

BANQUET

MENU 2024



THE
BROADMOOR



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Banquet Event Information and Policies

FOOD AND BEVERAGE SERVICE

The Hotel is licensed to serve food and beverages; no food or beverages may be brought into the Hotel by Group for service at this meeting. The Broadmoor's staff has been trained to serve alcoholic beverages and reserves the right to refuse service to anyone who appears intoxicated. As required by law, The Broadmoor will not serve alcoholic beverages to minors. Colorado law is precise regarding distribution of alcoholic beverages and all purchases must be made through the Hotel including gifts you may plan to distribute.

CONTRACTED FOOD AND BEVERAGE

All banquet food/beverage functions listed in your contract are confirmed and may not be moved off-site or canceled. Should any banquet food/beverage functions be deleted from the contracted schedule of events, the Hotel will assess event cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event. The group may add or enhance functions to generate replacement banquet food/beverage revenue.

Any drop in attendance numbers, not as a result of allowable attrition, is subject to attendance cancellation charges to offset lost banquet food/beverage revenue that is equal to the value of the event.

GUARANTEES

Anticipated attendance for your events are due 14 business days in advance of the event day. Final guarantees are required to be within 10% of the anticipated attendance. Food and Beverage guarantees are required 72 hours prior to your event by 12:00 Noon. Saturday, Sunday, and Monday guarantees are due on Wednesday. The Broadmoor will be prepared to serve the guaranteed number plus 5% for guarantees of 299 or less and 3% over 300. Group will be billed for the guaranteed number or the actual number of attendees, whichever is greater.

For us to plan the perfect event for you, menu details are due 21 days prior to the group's arrival.

DIETARY REQUESTS

- Special Dietary Needs are requested 72 hours prior to the event with the Food and Beverage guarantees.
- New dietary requests, not previously discussed, needing special preparation, will be subject to additional fees based on the meal period. The charges below will be applied in addition to your menu price. **Breakfast \$69 • Lunch \$72 • Dinner \$140**
- Kosher and Halal meals require a 5-day advance notice and are subject to a \$75 fee (per order), in addition to the menu price.

DURATION OF MEALS

Our Buffets and Food stations are all priced as per the below meal duration. Should you require additional time for your food presentation, this can be arranged.

There is a surcharge Per Person, per half-hour to extend these buffet stations. Prices are noted below:

- **Breakfast Buffet Stations – 90 Minutes** | \$5 PER PERSON, PER 30 MINUTES
- **Lunch Buffet Stations – 90 Minutes** | \$10 PER PERSON, PER 30 MINUTES
- **Dinner Buffet Stations – 2 Hours** | \$20 PER PERSON, PER 30 MINUTES
- **Coffee Breaks – 30 Minutes** | \$5 PER PERSON, PER 30 MINUTES

QUOTED PRICES

All food and beverage is subject to a 26% taxable service charge and F & B Tax: 8.20% + 2.95% PIF. Prices are subject to change.

OUTDOOR EVENTS

To ensure a successful event, weather calls will be made by the client upon recommendation of the Catering/Conference Manager.

- Breakfast functions: 7:00pm the evening prior
- Lunch functions: 9:00am the day of the event
- Dinner functions: 1:00pm the day of the event

If the national weather service predicts a 35% or greater chance of rain, temperatures below 60° or 20mph winds, it is advised that all outdoor events move to the indoor backup location. The weather call will be made in favor of the indoor location by default for the safety and best interest of guests and event execution.

If a double set-up is required due to a delay in weather call a service charge of \$20 per guaranteed guest will be assessed.

STYLE OF SERVICE | OUTDOOR EVENTS

Outdoor functions are limited to buffet and reception-style service: plated events are not permitted in the following locations: Lakeside Terrace, Main Pool, West Lawn and Championship Patio.

All evening outdoor events will require a lighting package. The need for the lighting will vary depending on the time of the year and the time of the day.

All outdoor events and amplified music at outdoor locations must conclude by 10:00PM.

DECOR AND ENTERTAINMENT

The ambiance of your event can be enhanced by specialty linens, theme décor packages and entertainment. Decorations or displays which are brought into the hotel from an outside source must have prior approval. They may not be affixed to walls, doors, windows, or ceilings. Broadmoor Hotel Security is required for ALL Exhibit and Display shows at \$75/hour, to include move-in and move-out phases of all shows.

SIGNAGE AND LITERATURE

No signage of any kind is permitted in the lobby and public areas of the hotel. Signage is to be displayed outside meeting rooms only. Any printed forms or literature pertaining to the hotel, or the use of The Broadmoor logo must have prior approval from the hotel.

BANQUET CHECKS

The function authorized representative agrees that by signing the guest check for services rendered at the end of a function, there is no dispute over such services and the group is responsible for the payment of the total amount due.

Continued on next page



Banquet Event Information and Policies Cont.

THIRD PARTY VENDORS

License & Insurance:

Provide a copy of your Business License upon contract. Provide proof of your comprehensive general liability insurance and/or worker's compensation coverage upon contract naming The Broadmoor as an additional insured business at \$1,000,000 combined single limit, bodily injury, and property damage coverage.

Provide a contract or letter of agreement listing the services and/or goods to be delivered for each event. At any time during the planning process should changes be made, please provide a revised copy of the contract or letter of agreement.

Installation:

All installs to be complete 3 hours prior to the event, unless otherwise specified by The Broadmoor.

Parking/Storage/Breakdown:

All specifications for parking, storage areas, staging areas, trash areas, and material delivery to be discussed and written into the master Vendor Timeline prior to vendor arrival. All requested load in/breakdown times to be given to your event manager 30 days prior to the event; your guaranteed time to be given 1 week prior to event. To avoid inconveniencing our guests, load-in and load-out locations and times may be restricted based on property needs. A noise ordinance exists prior to 8:00am in the morning and after 10:00pm in the evening. All load-in and load-out movement must adhere to noise discipline policies, by being as quiet as possible.

All vendors are responsible for removing all trash and rentals upon conclusion of event, includes floral, boxes, furniture, plastic wrap, disposable props, or any other items that have been brought to the event. Additional fees may apply for trash removal.

All vendors are responsible for the collection of any items that are not property of The Broadmoor at the conclusion of the event. The Broadmoor is not responsible for collecting or returning items (including but not limited to rental items, china, glassware, silverware, props, or personal items.)

Property Damage and Liability:

Any damage that occurs by guests of the event or 3rd party hired by the host, it is the host's responsibility to cover the damage and charges will be placed on the master bill.

Labor Fees:

Room Re-Sets: If a room set-up is changed within twenty-four hours of the event, there will be a minimum additional supplemental surcharge of \$250.00 for the re-set.

