



# Banquet Menu Dinner

## DINNER ENTRÉES

*All Dinner Selections include: Choice of (1) Salad, Entrée, Chef's Selection of Fresh Seasonal Vegetables, Warm Rolls with Butter, (1) Dessert and Fresh Brewed Coffees and Assorted Teas*

### SALADS

Spring Greens, Julienne Vegetables, Roma Tomatoes, Crisp Flat Bread, Lemon Herb Vinaigrette

Hearts of Romaine, Garlic Crouton, Parmesan, Caesar Dressing

Baby Spinach, Blue Cheese, Candied Walnuts, Prosciutto

Raspberry Balsamic Vinaigrette

Arugula, Sliced Strawberries, Red Onions, Goat Cheese, Candied Pecans and Orange Vinaigrette

### SOUPS

Soup may be added as a Fourth Course for an additional \$4 per guest

Broccoli and Cheddar, Chicken Baja Enchilada, Old Fashioned Chicken Noodle,

New England Clam Chowder, Minestrone, Portobello and Harvest Grain,

Vegetable Beef Barley

### Build Your Own Duet Plates - \$48.00

Select (2) Protein, One Sauce and One Starch –

Vegetable Will Vary Upon Seasonal Availability

### Entrees

Filet of Beef With Gorgonzola Crust

Rosemary-Lemon Chicken Breast

Pepper Grilled Salmon Filet

Blue Crab Cake

Chile-Garlic Shrimp Skewer

Marinated Pork Tenderloin

### Sauces

Caramelized Shallot Jus

Lemon Thyme Cream Sauce

Hollandaise

Whole Grain Mustard Cream Sauce

Red Wine Demi Glace

Chipotle Cream Sauce

### Sides

Boursin Whipped Potatoes

Oven Roasted Fingerling Potatoes

Wild Mushroom Whipped Potatoes

Horseradish Whipped Potatoes

Buttermilk Whipped Potatoes

Wild Rice Pilaf

Polenta Cake

### BEEF

Southwestern Tender Shoulder Steak with Grilled Corn Salsa and Herb Oven Roasted New Potatoes - **\$38.00**

Searred New York Steak with Gorgonzola-Walnut Butter, over Oven Roasted Fingerling Potatoes - **\$44.00**

Grilled Filet Mignon with Caramelized Shallot Demi Glace with Boursin Whipped Yukon Potatoes - **\$48.00**

Boursin Crusted Filet Mignon Wrapped in Bacon Served with Lobster Mashed Potatoes - **\$52.00**



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## SEAFOOD

Seared Citrus Teriyaki Glazed Salmon with Julienne Asian Vegetables over Shitake Fried Rice - **\$41.00**  
Butter Seared Halibut Oven Roasted Tomato Risotto, Roasted Artichoke Hearts and Herb Anchovy Aioli - **\$45.00**  
Rocky Mountain Rainbow Trout with a Lemon-Lime Beurre Blanc and Israeli Couscous - **\$39.00**  
Broiled Lobster Tail with Boiled New Potatoes and Fresh Lemon Butter - **\$52.00**

## POULTRY

Roasted Herbed Supreme Cordon Blue Chicken Breast Stuffed with Herbs, Ham, Swiss Cheese and Lightly Breaded Served with Whipped Yukon Potatoes and Dijon Cream Sauce - **\$36.00**  
Rosemary-Lemon Roasted Chicken Breast and Leg with Whipped Potatoes and Rosemary Jus - **\$39.00**  
White Wine Braised Chicken Breast with Mushrooms, Fennel, Tomatoes and Goat Cheese on Linguine - **\$38.00**

## PORK

Smoked Pork Tenderloin with Whipped Yukon Potatoes and Cranberry Barbeque Sauce - **\$38.00**  
Roasted Pork Loin with Five Spice Peach Glaze and Potato-Parsnip Puree - **\$36.00**  
Bone In Braised Pork Chop with Apples, New Potatoes and Sauerkraut - **\$40.00**

## WILD GAME

Chile Seared Elk Tenderloin with Sweet Potato Puree and Haricot Vets - **\$51.00**  
Ginger-Soy Marinated Duck Breast with Sautéed Bok Choy, Shiitake, Carrot, Green Onion, Edamame and Orange Gastrique - **\$45.00**  
Pomegranate Marinated Colorado Lamb Chop with Cannelloni Beans and Cucumber Mint Yogurt Sauce - **\$48.00**

## VEGETARIAN

Grilled Vegetable Napoleon of Tomato, Squash, Zucchini, Portabella Mushroom, Bell Pepper, Layered with Melted Mozzarella and Goat Cheese on Saffron Polenta, Roasted Tomato Sauce and Balsamic Drizzle - **\$34.00**  
Moroccan Spiced Vegetable Kabobs with a Garbanzo Bean, Saffron Rice Pilaf and Chermoula Sauce - **\$32.00**

## Gourmet Raviolis – (Choice of One) - \$32.00

Portabella and Cheese with Almond-Basil Pesto  
Spinach and Cheese with Fresh Tomato and White Wine Butter Sauce  
Pumpkin Butternut Squash with a Sambuca Cream Sauce  
Four Cheese with Roasted Tomato Sauce

