAMUNDI ~ \$29.00

Grilled Barramundi, Seared Polenta Cake, Roasted Haricot Vert with Red Peppers, Sundried Tomato and Kalamata Olive Relish

GRILLED RIB EYE ~ \$34.00

Grilled Garlic Marinated Rib Eye, Smoked Cheddar Mashers, Grilled Asparagus and Truffle Demi-Glaze

ADD A SALAD \$4

Mixed Baby Lettuces

with grilled apples, candied pecans in a pomegranate vinaigrette

Tossed Field Greens

with heirloom tomatoes with balsamic dressing

Bibb Lettuce

with marinated artichoke, pesto and olive oil

ADD A SOUP \$4

Charred Tomato Bisque

with chive crouton

Roasted Tomato and White Bean Soup

with herb croutons

Potato Leek Soup

Lobster Bisque Chive Oil

Roast Chicken White Bean and Smoked Ham

Forest Mushroom

topped with truffle oil



TABLE SERVICE DESSERTS

VANILLA CRÈME BRÛLÉE

with Chocolate Dipped Shortbread

VANILLA MASCARPONE CHEESECAKE

with a Strawberry-Rosemary Reduction

CHOCOLATE BUNDT CAKE

with Crème Anglaise

FLOURLESS CHOCOLATE HAZELNUT CAKE

with Raspberry Coulis

BOURBON PECAN TORTE

with Crème Anglaise

BREAD PUDDING

with a Praline Sauce

WILD BERRY TART

with Allspice Whipped Cream

KEY LIME TART

topped with Swiss Meringue

APPLE TART TARTAIN

with Maple Sayboyne

SPECIALTY CHEF STATIONS

Refreshed for two hours with an additional \$4.00 per person charge when group guarantees fewer than 20 guests.

** Requires chef attended action grill station of \$100 per chef per hour ** Requires a server at \$35 per hour per server*

CROUSTADE* ~ \$15.00

Warm Apple or Berry Croustade sliced to order and topped with Vanilla Ice Cream, Raspberry and Caramel Sauce

POTATO BAR** ~ \$17.00

Sweet Potatoes, Yukon Gold and Peruvian Purple Potatoes
Toppings to include: Maple Syrup, Brown Sugar, Sour Cream, chopped Chives, chopped Bacon, whipped Butter, Blue Cheese, Reggiano, roasted Mushrooms, Rock Shrimp, roasted Garlic and Cheddar Cheese

PASTA STATION* ~ \$17.00

Whole Wheat Pasta, Spinach Ravioli, Orecchiette, and Penne Pasta accompanied by Basil Pesto, Fresh Tomato Sauce and creamy Alfredo Sauces
Rock Shrimp, seasonal Herbs, shaved Parmesan, roasted Mushrooms, Red Peppers, and fresh Leeks
Fresh ground Black Pepper, Herb Infused Olive Oil, Chopped Garlic and warm Artisan Breads

CUSTOM MAC 'N CHEESE* ~ \$17.00

Creamy Ditalini Pasta tossed with Four Cheese Sauce and choice of Lobster, Roasted Mushrooms, Fried Leeks, Fresh Herbs, Cajun Spiced Shrimp, Parmesan, Spanish Shredded Pork, Marinated Tomatoes, Smoked Bacon and Blue Cheese

WILD MUSHROOM GNOCCHI* ~ \$18.00

Shaved Reggiano, Fresh Herbs, Roasted Tomatoes in a rich Cream Sauce, shaved Truffles

CRAB CAKES* ~ \$22.00

Fresh Crab Cakes sautéed to order, served with toppings of Remoulade, and Cocktail Sauce

SEAFOOD CEVICHE MARTINI BAR** ~ \$22.00

Pacific Red Snapper, Shrimp, and Scallop Ceviche with Mango and Citrus Vinaigrette

WHOLE APPLE AND FENNEL ROASTED TURKEY BREAST*

Gourmet Mustards and Barbecue Sauce, Pecan Cranberry Relish, and Buttermilk Biscuits