Additional Fees:

Additional Chef Attendant: \$350.00 per attendant for the first (2) hours, \$150.00 each additional hour

Additional Buffet Attendant: \$85.00 per attendant per hour

Wine Sommelier: \$350.00 per hour with a (2) hour minimum

Whiskey Sommelier: \$450.00 per hour with a (2) hour minimum

Brewmaster: \$450.00 per hour with a (2) hour minimum

Security Officer: \$75.00 per hour with a (4) hour minimum

Restroom Attendant: \$45.00 per attendant per hour, (2) hour minimum

Coat Check Attendant: \$250.00 per attendant for the first (3) hours, \$75.00 each additional hour

Cash Bars: Require a Minimum of \$750.00 +++ Revenue per Bar. Unrealized Minimums will be charged to group.

Menu Printing: 24 or less menu cards printed at no charge, 25+ menu cards printed at \$2.00 per menu.

Continental Breakfast

A minimum of (10) guests is required for all Continental Breakfasts. If you wish to order a Continental Breakfast for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

Greet the Day

COLORADO CONTINENTAL

Individual Seasonal Fruit Cups (Vegan)

Assorted Fresh Berries (Vegan) | *Additional \$6 Per Person*

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Bottled Juices: Orange, Apple, Cranberry (Vegan)

Regular & Decaffeinated Coffee, Assorted Herbal Teas

\$54 Per Person

HIKERS CONTINENTAL

Individual Seasonal Fruit Cups (Vegan)

House Made Granola Parfait (Milk, Wheat, Tree Nuts, Vegetarian)

Eagles Nest Ranch Wildflower Honey, Berries, Greek Yogurt

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Toasted Almond & Honey Cream Cheese (Milk, Tree Nuts, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Steel Cut Oatmeal

Brown Sugar, Dried Cranberries, Dried Cherries, Golden Raisins

Toasted Sliced Almonds (Wheat, Tree Nuts)

Bottled Juices: Orange, Apple, Cranberry (Vegan)

Regular & Decaffeinated Coffee, Assorted Herbal Teas

\$58 Per Person

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Herbal Teas

\$116 Per Gallon

Sparkling or Non-Sparkling Bottle Mineral Water, Bottled Water, Soft Drinks

\$7.50 Each

PATH Aluminum Water Bottles \$12 Each

Powerade or Monster Energy Drinks \$9 Each

Kombuchas, Naked Bottled Juices & Smoothies \$9.50 Each

BREAKFAST TO-GO & HANDHELD ENHANCEMENTS

Breakfast Boxes

Bottled Fruit Juices (Vegan)

Individually Wrapped Breakfast Muffin (May Contain: Milk, Egg, Wheat, Tree Nuts)

Greek Yogurt (Milk, Vegetarian)

Granola (Wheat, Tree Nuts, Vegetarian)

Seasonal Fresh Fruit (Vegan)

\$39 Per Person

WARM SANDWICHES

Individually Wrapped | Gluten Free Bread & Tortillas available Upon Request

Whole Chorizo & Egg Breakfast Burrito

Chorizo, Black Beans, Hash Browns & Cheese (Milk, Egg, Wheat)

Whole Sausage & Egg Breakfast Burrito

Sausage, Hash Browns & Cheese (Milk, Egg, Wheat)

Ham & Egg Croissant Sandwich

Fried Egg, Cheddar & Smoked Ham (Milk, Egg, Wheat)

Sausage Croissant Sandwich

Fried Egg, Cheddar & Sausage (Milk, Egg, Wheat)

Italian Focaccia Sandwich

Fried Egg, Provolone & Prosciutto Cotto (Milk, Egg, Wheat)

Vegetarian Breakfast Sandwich

Fried Egg, Fresh Mozzarella, Heirloom Tomatoes, Focaccia (Milk, Egg, Wheat, Vegetarian)

Vegan Tofu Scramble

Spinach, Mushrooms, Roasted Tomatoes, Guacamole & Whole Wheat Tortilla (Wheat, Soy, Vegan)

Gluten Free Vegan Burrito

Refried Pinto Beans, Spinach, Zucchini, Squash, Poblanos
Corn, Vegan Cheese (Vegan)

\$15 Per Sandwich

Daily Breakfast Buffets • \$74 Per Person

A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance. Breakfast buffets are offered on the corresponding day, additional \$10 fee per person will apply if selecting a breakfast on an alternate day.

Included in all Breakfast Buffet Stations: Orange, Apple & Cranberry Juices, Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas.

MONDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Pueblo Green Chili Crustless Quiche

Pepper Jack Cheese, Scallions (Milk, Egg, Vegetarian)

Tabasco, Cholula, Ketchup & Salsa

Golden Hash Brown Potatoes (Vegan)

Smoked Applewood Bacon

Chicken Apple Sausage

Classic Buttermilk Pancakes (Milk, Egg, Wheat)

Pure Maple Syrup

TUESDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Roasted Red Pepper Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Farm Egg Frittata

Sausage, Sharp Cheddar Cheese, Scallions (Milk, Egg)

Tabasco, Cholula, Ketchup & Salsa

Herb Roasted Country Style Potatoes

Mushrooms, Peppers (Vegan)

Smoked Applewood Bacon

Pork Sausage Links

Fresh Sage

Thick Cut Brioche French Toast (Milk, Egg, Wheat)

Apple Butter, Maple Syrup

WEDNESDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Farm Egg Denver Omelets

Ham, Peppers, Onions, Mushrooms, Sharp Cheddar Cheese (Milk, Egg)

Tabasco, Cholula, Ketchup & Salsa

4 Corners Chili Spiced Potatoes

Caramelized Onions (Vegan)

Smoked Applewood Bacon

Turkey Maple Sausage

Cheese Blintzes (Milk, Egg, Wheat)

Strawberry Sauce

THURSDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Roasted Red Pepper Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), *Preserves*

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Individual Quiche Lorraine

Ham, Gruyere Cheese (Milk, Egg, Wheat)

Tabasco, Cholula, Ketchup & Salsa

Herb Roasted Country Style Potatoes

Mushrooms, Peppers (Vegan)

Smoked Applewood Bacon

Chicken Sausage

Belgian Waffles (Milk, Egg, Wheat, Soy)

Maple Syrup

Daily Breakfast Buffets • \$74 Per Person

A minimum of (25) guests is required for all Breakfast Buffets. If you wish to order a Breakfast Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance. Breakfast buffets are offered on the corresponding day, additional \$10 fee per person will apply if selecting a breakfast on an alternate day.

Included in all Breakfast Buffet Stations: Orange, Apple & Cranberry Juices, Freshly Brewed Regular, Decaffeinated Coffee & Assorted Herbal Teas.

FRIDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), Preserves

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Egg White Frittata

Spinach, Mushrooms, Tomatoes, Onions (Egg, Vegetarian)

Tabasco, Cholula, Ketchup & Salsa

Golden Hash Brown Potatoes (Vegan)

Smoked Applewood Bacon

Pork Sausage Links

Fresh Sage

House Made Biscuits (Milk, Egg, Wheat)

Red Eye Gravy (Milk, Wheat)

SATURDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), Preserves

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Chorizo, Roasted Pepper & Pepper Jack Cheese Omelet (Milk, Egg)

Tabasco, Cholula, Ketchup & Salsa

Herb Roasted Country Style Potatoes

Mushrooms, Peppers (Vegan)

Smoked Applewood Bacon

Turkey Sausage

Lemon Ricotta & Blueberry Blintz Bake (Milk, Egg, Wheat)

Mixed Berry Sauce

SUNDAY

Seasonal Fruit Platter (Vegan)

Assorted Noosa Yogurt & Low-Fat Yogurt (Milk)

Daily Breakfast Bakery Selection

Quick Breads, Muffins, & Bagels (May Contain: Milk, Egg, Wheat, Tree Nuts)

Asiago Sundried Tomato Cream Cheese (Milk, Vegetarian)

Whipped Cream Cheese (Milk, Vegetarian)

Honey, Butter (Milk), Preserves

Scrambled Eggs (Egg)

Sharp Cheddar Cheese (Milk)

Individual Egg Casserole

Bacon, Onion, Sharp Cheddar Cheese (Milk, Egg)

Tabasco, Cholula, Ketchup & Salsa

Corners Chili Spiced Potatoes

Caramelized Onions (Vegan)

Smoked Applewood Bacon

Turkey Maple Sausage

Cornmeal Pancakes (Milk, Egg, Wheat)

Honey, Maple Syrup

BEVERAGES

Individual Cold Brew Coffee

\$8 Each

Sparkling or Non-Sparkling Bottle Mineral Water, Bottled Water, Soft Drinks

\$7.50 Each

Kombuchas, Naked Bottled Juices & Smoothies

\$9.50 Each

Plated Breakfast

Available Each Day, Featuring the Farm Fresh Eggs of the Day, (Milk, Egg) Breakfast Meats of the Day, Breakfast Potatoes of the Day, Fresh Fruit, Bakery Selection (May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy) Orange Juice, Coffee & Tea.

\$50 Per Person

Breakfast Enhancements

Enhance your Continental or Breakfast buffet with the following a la carte items and stations. Items are sold as enhancements only and are not to be sold individually. A minimum of (25) guests is required for all Breakfast Enhancements. If you wish to order a Breakfast Enhancements for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance.

NATURAL EPICUREAN CEREALS & GRAINS

Overnight Oats

Fresh Berries, Chia Seeds, Creamy Peanut Butter, Almond Milk (Tree Nuts, Peanuts, Vegan)

Yogurt Parfait

Eagles Nest Ranch Wildflower Honey, House Made Granola, Fresh Berries, Greek Yogurt (Milk, Wheat, Tree Nuts, Vegetarian)

Greek Yogurt Acai Bowl

Almond Milk, Bananas, Whole Fresh Berries, Toasted Seeds (Milk, Tree Nuts, Vegan)

Bircher Muesli

Rolled Oats, Apples, Bananas, Citrus, Assorted Nuts, Fresh Berries, Raisins (Tree Nuts, Vegan)

Palisade Peach Parfait

Toasted Sliced Almonds, Sesame Granola, Vanilla Greek Yogurt (Milk, Tree Nuts, Sesame, Vegetarian)

Steel-Cut Oatmeal

Brown Sugar, Raisins (Vegan)

Quinoa Power Bowl

Charred Kale, Sweet Potato, Davina Tomatoes, Edamame (Vegan)

\$13 Per Item, Per Person

BROADMOOR FARMS SMOOTHIES & JUICES

Minimum of 25 Guests

Tropical Greens Smoothie (Vegan)

Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass, Spinach

Berry Banana Smoothie (Vegan)

Strawberry, Banana, Coconut Milk, Lucuma, Lemon, Beet

Purple Power Superfruit Smoothie (Vegan)

Banana, Blueberry, Acai, Coconut Milk

Mellow Yellow Smoothie (Vegan)

Banana, Mango, Pineapple, Turmeric, Coconut Milk

Chocolate Peanut Butter Banana Smoothie (Peanuts, Vegan)

Cocoa, Peanut Butter, Banana, Vanilla, Coconut Milk

Fresh Pressed Carrot, Pineapple, Ginger Juice (Vegan)

Fresh Pressed Watermelon, Mint, Lime Juice (Vegan)

Fresh Pressed Orange, Lemon, Ginger, Turmeric Juice (Vegan)

\$9 Per Item, Per Person

FARM FRESH OMELETS | MADE TO ORDER

Whole Eggs (Egg) | Egg Beaters (Egg) | Egg Whites (Egg)

Smoked Applewood Bacon

Pork Sausage Links

Smoked Black Forest Canadian Bacon

Brown Butter Caramelized Onions & Mushrooms (Milk)

Roasted Red Bell Peppers (Vegan)

Fresh Red Bell Peppers (Vegan)

Pueblo Green Chilies, Tomatoes, Spinach (Vegan)

Sharp Cheddar Cheese, Pepper Jack Cheese (Milk)

Tomato Salsa (Vegan)

\$32 Per Person | Chef Attended, Included in Price

EGGS BENEDICT STATION | MADE TO ORDER

Soft Poached Farm Eggs (Egg)

Traditional Canadian Bacon, River Bear Meats Colorado Pastrami,

Slow Cooked Heritage Pork Carnitas

Toasted English Muffins (Milk, Egg, Wheat)

Texas Toast (Milk, Egg, Wheat)

Hollandaise Sauce (Milk, Egg)

\$35 Per Person | Chef Attended, Included in Price

AVOCADO TOAST STATION | MADE TO ORDER

Molcajete Mashed Avocado

Red Onion, Lime, Cilantro

Fresh Sliced Avocado, Heirloom Cherry Tomatoes (Vegan)

Cotija Cheese (Milk)

Hearth Baked Sourdough Bread (Wheat)

Extra Virgin Olive Oil

\$29 Per Person | Chef Attended, Included in Price

CHILAQUILES STATION

Eagles Nest Ranch Wagyu Chilaquiles

Barbacoa Style Braised Beef

Raquelita's Tortilla (Wheat)

Cilantro & Cumin Sour Cream, Cotija Cheese (Milk)

Red Onion, Cilantro, Scallions, Shaved Radish, Fresh Avocados (Vegan)

Poached Egg (Egg)

\$36 Per Person | Chef Attended, Included in Price

A la Carte Morning & Afternoon Breaks

A La Carte – Charges based on the amount ordered. Break Prices are based upon 30 minutes of continuous service.
Minimum of one dozen per variety.

