



Broadmoor Hall

2023 Christmas Day Buffet

\$110.00++ Adult • \$45.00++ Child



Fresh Fruit Selection

Honeydew, Cantaloupe, Watermelon, Pineapple, Kiwi, Blueberries, Strawberries

Cereals & Juices

Assorted Cold Cereals with Skim, 2% & Whole Milk
Mixed Berry & Palisade Peach Yogurt Parfaits
House Made Granola (**CN**), Orange, Grapefruit, Cranberry
Tomato, V-8, Apple & Pineapple Juices

Seafood

House Cured Salmon Gravlox, House Smoked Colorado Trout
Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese, Parmesan Grissini

Raw Bar

Jumbo Poached Shrimp, Snow Crab Claws, & Jonah Crab Claws
Cocktail Sauce, Horseradish Sauce, Fresh Lemon Wedges

East Coast & West Coast Oysters on the Half Shell
Tabasco, Horseradish, Mignonette Sauce

American Paddlefish Caviar
Brioche Toast Points, Sauce Gribiche, Capers, Red Onion

Chef Attended Sushi Station

Spicy Hawaiian Ahi Tuna Roll - Scallion & Sesame
California Roll - Crab, Cucumber & Avocado
BBQ Eel Roll - Avocado
Shrimp Tempura Roll - Tobiko, Avocado & Cucumber
Wasabi, Soy Sauce & Pickled Ginger

Colorado Cheese & Charcuterie (G.N)

River Bear Meats Wagyu Beef Summer Sausage, Bresaola, Fennel Salami, Kenny's Farmhouse Cheddar
Sawatch Artisan Colorado Gouda, Marinated Colorado Sheep Milk Chèvre, Eagle's Nest Ranch
Honeycomb & Wildflower Honey, Grapes, Mixed Nuts, Lavosh & Focaccia

All food and beverage is subject to a taxable service charge of 24%, applicable Sales Tax/PIF.
GF - Gluten Free • **DF** - Dairy Free • **CN** - Contains Nuts • **V** - Vegan • **VEG** - Vegetarian



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Chef Attended Salad Stations

Chef Attended Marinated & Roasted Heirloom Beet Salad

Pistachios, Arugula, Colorado Goat Cheese, Sherry Vinaigrette **(GF, CN)**

Chef Attended Broadmoor Caesar Salad Station

Romaine, Croutons, Shaved Parmesan Cheese, Anchovy, Parmesan and Garlic Dressing

Caprese Salad

Fresh Mozzarella, Heirloom Tomatoes, Basil, Croutons, Romaine Lettuce, Balsamic

Build Your Own Garden Salad

Mixed Greens, Scallions, Lemon-Parsly Vinaigrette, Creamy Broadmoor Dressing
Cucumbers, Tomatoes, Marinated Mushrooms, Red Onions, Artichoke Hearts
Blue Cheese Crumbles, Shredded Cheddar, Croutons

Arkansas Valley Grilled Vegetable Salad

Zucchini, Roasted Red Peppers, Mushrooms, Onions, Balsamic **(GF, DF)**

Chef Attended Soup Station

Classic Tomato Soup

Tomato Provençal, Brioche Croutons, Crème Fraîche

Smoked Cheddar Soup

Bacon, Lardons, Chives, Toasted Breadcrumbs

Breakfast Items

Scrambled Eggs

Individual Quiche Lorraine, Ham, Gruyere Cheese

Crispy Smoked Bacon & Pork Sausage Links

Herb Roasted Country Style Potatoes, Mushrooms & Peppers

Buttermilk Biscuits with Gravy

Cheese Blintzes, Berry Compote

Chef Attended Eggs Benedict Station

English Muffins, Canadian Bacon, Sauce Hollandaise

Chef Attended Omelet Station

Whole Eggs, Egg Beaters, Egg Whites

Ham, Bacon, Sausage, Smoked Salmon

Swiss & Cheddar Cheese, Onion, Scallions

Tomatoes, Mushrooms, Peppers, Salsa

Chef Attended Pancake & French Toast Station

Maple Syrup, Blueberries, Chocolate Chips, Golden Raisins

Whipped Cream, Whipped Butter



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Chef Attended Carving Stations