\$275 Feeds approximately 35 people reception style

OVEN ROASTED BEEF TENDERLOIN*

Served with Horseradish Cream, Whole Grain and Dijon Mustard, and an assortment of Breads

\$275 Feeds approximately 20 people reception style

HONEY BAKED VIRGINIA HAM*

Served with assorted Mustards and Buttermilk Biscuits

\$275 Feeds approximately 40 people reception style

CHILLED HORS D' OEUVRES

50 pieces per order, priced per order

Hand passed service is an additional \$35 per hour per server

Crostini Bar: Hummus, Baba Ghanoush, Tapenade or Tomato Basil Relish Served with Pita Triangles, Garlic Crostini	\$140.00
Spicy Tuna, Wonton Crisp, Wasabi Aioli, Fried Chive	\$150.00
Rare Yellowfin Tuna, Sesame Cucumber Salad, Truffle Kabayaki Sauce	\$150.00
Smoked Salmon Mousse, Cucumber Round, Caviar	\$150.00
California Roll, Crab, Avocado, Cucumber	\$150.00
Oyster on the Half Shell, Champagne Mignonette Sauce	\$165.00
Chilled Prawns, House Made Horseradish Cocktail Sauce	\$175.00
Chilled Alaskan King Crab Claws, House Made Cocktail Sauce	\$175.00
Crab and Citrus Salad in a Lettuce Cup	\$150.00
Chilled Seafood Sampler: Crab Claws, and Oysters on the Half Shell, Champagne Mignonette Sauce, House Made Cocktail Sauce	\$175.00
Curried Chicken Salad, Apple Chip, Bouchee	\$140.00
Assorted Savory Tea Sandwiches	\$125.00
Beef Carpaccio, Tomato Chutney, Herb Crostini	\$150.00
Prosciutto Wrapped Asparagus, Haystack Mountain Goat Cheese, Balsamic Glaze	\$140.00

HOT HORS D' OEUVRES

50 pieces per order, priced per order

Hand passed service is an additional \$35 per hour per server

Portabello "Steak" Frites, Mustard Aioli	\$125.00
Petit Grilled Cheese Sandwiches, Organic White Cheddar Cheese, Tomato Chutney	\$125.00
Savory Caramelized Onions and Haystack Mountain Goat Cheese Tartlets	\$150.00
Breckenridge Avalanche Ale Battered Zucchini Sticks, Spicy Mustard Aioli	\$125.00
Crab Quesadillas, Pico de Gallo, Queso Fresco	\$150.00
Petite Crab Cakes, Ancho Chile Aioli	\$175.00
Grilled Beef Skewers, Chimichurri, Roasted Onions	\$150.00
Seared Lamb Medallions, Lingonberry Relish, Lavash Cracker	\$165.00
Seared Elk Tenderloin, Blackberry Compote	\$175.00
Mini Lamb Sliders, Cucumber Raita	\$150.00
Duck Confit Spring Rolls, Spicy Peanut Sauce	\$150.00

RECEPTION PRESENTATIONS

Serves approximately 25 people per display, priced per order

FRESH GARDEN VEGETABLE CRUDITÉS ~ \$100

Vegetables, Red Pepper Hummus, Garden Ranch Dip

FRUIT DISPLAY ~ \$100

Melons, Seasonal Berries, Grapes, Honey Yogurt

ANTIPASTO DISPLAY ~ \$250

Italian Meats, Cheeses, Grilled Vegetables, Marinated Artichoke Hearts, Mixed Olives and Italian Bread

DOMESTIC CHEESE BOARD ~ \$175

Mild, Semi-Soft and Herb Cheeses, Fresh Fruit, Seasonal Berries, Assorted Cracker and Sliced Bread

CHEESE FROM ABROAD ~ \$275

Imported Cheeses, Fresh Fruit, Seasonal Berries, Assorted Nuts, Toasted Baguettes and Assorted Crackers

SMOKED SALMON ~ \$250

Lemons, Capers, Red Onion, Cucumbers, Whipped Cream Cheese, and Water Crackers

WARM BRIE EN CROUTE ~ \$200

Mango Chutney, Seasonal Berries, Toasted French Baguette

WINE PAIRING ~ \$40 per person

Wine pairing reception

Four individual stations, Each with a chef selected gourmet appetizer, paired with a complementing wine selection

Minimum 15 people

DINNER BUFFETS

Served with Iced Tea and Lemonade for 90 minutes.