Take a Break

BAKERY BY THE DOZEN

Mini Carrot Cupcakes (Milk, Egg, Wheat, Tree Nuts)
Mini Vanilla Cupcakes (Milk, Egg, Wheat)
Mini Red Velvet Cupcakes (Milk, Egg, Wheat)
Mini Triple Chocolate Cupcakes (Milk, Egg, Wheat)
Snickerdoodle Cookies (Milk, Egg, Wheat)
Oatmeal Raisin Cookies (Milk, Egg, Wheat)
Chocolate Chip Cookies (Milk, Egg, Wheat)
Double Chocolate Chip Cookies (Milk, Egg, Wheat)
White Chocolate Macadamia Nut Cookies (Milk, Egg, Wheat, Tree Nuts)
Peanut Butter Cookies (Milk, Egg, Wheat, Peanuts)
Assorted Freshly Baked Fruit Danish & Muffins (Milk, Egg, Wheat)
Chocolate Walnut Fudge Brownies (Milk, Egg, Wheat, Tree Nuts)
Cherry Financiers (Milk, Egg, Wheat, Tree Nuts)
Lemon Squares (Milk, Egg, Wheat)
Lemon Poppyseed Pound Cake (Milk, Egg, Wheat)
Dark Chocolate Old Fashioned Pound Cake (Milk, Egg, Wheat)
\$79 Per Dozen

WHOLESOME BY THE DOZEN

House Made Granola Bars

Soft & Chewy Oat-Based Granola Bar Sweetened with Agave
& Studded with Dried Cranberries, Sesame Seeds
& Toasted Pumpkin Seeds (Tree Nuts, Sesame, Vegan)

House Made Energy Bars

Dense, Rich, & Moist Oatmeal-Based Bar Fortified with Peanut Butter
& Studded with Dried Fruits & Nuts (Tree Nuts, Peanuts)

\$79 Per Dozen



SAVORY BY THE DOZEN

Garden Crudité Cups

Chickpea Hummus (Sesame, Vegan)

\$60 Per Dozen

Fruit Salad Cups

Mint Infused Seasonal Mixed Fruits (Vegan)

\$77 Per Dozen

Warm Bavarian Pretzel Bites (Milk, Wheat, Soy)

Whole Grain Mustard Sauce

\$19 Per Person

Greek Shepard Salad Cups

Cucumber, Heirloom Cherry Tomatoes, Red Onion, Kalamata Olives
Colorado Feta Cheese, Lemon Olive Oil Dressing (Milk, Vegetarian)

\$75 Per Dozen

Watermelon, Fresh Mozzarella, Heirloom Cherry Tomatoes & Basil Skewers

(Milk, Vegetarian)

\$75 Per Dozen

Grilled & Marinated Artichoke, Roasted Red Pepper, Olive & Spanish Manchego Skewers

(Milk, Vegetarian)

\$75 Per Dozen

CHIPS & DIP

Corn Chips & Salsa

Denver Made Raquelita's White Corn, Red Chile & Spinach Tortilla Chips
Roasted Tomato Salsa, Pueblo Green Chile Salsa Verde
Pico De Gallo & Guacamole (Wheat, Vegetarian)

\$16 Per Person

House Made Chips & Onion Dip

House Made Sweet Potato & Yukon Gold Chips with Caramelized Onion Dip
(Milk, Vegetarian)

\$15 Per Person

CAFÉ JULIES ICE CREAM CUPS

Choice of 4 Flavors

Vanilla, Chocolate, Pistachio, Strawberry (Milk, Egg, Tree Nuts)
Dairy Free: **Raspberry Sorbet, Mango Sorbet**

\$14 Per Cup

A la Carte Morning & Afternoon Breaks

A La Carte – Charges based on the amount ordered. Break Prices are based upon 30 minutes of continuous service.
Minimum of one dozen per variety.

SNACKS

(May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy)

Mixed Nuts (Tree Nuts, Peanuts)

\$35 Per Pound, \$10 Per Bag

Spicy Mixed Nuts (Tree Nuts, Peanuts)

\$35 Per Pound, \$10 Per Bag

Candied Mixed Nuts (Tree Nuts, Peanuts)

\$35 Per Pound, \$10 Per Bag

Zesty Bar Mix (Tree Nuts, Peanuts)

\$35 Per Pound, \$10 Per Bag

Dried Fruit & Mixed Nuts (Tree Nuts, Peanuts)

\$35 Per Pound, \$10 Per Bag

Super Food Snack Mix (Tree Nuts)

Raisins, Dried Cranberries, Goji Berries, Mulberries

Almonds, Pumpkin Seeds

\$10 Each

Kind Bars, Cliff Bars, Luna Bars

\$6 Each

Terra Chips

\$6 Each

Pretzels & Assorted Potato Chips (Wheat)

\$5 Each

Colorado Gourmet Popcorn

Cheddar (Milk) | **Caramel** (Milk) | **Chocolate, Butter** (Milk)

\$10 Each

Whole Fresh Fruit (Vegan)

\$4 Per Item

CANDY SHOPPE

(May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy)

Gummy Bears \$18 Per Pound

M&M's \$18 Per Pound

Reece's Pieces \$18 Per Pound

Assorted Candy Bars \$5 Per Item

Chocolove Chocolate Bars from Boulder, CO \$7 Per Item

Yogurt Covered Pretzels \$8 Per Individual Bag

Chocolate Covered Pretzels \$8 Per Individual Bag

BEVERAGES

Freshly Brewed Regular Coffee, Decaffeinated Coffee & Selection of Herbal Teas

\$116 Per Gallon

Cold Brew Coffee

\$8 Each

Hot Chocolate, Hot Apple Cider

\$112 Per Gallon

Fruit Punch, Lemonade, or Iced Tea

\$87 Per Gallon

Orange, Grapefruit, Cranberry, Pineapple, or Apple Juice

\$87 Per Gallon

Sparkling or Non-Sparkling Bottled Mineral Water, Bottled Water, Soft Drinks

\$7.50 Each

Powerade or Monster Energy Drinks

\$9.00 Each

Kombuchas, Naked Bottled Juices & Smoothies

\$9.50 Each

HOUSE-MADE FRUIT-INFUSED WATERS FOR HEALTHY HYDRATION

Strawberries: High in Antioxidants & Boosts Immunity

Lemons: The Natural Detoxifier

Limes: Provide Antioxidants; Good Source of Magnesium & Potassium

Oranges: High in Vitamin C; Help Alkalize the Body

Cucumbers: Help Cools the Inflammatory Response in Body; Hydrate Body & Flush Toxins

Mint: Soothes the Stomach & Reduces Inflammation

Pineapple: Aids in Digestion

Blueberries: Healthiest Fruit on The Planet; High in Antioxidants

Oranges: High in Vitamin C; Help Alkalize the Body

Kiwi: Abundant Amounts of Vitamin C; Rich In Antioxidants

Select up to 3 Fruits for each Infused Water.

Some of our Favorite Combinations:

Orange Lime

Strawberry Pineapple

Strawberry Lemon Basil

Pineapple Orange

Cucumber Mint

Pineapple Mint Ginger

Lemon Cucumber

Orange Blueberry

Raspberry Lemon

Strawberry Kiwi

Watermelon Mint (Seasonal)

Honeydew Cucumber Mint (Seasonal)

\$50 Per Gallon

Break Stations

Themed breaks are priced Per Person for up to 30 minutes of continuous service.