## DESSERTS

Chocolate Truffle Cake with Raspberry Coulis  
New York Cheesecake Brûlée with Strawberries  
Chocolate Mousse Parfait with Fresh Berries  
Triple Layered Vanilla Berry Torte  
Dessert Trio: Miniature Fruit Tart, Petite Cheesecake & Chocolate Mousse in Chocolate Cup with Chefs Selection of Sauces

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## DINNER BUFFETS

*Minimum of 20 guests required*

### BAVARIAN BUFFET - \$38.00

German Potato Salad  
Assorted Bratwursts, Sauerkraut And Gourmet Mustard  
Chicken Schnitzel With A Lemon Caper Butter Sauce  
Sauerbraten  
Vegetable Goulash  
Creamy Herb Spaetzle In A Lemon Butter Sauce  
Bauernbrot (Farmer's Rye Bread)  
Black Forest Cake



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Apple Cinnamon Strudel  
Fresh Brewed Coffees and Assorted Herbal Teas

## **CARIBBEAN BUFFET - \$36.00**

Spinach Salad With Curry Dusted Shrimp, Avocado, Mango, And Plantain Crisps With Balsamic Drizzle  
Tri Bean Salad, Black, Red, White Bean, Hearts Of Palm, Mango, Red Onion, Green Bell Peppers Roasted Red Pepper Dressing  
Bulla Rolls With Butter  
Jamaican Jerk Chicken Breast With Fruit Salsa  
Caribbean Style Fish With Corn Coconut Rice  
Orange And Honey Pureed Sweet Potatoes  
Curried Baby Carrots Bell Peppers And Sweet Onions  
Warm Banana Bread Pudding  
Fresh Brewed Coffees and Assorted Herbal Teas

## **THE TUSCANY BUFFET - \$39.00**

White Bean Minestrone Soup With Basil Pesto  
Sliced Italian Bread With Olive Oil And Balsamic  
Classic Caesar Salad With Parmesan And Garlic Croutons  
Domestic And Imported Cheese Display With Fruit Garnish  
Antipasto Display Of Roasted Vegetables And Cured Meats  
Meat Or Vegetarian Lasagna With Parmesan Crust  
Chicken Florentine With Parmesan, Spinach, Onion And Celery  
Herb Whole Grain Dijon Crusted Pork Loin With Port And Pear Compote  
Garlic Parmesan Baked Zucchini  
Cannelini Beans With Rosemary, Sage And Olives  
Tiramisu  
Lemon Tart Squares With Fresh Berries  
Fresh Brewed Coffees and Assorted Herbal Teas

## **COLORADO BUFFET - \$42.00**

Wild Game Chili With Anasazi Beans  
Western Salad With Avocado, Corn, Bacon, Tomatoes Sharp Cheddar And Spicy Ranch  
Jalapeno Cornbread With Honey Butter  
Rocky Mountain Rainbow Trout With Lemon Lime Beurre Blanc  
Chili Rubbed Colorado Lamb Chops With Chipotle Aioli  
Bacon And Cheddar Twice Baked Potatoes  
Fresh Olathe Corn On The Cob With Butter  
Seasonal Local Fruit Cobbler With Vanilla Whipped Cream  
Fresh Brewed Coffees and Assorted Herbal Teas

## **WESTERN BARBEQUE - \$38.00**

Tossed Salad With Ranch & Balsamic Dressing  
Freshly Baked Rolls & Butter  
Potato Salad  
Coleslaw  
Corn On The Cob With Melted Butter  
Country Style Baked Beans  
Barbeque Pork Ribs  
Grilled Chicken Breast With Smoked Barbeque Sauce  
Smoked Beef Brisket  
Seasonal Local Fruit Cobbler With Vanilla Whipped Cream  
Fresh Brewed Coffees and Assorted Herbal Teas  
*May request a chef attendant for a fee of \$75.00/hr for outdoor grilling*



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## THE GRAND SUMMIT BUFFET

Soup Of The Day  
Freshly Baked Rolls & Butter

### Choice Of Any Two Salads

Mixed Green Salad With Pear, Candied Walnuts, And Balsamic Vinaigrette  
Classic Caesar Salad With Parmesan And Garlic Croutons  
Baby Spinach Leaves With Candied Walnuts, Proscuitto, Gorgonzola And Raspberry Balsamic Vinaigrette  
Greek Salad Of Cucumbers, Tomatoes, Kalamata Olives And Feta Cheese  
Whole Grain Mustard Potato Salad  
Seasonal Fruit Salad With Wild Berries

### Entrée Choices

Rosemary And Lemon Roasted Chicken With Herb Chicken Jus  
Braised Beef Burgundy With Mushrooms And Fettuccini  
Brined Pork Loin With Whole Grain Mustard Sauce  
Rocky Mountain Rainbow Trout With Parmesan Herb Crust And Lemon Lime Beurre Blanc  
Italian Braised Beef With Jus Served With Italian Rolls And Provalone Cheese  
Chili Spiced Petite Tender With Chipotle Chile Tomato Sauce

Chef's Selection Of Potato or Rice And Fresh Seasonal Vegetables

Chef's Selection Of Assorted Desserts  
Fresh Brewed Coffees and Assorted Herbal Teas

**1 Entree \$38.00      2 Entrees \$43.00      3 Entrees \$48.00**