An additional \$4.00 per person charge applies when group guarantees fewer than 20 guests.

* Requires chef attended action grill station of \$100 per chef per hour

THE ALL AMERICAN ~ \$42.00

Gathered Greens Salad

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

Fresh Baked Rolls

Creamy butter

Grilled Top Sirloin of Beef

Mushroom and pearl onion sauce

Grilled Marinated Bone-In Chicken Breast

Brown chicken jus

Garden Fresh Vegetables

Sweet basil butter

New Potatoes

Rosemary and roasted garlic

Seasonal Fruit Pies and Cobblers

COCINA CASERA ~ \$44.00

Grilled Quesadillas

Fire-roasted chilies, black beans, grilled chicken, cheddar cheese with guacamole, sour cream and salsa

Roasted Corn and Tomato Salad

Peppers, onions, chilies and chipotle dressing

Ranch Style Black Beans

Topped with monterey jack cheese

Five Layer Dip

Tri-color tortilla chips

Pacific Red Snapper Vera Cruz

Sweet peppers, onions, green olives and tomatoes

Roast Pork Loin

Red mole, toasted ancho chilies and roasted garlic puree

Spanish Rice

Churros with Honey

Mixed berry flans with caramel sauce

ROCKY MOUNTAIN BUFFET* ~ \$49.00

Colors of Colorado Salad

Carrots, tomatoes, cucumbers, roasted tomato vinaigrette and ranch dressing

Breads and Rolls

Sweet butter

Carved Colorado Leg of Lamb

Dijon herbs de provence crust, natural au jus

Ruby Red Trout

Topped with fresh herbs lemon butter

Hunter's Style Chicken

Tomatoes, pearl onions, bacon, mushrooms

Garden Fresh Vegetables

Sweet basil butter

Yukon Gold Whipped Potatoes

Old Fashioned Pies and Cakes

(CONTINUED)

CHINA TOWN* ~ \$45.00

Dim Sum

Chinese pot stickers, wontons, egg rolls, hot mustard, sweet & sour sauce

Szechwan Vegetable Salad

Napa cabbage, ginger, carrots, green onions, sugar snap peas, bamboo shoots, water chestnuts

Tropical Fruit

pineapple, papaya, melon with coconut dip

Char-Broiled Ginger Beef

teriyaki glaze

Kung Pao Chicken

water chestnuts, celery, bamboo shoots, cashews, bok choy, dried chilies

Pineapple Glazed Mahi Mahi

citrus scallion relish

Traditional Fried Rice wok-fired

with ginger garlic pea pods, carrots

Fortune Cookies

Mango Ginger Tart

RIVER MEADOW BARBECUE* ~ \$59.00

Gathered Field Greens

pear tomatoes, mushrooms, carrots, cucumbers, honey balsamic vinaigrette and peppercorn ranch

Five Bean Vegetarian Chili

rainbow peppers

Roasted Garden Vegetables

red pepper dip

Green Chile Cheddar Cheese Muffins, Biscuits, Assorted Grain and Oat Rolls

creamy butter, honey butter

Yukon and Sweet Potato Bar *

bacon, sour cream, broccoli, green onions, cheddar cheese, sweet butter

CHOOSE 3 FROM THE GRILL

Bacon Wrapped Shrimp Skewer

pineapple jalapeño marinade

Grilled Scottish Salmon Fillet

spice rubbed, mango chili relish

New York Strip Steak

sautéed wild mushrooms

Colorado Lamb Chops

Rosemary garlic and cracked pepper

Breast of Chicken

honey cilantro lime glaze

Chocolate Tuaca Cake

Boston Cream Pie

Build-Your-Own Strawberry Shortcake

home-style butter sponge cake

(CONTINUED)