THE COOKIE CUPBOARD

Minimum 10 Guests | (May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy)

Chocolate Chip, Snickerdoodle, Double Chocolate Chip

White Chocolate Macadamia Nut, Oatmeal Raisin, Peanut Butter

Sugar Cookies (Milk, Egg, Wheat, Tree Nuts, Peanuts)

Individual Chilled Milk, Chocolate Milk & Almond Milk (Milk, Tree Nuts)

\$28 Per Person

BUILD YOUR OWN COLORADO TRAIL MIX

Minimum of 15 Guests | (May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy)

Mixed Nuts, Sunflower Seeds, Pumpkin Seeds, Dried Goji Berries

Dried Cranberries, Dried Cherries, Dried Bananas, House Made Granola

Gummy Bears, Dark Chocolate, Milk Chocolate & White Chocolate Chips

M&M's, Reece's Pieces, Buttered & Caramel Popcorn

\$28 Per Person

BROADMOOR FARMS SMOOTHIES & JUICES

Minimum of 25 Guests | Maximum of 3 different items

Tropical Greens Smoothie (Vegan)

Pineapple, Mango, Carrot, Coconut Milk, Lemon, Wheatgrass, Spinach

Berry Banana Smoothie (Vegan)

Strawberry, Banana, Coconut Milk, Lucuma, Lemon, Beet

Purple Power Superfruit Smoothie (Vegan)

Banana, Blueberry, Acai, Coconut Milk

Mellow Yellow Smoothie (Vegan)

Banana, Mango, Pineapple, Turmeric, Coconut Milk

Chocolate Peanut Butter Banana Smoothie (Peanuts, Vegan)

Cocoa, Peanut Butter, Banana, Vanilla, Coconut Milk

Fresh Pressed Carrot, Pineapple, Ginger Juice (Vegan)

Fresh Pressed Watermelon, Mint, Lime Juice (Vegan)

Fresh Pressed Orange, Lemon, Ginger, Turmeric Juice (Vegan)

\$9 Per Item

RETRO ICE CREAM BAR BREAK

Minimum of 15 Guests | May Contain: Milk, Egg, Wheat, Peanuts, Tree Nuts, Soy

Classic Ice Cream Sandwiches

Orange Dreamsicles, Strawberry Crunch Bars, Fudge Bars, Classic Fruit Bars

\$10 Per Person

SEVENTH INNING STRETCH

Minimum of 25 Guests

All Beef Ball Park Franks on a Pretzel Bun (Milk, Egg, Wheat)

Creamy Tomato Horseradish (Milk)

Beer Mustard

Cuban Spring Rolls (Milk, Wheat, Soy)

Jalapeno Cheddar Cheese Sauce (Milk)

Fresh Popped Buttered Popcorn Bags (Milk)

Raquelita's Tortilla Chips with House Made Fire Roasted Tomato Salsa (Vegan)

\$36 Per Person

AFTERNOON MUNCHIES BREAK

Minimum 10 Guests

Garden Crudité Cups

Chickpea Hummus (Sesame, Vegan)

Denver Made Raquelita's, White Corn, Red Chile Salsa Verde, Roasted Tomato & Spinach Tortilla Chips

Roasted Tomatillo & Pueblo Green Chile Salsa Verde (Vegan)

Pico de Gallo (Vegan)

House Made Sweet Potato & Yukon Gold Chips (Vegan)

Caramelized Onion Dip (Milk, Vegetarian)

\$34 Per Person

READY FOR ADVENTURE BREAK

Minimum of 25 Guests | May Contain: Milk, Egg, Wheat, Tree Nuts, Peanuts, Soy

Kind Bars, Cliff Bars, Luna Bars

Chocolove Dark Chocolate Bars from Boulder, Colorado

Colorado's Noosa Yogurt (Milk) - House Made Granola (Wheat, Tree Nuts, Peanuts)

Super Food Salad Cups - Kale, Quinoa, Toasted Almonds, Goji Berries, (Tree Nuts, Vegan)

Acai Bowls with Greek Yogurt - Almond Milk, Bananas, Berries, Toasted Seeds (Milk, Tree Nuts)

Selection of Whole Fruits

\$30 Per Person

Break Stations

Themed breaks are priced Per Person for up to 30 minutes of continuous service.

THE BROADMOOR CHOCOLATE EXPERIENCE

Minimum of 25 Guests

House Made Salted Caramel Hot Chocolate (Milk)

Mini Triple Chocolate Cupcakes (Milk, Egg, Wheat)

Assorted Signature Café Julies Chocolate (Milk, Tree Nuts)

Chilled Cayenne Spiced Chocolate Shooters (Milk)

Milk Chocolate Pot de Crème

Passion Fruit (Milk)

White Chocolate & Lime Parfaits

Raspberrry Compote (Milk, Egg)

Dark Chocolate Bark

Dried Fruit, Crunchy Pearls (Milk, Wheat)

Dark Chocolate Dipped Strawberries (Vegan)

\$36 Per Person

CAFÉ JULIES ICE CREAM STATION

Minimum of 25 Guests

House Churned, Hand Scooped Ice Cream & Sorbet

Select 4 Flavors

Ice Creams: Vanilla, Chocolate, Coffee, Strawberry Swirl (Milk, Egg)

Sorbets: Raspberrry, Lemon, Mango, Passion Fruit (Vegetarian)

Gelatos: Chocolate (Egg), Lemon Meringue Tart (Milk, Egg, Wheat)

Pistachio (Milk, Egg, Tree Nuts)

Toppings & Condiments

Chocolate Sauce (Milk, Egg), Caramel Sauce (Milk), Berry Compote

Whipped Cream (Milk), Oreo Pieces, Heath Bar Pieces, Mocha Bean Pieces

Toasted Nuts (Milk, Egg, Wheat, Tree Nuts)

\$30 Per Person | Attendant Fee \$175

DONUT & BEIGNET STATION

Minimum of 25 Guests

Glazed, Chocolate Dipped & Maple Frosted Donuts (Milk, Egg, Wheat)

Raspberrry Jam Filled Beignets

Powdered Sugar (Milk, Egg, Wheat)

\$34 Per Person



Daily Lunch Buffets • \$76 Per Person

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance. Lunch buffets are offered on the corresponding day. An additional \$12 fee per person will apply if selecting a lunch on an alternate day. Includes freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea. Silent daily Vegetarian lunch entree offering available for substitution on lunch stations. Maximum of 90 minutes of service.

Lunch Time

MONDAY

The Judy Bell Classic

SOUP

New England Clam Chowder

Smoked Bacon, Potato, Garlic Croutons (Milk, Wheat, Shellfish)

SALADS

Marinated Caprese Platter

Heirloom Tomatoes, Fresh Mozzarella, Pesto, Chiffonade Basil, Gem Lettuce
Herb Crostini, Olive Wood Balsamic Vinegar (Milk, Wheat, Vegetarian)

Old Derby Cobb Salad Bar

Chicken, Tomato, Bacon, Avocado, Boiled Egg, Roquefort
Old Derby Dressing (Milk, Egg)

ENTREES & SIDES

Cajun Shrimp Penne

Rock Shrimp, Roasted Peppers, Tomatoes, Garlic, Fresh Herbs
Cajun Cream Sauce (Milk, Wheat, Shellfish)

Colorado Red Bird Chicken Picatta

White Wine, Lemon, Caper Sauce, House Made Spaghetti
Parmesan, Chili Flakes (Milk, Wheat)