Honey Glazed Ham

Bourbon Pineapple Glaze, Date Chutney

Herb Roasted Prime Rib of Beef

Bordelaise Jus, Creamy Horseradish Sauce
Popover

Classic Turkey Dinner

Herb Roasted Tom Turkey Breast, Pan Gravy
Sage Rubbed Turkey Legs, Cranberry Sauce
Whipped Potato, Maple Glazed Yams, Apple Sage Stuffing

Chef Attended Red Wine Marinated Colorado Lamb Chop Station

Roasted New Potato, Carrot, Pearl Onion, Turnips, Natural Jus, House Made Mint Jelly

Chef Attended Colorado Free Range Chicken Scaloppine Station

Capers, Bacon Lardons, Caramelized Onions, Button Mushrooms, White Wine Butter Sauce

Chef Attended White Wine Marinated Atlantic Salmon Station

Glazed Asparagus, Béarnaise

Braised Short Ribs

Rosemary Roasted Fingerling Potato, Red Wine Jus

Braised Beef Short Rib Bourguignon

Bacon Lardons, Pearl Onions, Farm Carrots, Fingerling Potatoes

Displayed Sides

Gruyere Cheese Potato Pave

Green Beans, Confit Tomato

Glazed Carrots, Toasted Pecans **(CN)**

Creamed Spinach, Nutmeg



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From the Bakery & Pastry Shop

Pastries

Spiced Chocolate Verrine, Caramelized Rice Cereal **(GF)**
Vegan Coconut Rice Pudding, Fall Fruit Compote **(GF, DF)**
Banana Coffee Verrine, Espresso Crème Pâtissière
Banana Pound Cake, Dulcey Chantilly
Smoked Butternut Squash Bavarian, Lingonberry Compote
Mini Pear Tarts, Almond Frangipane **(CN)**
Sacher Torte **(CN)**
Apricot Marmalade Bar, Almond Short Dough, Oat Streusel **(CN)**
Milk Chocolate Profiterole, Peanut Butter Caramel **(CN)**
Pumpkin Cheesecake Parfait, Cranberry Compote
Sweet Chestnut Verrine, Blackberry Cassis Compote, French Meringue
Traditional Chocolate Pecan Pie, Whipped Cream **(CN)**

Cupcakes

Triple Chocolate
White Chocolate Peppermint
Lemon Walnut **(CN)**

Cookies

Sugar Cookies
Oatmeal Butterscotch
Maple Walnut Cookies **(CN)**

Action Stations

Bananas Foster **(GF)**
Crepe Suzette

From the Bakery

Challah Knots, Stollen, Mini Panettone, Sweet Butter Rolls
Boursin Rolls, Sourdough Rolls, Peppermint Pinwheels
Apple Cinnamon Turnovers, Mini Plain Croissant
Mini Chocolate Croissant, Double Chocolate Muffins
Maple Gingerbread Muffins, Sticky Buns



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Kids Buffet

Broadmoor Farms Green Salad

Carrots, Tomatoes, Ranch, Honey Mustard

Fresh Fruit Cups

Raspberry Vanilla Sauce, Honey Yogurt Sauce

Individual Creamy Mac & Cheese Cups

PB&J Sandwiches

Creamy Peanut Butter & Grape Jelly (**CN**)

Crispy Chicken Fingers

Ranch, Honey Mustard, & Ketchup

Grilled Mini Beef Burgers

Lettuce, Tomato, Pickles, Fresh Baked Buns

Ballpark Franks

Grilled Hot Dogs, Fresh Baked Buns

Creamy Mashed Potatoes

Buttered Green Beans

Chocolate Cake Pops

Raspberry Pop Tarts

Milk Chocolate Chip Cookie

Cotton Candy Station (**GF**)

Milk Chocolate Fountain

Strawberries, Pound Cake, Pineapple, Marshmallows, Rice Crispy Treats