LITTLE ITALY ~ \$54.00

Radicchio and Spinach Salad

balsamic vinaigrette

Antipasto

air-dried meats, fresh mozzarella, marinated artichokes, mushrooms, roasted red peppers, asparagus, tomatoes, olives

Warm Focaccia

herb infused olive oil

ENTRÉE SELECTIONS:

Veal Saltimbocca

tomato, sage, prosciutto, parmesan cheese

Chicken Marsala

Caramelized orzo, mushrooms, tomatoes, green onions

Jumbo Cheese Ravioli

Light cream and tomato sauce

Vegetable Cannelloni

spinach, mushroom, sautéed zucchini, red onions, garlic, tomatoes

Tiramisu

ladyfingers soaked in coffee liqueur, layered with sweet mascarpone

Cannolis

Orange, berry and vanilla topped with chopped pistachios

OLD COWBOY COOKOUT ~ \$55.00

Salad Bar with all the Fixings

Tomatoes, cucumbers, carrots, black olives, red onions, cheese, croutons, ranch and herb vinaigrette dressings

Baked Potato Bar

Bacon, sour cream, broccoli, green onions, cheddar cheese, butter

CHOOSE 3 FROM THE GRILL

Barbecued Chicken

Shallot barbecue sauce

Grilled Ruby red Trout

Garlic herb butter

Sirloin Steak

Compound butter

Bourbon Brown sugar cured Baby Back Ribs

Vegetable Kabobs

Brushed with herb Butter

Baked Beans

Biscuits and Rolls

Sliced Watermelon

Assorted Country Style Pies

Ask your Conference Services Manager about an outdoor presentation, with your items grilled to order, for your Cowboy Cookout meal. Subject to weather restrictions.

TABLE SERVICE DINNERS

Our Table Service Dinners will include a salad, freshly brewed Starbucks® organic regular, decaffeinated coffee, a selection of Tazo® teas and your choice of dessert.

Enhance your dinner with a first course or a hot soup for \$4.00 per person.

GRILLED FILET MIGNON~ \$45.00

Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette
Filet Mignon topped with Demi-Glaze
Mushroom Compote, Pommes Dauphinoise and Asparagus with Lemon Butter

HERB CRUSTED CHICKEN ~ \$36.00

Endive Salad with Grape Tomatoes and Orange Mustard Vinaigrette
Herb Crusted Chicken Breast
Mushroom Polenta, Sautéed Zucchini with Pine Nuts

PACIFIC RED SNAPPER ~ \$36.00

Spicy Greens, Preserved Lemon and Parmesan with Peppercorn Vinaigrette
Pacific Red Snapper on Roasted Asparagus
Saffron Cream Petite Potatoes

PEPPERED PORK LOIN~ \$40.00

Composed Red Oak Salad with Haricot Vert and Roasted Peppers
Peppered Pork Loin
Savoy Cabbage, Caramelized Onion, and Whipped Potatoes

POACHED HALIBUT~ \$42.00

Mixed Baby Lettuces with Grilled Apples, Candied Pecans in a Pomegranate Vinaigrette
Butter Poached Halibut
Fingerling Potato Confit and Steamed Spaghetti Squash

CRAB TOPPED BEEF ~ \$55.00

Tossed Field Greens with Heirloom Tomatoes
Crab Topped Filet of Beef with Tarragon Jus
Roasted Corn and Parsnip Puree

RACK OF LAMB ~ \$50.00

Bibb Lettuce, Marinated Artichoke and Pesto
Herb Crusted Rack of Lamb with Braised Leek jus
Olive Oil crushed Potatoes Haricot Vert

TOP SIRLOIN & HERB MARINATED SHRIMP ~ \$45

Tossed Field Greens with Heirloom Tomatoes Mushroom Demi-Glaze,
Top Sirloin & Herb marinated Shrimp
Buttermilk whipped Potatoes and Haricot Vert

(CONTINUED)

SEARED CHICKEN BREAST & GRILLED PETITE SALMON~ \$42

Garden Greens with Goat Cheese, Candied Walnuts with Raspberry Vinaigrette
Seared Chicken Breast & Grilled Petite Salmon with Lemon-Thyme Beurre Blanc,
Red Pepper Polenta, Zucchini with Pesto and Pine Nuts