Charred Cauliflower & Broccoli Provencal

DESSERTS

Key Lime Pie

Lime Curd, Sweet Dough Crust, Chantilly (Milk, Egg, Wheat)

Double Chocolate Layer Cake

Dark Chocolate Mousse, Dark Chocolate Ganache (Milk, Egg, Wheat)

TUESDAY

Eagle's Nest Cantina

SOUP

Fire Roasted Tomato Tortilla Soup

Crispy Tortilla Strips, Red Onion & Cilantro (Wheat, Vegetarian)

SALADS

Southwestern Caesar Salad Bar

Romaine Lettuce, Corn & Black Beans, Crispy Tortilla Strips, Pepper Jack Cheese
Southwest Caesar Dressing, Creamy Green Chili Dressing (Milk, Egg, Wheat, Fish)

Street Corn & Nopales Salad

Grilled Cactus, Chayote Squash, Charred Colorado Sweet Corn, Chili, Lime Crema
Cilantro, Cotija Cheese, Tequila Vinaigrette (Milk, Vegetarian)

ENTREES & SIDES

Chicken Tinga

Stewed Tomato, Onion, Adobo Sauce

Pork Carnitas Al Pastor

Guajillo Sauce, Achiote Paste, Charred Pineapple

Flour Tortillas (Wheat, Vegan) | Corn Tortillas (Vegan)

Diced Tomatoes, Lettuce, Fresh Radishes, Limes, Onion & Cilantro (Vegan)

Shredded Cheddar Cheese, Sour Cream (Milk) Salsa Verde, Salsa Roja (Vegan)

Roasted Squash

Zucchini, Yellow Squash, Red Pepper, Poblano, Red Onion (Vegan)

Long Grain Rice with Cilantro (Vegan)

Jalapeño Corn Bread (Egg, Wheat)

DESSERTS

Arroz Con Leche

Cinnamon Raisin Infused Rice Pudding (Milk)

Chocoflan

Chocolate Cake, Vanilla Bean Custard (Milk, Egg, Wheat)

Daily Lunch Buffets • \$76 Per Person

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WEDNESDAY

Little Italy

SOUP

Italian Minestrone

Rich Tomato Broth, Broadmoor Farms Vegetables
White Beans, Gnocchetti (Wheat, Vegan)

SALADS

Caesar Salad Bar

Romaine Lettuce, Arugula, Sundried Tomatoes (Vegan)
Creamy Garlic Dressing (Milk, Egg, Fish)
Focaccia Croutons (Wheat)

Balsamico, Celery, Fennel, Pear (Vegetarian)

Pecorino, Parmesan Ribbons (Milk), Walnuts (Tree Nuts)

Rosemary Focaccia (Wheat)

Extra Virgin Olive Oil (Vegan)

ENTREES & SIDES

Italian Panini Grinder

Soppressata, Genoa Salami, Prosciutto Cotto, Provolone Cheese
Tomato, Red Onion, Pepperoncini (Milk, Wheat)

Chicken Cacciatore

Herb Marinated Colorado Red Bird Chicken, Onion
Bell Pepper, Mushroom, Oregano Stewed Tomato Sauce

Rigatoni Aglio E Olio

Fresh Garlic, Basil, Castello Di Ama Olive Oil (Wheat)

Charred Farm Carrots & Broccolini

Roasted Garlic, Chilies (Vegan)

DESSERTS

Espresso Tiramisu Verrine

Lady Fingers, Mascarpone Cream (Milk, Egg, Wheat)

Campari Panna Cotta Verrine

Blood Orange Gelee (Milk)

THURSDAY

Mediterranean Meets Pikes Peak

SOUP

Fasolada Greek White Bean Soup

White Beans, Celery, Carrot, Onion, Tomato, Oregano, Garlic, Smoked Paprika
Chicken Broth, Feta Cheese (Milk) & Kalamata Olives

STARTERS

Mezze (Vegan)

Roasted Zucchini, Sunburst Squash, Eggplant
Red, Orange & Yellow Bell Peppers, Marinated, Heirloom Tomatoes
Balsamic Cippolini Onions & Baby Carrots, Marinated Olives
Garlic Roasted Hummus (Sesame)
Babaganoush

Mediterranean Salad Bar

Fresh Garden Lettuces, Sliced Heirloom Tomatoes, Sliced Cucumbers
Red Onion, Pepperoncini Peppers, Marinated Artichokes, Feta Cheese (Milk)
Tomato & Oregano Vinaigrette, Lemon-Garlic Vinaigrette (Milk)

Multi-Seed House Made Lavosh

Flax Seed, Chia Seed, Sesame Seed, Sea Salt, & Dried Herbs (Sesame, Vegan)

ENTREES & SIDES

Chicken Souvlaki

Parmesan & Garlic Crusted Colorado Chicken Breast (Milk)
Sundried Tomato, Garlic & Herb Lemon Broth

House Made Falafel (Soy, Vegetarian)

Warmed Soft Pita Bread (Wheat)

Garnish Bar

Feta, Tzatziki Sauce (Milk)
Kalamata Olive Tapenade, Cucumber, Tomato, Romaine Lettuce
Fresh Mint, Garden Greens (Vegan)
Babaganoush (Sesame)

Rosemary & Garlic Roasted Fingerling Potatoes (Vegan)

Charred Broccoli, Marinated Artichoke, Roasted Red Bell Pepper

Garden Herb Pesto (Milk, Vegetarian)

DESSERTS

Karidopita

Spiced Walnut Cake (Milk, Egg, Wheat, Tree Nuts)

Palisade Peach Cobbler

Palisade Peaches, Shortbread, Almond Cream (Milk, Egg, Wheat, Tree Nuts)

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FRIDAY

Spa Buffet

SOUP

Roasted Pepper & Tomato Basil Soup (Vegetarian)

Roasted Pepper & Olive Relish

SALADS

Salad Bar

Farm Kale, Garden Greens, Quinoa (Vegan)
Toasted Slivered Almonds (Tree Nuts)
Tri-Color Carrots, Edamame, Blueberry (Vegan)
Sunflower Seeds, Roasted Beets
Acai & Blueberry Vinaigrette (Vegan)
Creamy Dill Yogurt Dressing (Milk)

Fusilli Pasta Salad

Dried Cranberries, Sunflower Seeds, Broccoli, Chickpeas
Cotija Cheese, Citrus Agave Vinaigrette (Milk, Wheat, Vegetarian)

Macerated Seasonal Fruit Salad

 (Vegan)

Broadmoor Whole Wheat Seeded Roll, Lavosh, Butter

 (Milk, Wheat)

ENTREES & SIDES

Herb Crusted Salmon

 (Fish)

Wilted Farm Greens, Tomato & Lemon Herb Broth

Grilled Oregano Colorado Chicken

Marinated White Beans, Oven Dried Tomato
Basil & Lemon Preserve

Brown & Wild Rice Pilaf

 (Vegan)

French Green Bean Almandine

Toasted Slivered Almonds, Fresh Herbs
(Tree Nuts, Vegetarian)

DESSERTS

Passion Fruit Panna Cotta

 (Milk)

Passion Fruit Gelee

Chocolate Chip Pecan Tart

Southern Pecans, Sweet Dough Crust, 66% Chocolate
(Milk, Egg, Wheat, Tree Nuts)

SATURDAY

All American Burger Bar

SALADS

Garden Salad Bar

Romaine Lettuce, Red Onion, Cherry Tomato, Cucumber (Vegan)
Shredded Cheddar Cheese (Milk), Blue Cheese Crumbles (Milk)
Smoked Bacon
Garlic Croutons (Wheat)
Broadmoor Vinaigrette (Vegan)
Blue Cheese Dressing (Milk)

Southern Style Potato Salad

Red Bliss Potatoes, Celery, Green Onion, Green Bell Pepper
Creamy Stone Ground Mustard Dressing (Egg)

FROM THE GRILL

Grilled House Blend Angus Burger

Black Bean Burger

 (Vegetarian, Soy)

1858 BBQ Chicken Breast

Broadmoor Bakery Hamburger Buns

 (Milk, Egg, Wheat)

Accompaniments

Roasted Wild Mushrooms, Grilled Onions, Applewood Bacon
Sliced Tomatoes, Red Onions, Lettuce, Dill Pickles (Vegan)
American, Cheddar, & Swiss Cheese (Milk)
Ketchup, Dijon Mustard, Sweet Pickle Relish
Mayonnaise (Egg)

SIDES

Emerald Valley Ranch BBQ Baked Beans

 (Vegetarian)

Corn on the Cob

Eagles Nest Honey Butter (Milk, Vegetarian)

Kettle Cooked Potato Chips

 (Vegan)

DESSERTS

Sacher Torte Verrine

Chocolate Cake, Dark Chocolate Mousse, Apricot Jam, Chantilly
(Milk, Egg, Wheat)

New York Cheesecake

Berry Compote (Milk, Egg, Wheat)

SUNDAY

Colorado Bounty

SOUP

Olathe Corn Chowder

 (Milk)

Pico de Gallo

SALADS

Farmer's Market Salad Bar

Romaine Lettuce (Vegan)
Boiled Egg (Egg)
Green Beans, Radishes, Tomatoes (Vegan)
Red Potato, Red Onion (Vegan)
Croutons (Wheat)
Herb Vinaigrette (Vegan)

Cucumber & Heirloom Tomato Salad

Radish, Garbanzo Beans, Red Onion, Oregano
Citrus Marinated Green & Purple Cabbage (Vegan)

Broadmoor Bakery Bread, Butter

 (Milk, Wheat)

ENTREES & SIDES

Spice Grilled Chicken Breast

1858 BBQ Sauce, Grilled Scallions
Cotija Cheese (Milk)

Vegetarian Tamales

Roasted Tomatillo Sauce (Vegetarian)

Pillars of Hercules Ancient Grain Bowl

Marinated Corn & Chickpeas, Golden Rice & Red Peas
San Luis Valley Red Quinoa & Kale (Vegan)

Pueblo Green Chili Succotash

Roasted Squash, Lima Beans, Poblano
Heirloom Tomatoes, Garden Herbs (Vegan)

DESSERTS

S'more Verrine

66% Chocolate, Marshmallow Cream
Graham Cracker Crumble (Milk, Egg, Wheat)

Vanilla Cream Puff

Bourbon Custard (Milk, Egg, Wheat)

Daily Deli Counter Lunch • \$79 Per Person

A minimum of (25) guests is required for all Lunch Buffets. If you wish to order a Lunch Buffet for less than (25) guests, the minimum of (25) guests will be applied as the guaranteed attendance. Includes freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea. Maximum of 90 minutes of service.

SOUP

Soup of the Day

SALADS

Chickpea Fusilli

Chickpeas, Grilled Artichoke, Piquillo Peppers, Roasted Tomato
Red Onion, Oregano & Tomato Vinaigrette (Wheat, Vegan)

Dill Potato Salad

Red Potato, Hard Boiled Egg, Celery, Onion, Dijon Mustard
Creamy Dill Dressing (Milk, Egg)

Italian Deli Salad

Baby Lettuces, Cherry Tomatoes, Pepperoncini, Red Onion
Black Olives (Vegan)
Garlic Croutons (Wheat)
Blue Cheese Crumbles (Milk)
Red Wine Vinaigrette (Vegan)
Creamy Broadmoor Dressing (Milk, Egg)

DELI SELECTION

Roast Beef, Roast Turkey, Honey Ham, Hard Salami

Provolone, Cheddar, Swiss (Milk)

Lettuce, Sliced Tomato, Red Onion, Kosher Dill Pickles

Dijon Mustard & Mustard

Mayonnaise (Egg)

Sliced Whole Wheat, Focaccia Bun, Honey Wheat Hoagie (Wheat)

Gluten Free Bread

Cordon Blue Wrap

Grilled Chicken, Honey Ham, Shredded Lettuce, Sliced Onion
Swiss (Milk), Dijonnaise (Milk)
Tortilla (Wheat)

Vegan Greek Vegetable Wrap

Grilled Zucchini, Roasted Red Pepper, Tomato, Cucumber
Olives, Hummus (Sesame, Vegan)
Whole Wheat Tortilla (Wheat)

SWEETS

Fresh Baked Assorted Cookies (Milk, Egg, Wheat)

Fresh Baked Brownies (Milk, Egg, Wheat)

BEVERAGES

Fruit Punch, Lemonade or Iced Tea

\$87 Per Gallon

Sparkling or Non-Sparkling Bottled Mineral Water, Bottled Water, Soft Drinks

\$7.50 Each

PATH Aluminum Water Bottles

\$12 Each

Powerade or Monster Energy Drinks

\$9 Each

HOUSE-MADE FRUIT-INFUSED WATERS FOR HEALTHY HYDRATION

Strawberries: High in Antioxidants & Boosts Immunity

Lemons: The Natural Detoxifier

Limes: Provide Antioxidants; Good Source of Magnesium & Potassium

Oranges: High in Vitamin C; Help Alkalize the Body

Cucumbers: Help Cools the Inflammatory Response in Body; Hydrate Body & Flush Toxins

Mint: Soothes the Stomach & Reduces Inflammation

Pineapple: Aids in Digestion

Blueberries: Healthiest Fruit on The Planet; High in Antioxidants

Oranges: High in Vitamin C; Help Alkalize the Body

Kiwi: Abundant Amounts of Vitamin C; Rich In Antioxidants

Select up to 3 Fruits for each Infused Water.