GRILLED BEEF TENDERLOIN AND POACHED SPLIT LOBSTER TAIL ~ \$65

Composed Red Oak with Haricot Vert and Roasted Peppers
Grilled Beef Tenderloin and Poached Split Lobster Tail with Forest Mushroom Compote
Pommes, Dauphinoise Asparagus and Lemon Butter

ROSEMARY CRUSTED CHICKEN~ \$39.00

Mushroom Confit Salad with Composed Greens and Pesto Crostini
Rosemary Crusted Custom Cut of Chicken
Truffle Mashed Potatoes and Thyme Bordelaise, and Sautéed Zucchini

ADD A FIRST COURSE \$8

SLICED MUSHROOM STRUDEL

with Marinated Artichoke and Merlot Reduction

WARM SALMON MEDALLION

with preserved Lemon and Chive Cous Cous

FRESH JUMBO CRAB CAKE SERVED OVER PEPPER
RELISH

SEARED SCALLOP ON BABY LEEK AND FINGERLING
RAGOUT

COURT BOUILLON POACHED JUMBO SHRIMP
with fiery Cocktail Sauce

WILD MUSHROOM RAVIOLI

with Pancetta and Lemon Thyme Cream

ADD A SOUP \$5

CHARRED TOMATO BISQUE

with Chive Crouton

ROASTED TOMATO AND WHITE BEAN SOUP

with Herb Croutons

POTATO LEEK SOUP

LOBSTER BISQUE CHIVE OIL

ROAST CHICKEN WHITE BEAN AND SMOKED
HAM FOREST MUSHROOM

topped with truffle oil



TABLE SERVICE DESSERTS

VANILLA CRÈME BRÛLÉE

with Chocolate Dipped Shortbread

VANILLA MASCARPONE CHEESECAKE

with a Strawberry-Rosemary Reduction

CHOCOLATE BUNDT CAKE

with Crème Anglaise

FLOURLESS CHOCOLATE HAZELNUT CAKE

with Raspberry Coulis

BOURBON PECAN TORTE

with Crème Anglaise

BREAD PUDDING

with a Praline Sauce

WILD BERRY TART

with Allspice Whipped Cream

KEY LIME TART

topped with Swiss Meringue

APPLE TART TARTAIN

with Maple Sayboyne

TABLE SERVICE VEGETARIAN OPTIONS

All options are available for Table Service Lunch and Dinners.

MARINATED TOFU ~ \$22.00

Balsamic and Extra Virgin Olive Oil, Marinated Tofu, Seared Herb Polenta Cake,
Grilled Summer Vegetables, Roasted Tomato Coulis

SPICY EGGPLANT ~ \$22.00

Spicy Eggplant Yellow Curry, Peppers, Onions, Broccoli, Thai Curry Sauce
Steamed Jasmine Rice

STUFFED PORTOBELLO ~ \$22.00

Grilled Stuffed Portobello Mushroom, Sundried Tomato and Asiago Cheese Stuffing
Wild Rice Pilaf

BAKED ORECCHIETTE ~ \$22.00

Baked Orecchiette Pasta with Grilled Tomato Sauce, Haystack Mountain Goat Cheese, Garlic
Spinach and Garlic Crostini

SOBA NOODLE BOWL ~ \$22.00

Soba Noodle Bowl, Scallions, Red Peppers,
Shiitake Mushrooms, Tofu, Napa Cabbage Shabu Shoyu Sauce

TEAM BUILDING

Actual activity may be at an additional cost

VAIL PASS TEAM DOWN HILL BIKE TOUR (SUMMER, WEEKDAYS) ~\$60

Includes choice of Lunch On the Go, a cruiser bike rental, helmet, and a shuttle to Vail Pass summit

A guide will give the Vail Pass Tour and provide the shuttle ride at the end of the bike ride in Frisco back to Breckenridge

Minimum of 4 people.

SCENIC CHAIR AND HORSESHOE BOWL NATURE HIKE ~\$50

Includes choice of Lunch On the Go

Head to the base of Peak 8 where you'll ride the Colorado Chairlift and admire the magnificent views of the Continental Divide

Stroll among the colorful garden bursting with a variety of wildflowers. This hike takes you into the Horseshoe Bowl and finishes back at the top of the Colorado Chairlift for a ride back down the mountain

Departs daily 10:00 a.m. and 1:30 p.m.

Summer, weather permitting

MURDER ON THE MOUNTAIN ~Price begins at \$125 per person.

Price will vary based on menu selection

Choose from a variety of Murder Mystery Stories

Table Service 4 Course Dinner

Choice of 4 Hand Passed Hors d'oeuvres

Minimum of 50 people

STARRY SUMMER NIGHT RECEPTION (WEATHER PERMITTING) ~\$15 PER PERSON

Outdoor campfire (Restrictions Permitting)

S'mores Gourmet Reception

Marshmallows, Assorted chocolates, Graham Crackers,

Flavored and original Irish Cream Liquors

Hot Chocolate and Coffee

Stargazer with Telescope presentation (Additional cost)

Minimum 10 people, One hour

GUACAMOLE COMPETITION ~\$45

Which team can create the most flavorful guacamole recipe?

An Extensive ingredients list will be provided for custom guacamole creations

A Breckenridge Hospitality Chef will interact with the groups to give tips and judge the event

Bartender serviced Margarita Bar

Enjoy for 2 hours

Minimum 8 people

BAR SERVICE

SPRITS LIST	HOUSE BRANDS	CALL BRANDS	PREMIUM BRANDS	TOP SHELF BRANDS
VODKA		Smirnoff	Ketel One	Grey Goose
GIN		Gordon's	Tanqueray	Tanqueray No. Ten
RUM		Malibu & Santa Cruz	Bacardi & Captain Morgan	Oronoco Light
TEQUILA		Sauza Gold	Jose Cuervo Gold	Patron Silver
BOURBON		Jim Beam	Jack Daniels	Makers Mark
WHISKEY		Seagram's 7	VO Whiskey	Bushmills Irish
SCOTCH		Scoresby	Johnnie Walker Red Scotch	Johnnie Walker Black
BRANDY		Korbel	Korbel	Hennessy VS Cognac

LIQUERS & CORDIALS	Kahlua	Amaretto Di Saronno	Chambord	Tuaca	Drambuui
	Cointreau	Bailey's Irish Cream	Frangelico	Jaegermeister	Sambuca

BEER LIST	IMPORTED/SPECIALTY BOTTLED BEER	DOMESTIC BOTTLED BEER
	Bass Ale	Budweiser
	Heineken	Bud Light
	Amstel Light	Bud Light Platinum
	Guinness Stout	O'Doul's Non-Alcoholic
	Stella Artois	Michelob Ultra
	Breckenridge Brewery Avalanche	
	Red Hook ESB	
	Shock Top Belgian White	
	New Belgium Fat Tire	
	New Belgium Sunshine Wheat	
	Kona Fire Rock	

KEGS **IMPORTED/SPECIALTY BEER- \$495** **DOMESTIC BOTTLED BEER- \$395**

BAR PACKAGES Includes beer, wine, liquor and soda: by the hour/per person

DURATION	CALL	PREMIUM	TOP SHELF
ONE HOUR	\$14.00	\$16.00	\$19.00
TWO HOURS	\$21.00	\$23.00	\$26.00
EACH ADDITIONAL HOUR	\$6.00	\$6.00	\$6.00

CONSUMPTION BAR

	HOSTED "On Consumption"	NON-HOSTED "Cash Bar"
HOUSE BRANDS	\$5.00/DRINK	\$5.25/DRINK
CALL BRANDS	\$6.25/DRINK	\$6.50/DRINK
PREMIUM BRANDS	\$7.25/DRINK	\$7.50/DRINK
TOP SHELF BRANDS	\$9.00/DRINK	\$9.25/DRINK
PREMIUM HOUSE WINE	\$9.00/GLASS	\$9.25/GLASS
HOUSE WINE	\$6.50/GLASS	\$6.75/GLASS
CORDIALS	\$8.50/DRINK	\$8.75/DRINK
BEER-IMPORT	\$5.25/DRINK	\$5.50/DRINK
BEER- DOMESTIC	\$4.50/DRINK	\$4.75/DRINK
NON-ALCOHOLIC	\$2.75/DRINK	\$3.00/DRINK
BARTENDER FEE	--	\$50.00/HOUR/BARTENDER
MINIMUMS	\$200 1 ST HOUR/\$100 EACH ADD'L HR	\$200 1 ST HOUR/\$100 EACH ADD'L HR

SPECIALTY BARS

MARTINI ~ \$15.00/PERSON/HOUR

Premium and Top Shelf Vodka and Gin with all of the traditional and Latest Enhancements

BLOODY MARY ~ \$12.00/PERSON/HOUR

Premium vodka with a garden of fresh ingredients and garnishes

MARGARITA~ \$12.00/PERSON/HOUR

Hand Selected Tequilas, Ranging in Style to and craft, accompanied with your favorite Mixers

MIMOSA~ \$10.00/PERSON/HOUR

Fresh Orange Juice and Chandon Brut Sparkling White Wine

WINE LIST

Not seeing what you are looking for? Given enough lead time, we may be able to accommodate special requests for your wine selection. Please inquire with your conference service agent for availability, pricing and one case minimum order information. Some availability may be subject to change.

HOUSE WINE

Terrazas de los Andes, Altos de la Plata, Chile~

\$29.00

Chardonnay
Cabernet Sauvignon
Malbec

PREMIUM HOUSE WINE

Terrazas de los Andes Reserva, Argentina~

\$39.00


Torrontes
Cabernet Sauvignon
Malbec

WHITE WINE

SPARKLING WHITE WINE & CHAMPAGNE

Stellina Di Notte, Prosecco	38
Chandon Sparkling Brut Classic, California	50
Chandon Sparkling Reserve Chardonnay Brut, California	62
Chandon Sparkling Reserve Pinot Noir Brut, California	62
Chandon <i>etoile</i> Brut, California	87
Chandon <i>etoile</i> Rose, California	98
Moet & Chandon Imperial, France Champagne	89
Moet & Chandon Nectar Imperial, France Champagne	150
Veuve Clicquot Yellow Label Brut, France Champagne	139

OTHER WHITES

Stellina de Notte, Pinot Grigio,	26
Dr. Loosen "Dr. L", Riesling, Germany 	32
Green Point, Pinot Noir Rose, Australia	43

CHARDONNAY

Terrazas de los Andes, Argentina	29
Newton Red Label, Napa 	43
Green Point, Australia	43
Cloudy Bay, New Zealand	54
Domaine Chandon, Carneros	61
Cape Mentelle, Australia	71
Sonoma Cutrer, Russian River Valley, California	42

SAUVIGNON BLANC

Bonterra, Mendocino 	25
Cupcake, Marlborough, New Zealand	26
Cloudy Bay, New Zealand	54
Chateau de Sancerre, Loire France	68

RED WINE

PINOT NOIR

Irony, Monterrey	31
Cloudline, Willamette Oregon	47
Domaine Chandon, Carneros	79
Cloudy Bay, New Zealand	96

MERLOT

Bonterra, Mendocino 	32
Robert Sinskey, Napa 	70

CABERNET SAUVIGNON


Terrazas de los Andes, Argentina	29
Newton Red Label, Napa 	43
Cape Mentelle, Australia	132

SHIRAZ

Green Point, Australia	54
Cape Mentelle, Australia	68

OTHER REDS

Terrazas de los Andes, Malbec, Argentina	29
Newton Red Label, Claret, Napa 	43
Carmenere, Chile	46
Cape Mentelle, Cab/Merlot, Australia	54
Green Point, Cab/Shiraz, Australia	54
Bodega Numanthia "Termes", Tempranillo, Spain	71
Domaine Chandon, Pinot Meunier, Carneros	79

 In the interest of environmental awareness, we support organic and sustainable wineries where you see this moniker on the list