Some of our Favorite Combinations:

Orange Lime

Strawberry Pineapple

Strawberry Lemon Basil

Pineapple Orange

Cucumber Mint

Pineapple Mint Ginger

Lemon Cucumber

Orange Blueberry

Raspberry Lemon

Strawberry Kiwi

Watermelon Mint (Seasonal)

Honeydew Cucumber Mint (Seasonal)

\$50 Per Gallon

Bento Boxes • \$78 Per Person

Distinctive lunches served during your meeting or lunch break. Includes: freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea. A minimum of (10) guests is required for all Bento Box Lunches. If you wish to order a Bento Box Lunch for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

MONDAY

West Coast-Style Bento

Garden Salad

Lettuce, Cabbage, Carrot, Cucumber, Tomato & Ginger Dressing (Vegan)

California Roll (Soy, Shellfish)

Crab, Cucumber, Avocado, Wasabi & Soy

Grilled Teriyaki Chicken Breast

Brown Rice, Green Asian Vegetables, Ginger & Toasted Sesame (Soy, Sesame)

Coconut Rice Pudding

Passion Fruit Sauce & Fresh Mango (Milk)

TUESDAY

American-Style Bento

Wedge Salad

Candied Bacon, Spiced Pecans, Red Onion, Heirloom Cherry Tomatoes
Blue Cheese Dressing (Milk, Tree Nuts)

Shrimp Salad

Avocado, Hearts of Palm, Tomato & Louis Dressing (Milk, Egg, Shellfish)

Marinated Herb Pork Loin

Sweet Potato, Caramelized Onion Bread Pudding
Horseradish Cream (Milk, Wheat)

Raspberry & Lemon Tart

Fresh Raspberries, Lemon Custard (Milk, Egg, Wheat)

WEDNESDAY

Southwestern-Style Bento

Southwestern Caesar Salad

Romaine Lettuce, Corn & Black Beans, Crispy Tortilla Strips, Pepper Jack Cheese
Southwest Caesar Dressing (Milk, Egg, Wheat, Fish)

Fusilli Pasta Salad

Spiced Black Beans, Corn, Tomatoes, Roasted Red Peppers
& Red Onion, Cilantro Garlic Vinaigrette (Wheat)

1858 Spiced Wood Grilled Chicken

BBQ Sauce, Cotija Cheese, Grilled Scallions & Spanish Rice (Milk)

Tres Leches Cake

Cinnamon Buttermilk Sponge, Sweet Whipped Cream (Milk, Egg, Wheat)

THURSDAY

Natural Epicurean-Style Bento

Lemon Grass Grilled Shrimp

Chilled Thai Green Papaya Salad, Peanuts
Rice Noodles & Nouc Man Sauce (Peanuts, Shellfish)

Heirloom Tomato & Roasted Beet Salad

Herb & Olive Oil Burrata Cheese, Garlic Croutons (Milk, Wheat)

Grilled Salmon

Brown Rice, Chickpeas, Lentils, Quinoa, Edamame & Sweet Potato (Fish)

Zucchini & Walnut Cake

Low Fat Cream Cheese Icing & Toasted Nuts (Milk, Egg, Wheat, Tree Nuts)



Bento Boxes • \$78 Per Person

Distinctive lunches served during your meeting or lunch break. Included with each lunch: freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea. A minimum of (10) guests is required for all Bento Box Lunches. If you wish to order a Bento Box Lunch for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

FRIDAY

Deli-Style Bento

Mediterranean Salad

Baby Lettuce, Stuffed Grape Leaf, Sliced Heirloom Tomatoes, Cucumber
Kalamata Olives, Feta Cheese, Herb Vinaigrette & Crispy Pita (Milk, Wheat)

Pesto Tortellini Salad

Cheese Tortellini, House Made Pesto Olives, Red Onion & Olive Oil (Milk, Egg, Wheat)

Grilled Atlantic Salmon

Heirloom Cherry Tomatoes, Cucumbers, Quinoa Basil, Balsamic & Olive Oil (Fish)

Blueberry Lemon Tart

Lemon Curd & Fresh Blueberries (Milk, Egg, Wheat)

SATURDAY

Italian-Style Bento

Tuscan Kale Salad

Garlic, Pecorino, Cannellini Beans & Lemon Vinaigrette (Milk, Vegetarian)

Marinated Heirloom Tomatoes

Fregola & Artichokes (Vegan)

Asiago, Garlic & Basil Ravioli

Tomatoes & Basil Pesto Cream Sauce (Milk, Egg, Wheat)

Tiramisu Classico

Coffee-Soaked Lady Fingers Sponge Cake (Milk, Egg, Wheat)

SUNDAY

Traditional-Style Bento

Ruby Red Ahi Tuna Roll

Wakame, Wasabi & Ginger (Soy, Fish)

Crispy Chicken Breast Katsu

Shaved Napa Cabbage & Traditional Sauce (Soy)

Grilled Garden Vegetable Salad

Ginger Dressing (Vegan)

Hazelnut Cake

Tonka Bean Cream Filling (Milk, Egg, Wheat, Tree Nuts)

Fresh Broadmoor Juices

Minimum of 15 Guests

Mind & Body Cold Pressed Juice (Vegan)

Organic Carrot, Beet, Apple & Ginger

Antioxidant Infusion (Vegan)

Pomegranate, Blueberry & Japanese Green Tea

Tropical Energy Booster (Vegan)

Papaya, Pineapple, Watermelon, Lime Mint & Coconut Water

\$9 Per Glass



A La Carte Plated Lunch

All entrées include a choice of soup or salad, entrée, and dessert. Lunches are served with a selection of fresh bread, freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea. Pricing is based on Entrée Selection.

A minimum of (10) guests is required for all Plated Lunches. If you wish to order a Plated Lunch for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

SOUPS

Roasted Tomato Tortilla Soup

Cilantro, Avocado & Lime (Vegan)

Creamy Potato Leek Soup

Garlic Croutons (Milk, Wheat)

Minestrone Soup

White Beans, Tomato Broth, Vegetables

Shell Pasta, Basil Pesto (Milk, Wheat)

Hot & Sour Soup

Colorado Mushrooms, Bamboo Shoots, Tofu, Egg
(Egg, Soy, Sesame, Fish)

Tomato Basil Soup

Garlic Croutons (Milk, Wheat, Vegetarian)

Cheddar Ale Soup

Tillamook Cheddar, Bristol Beehive Ale (Milk, Wheat)

Rye Croutons (Wheat)

New England Clam Chowder

Smoked Bacon, Potatoes & Garlic Croutons
(Milk, Wheat, Shellfish)

SALADS

Wedge Salad

Candied Bacon, Spiced Pecans, Red Onion

Heirloom Cherry Tomatoes & Blue Cheese Dressing
(Milk, Tree Nuts)

Southwestern Caesar Salad

Romaine Lettuce, Heirloom Cherry Tomatoes, Crispy Tortilla Strips

Pepper Jack Cheese, Southwest Caesar Dressing

(Milk, Egg, Wheat, Fish)

Spinach Salad

Toasted Quinoa, Red Onion, Sunflower Seeds, Dried Cherries

Feta Cheese, Sherry Vinaigrette (Milk, Vegetarian)

Tuscan Kale Salad

Garlic, Pecorino, Cannellini Beans

Lemon Vinaigrette (Milk, Vegetarian)

Garden Salad

Lettuce, Cabbage, Carrot, Cucumber, Red Radish

Tomato & Balsamic Vinaigrette (Vegan)

HOT ENTREES

Grilled Teriyaki Chicken Breast

Jasmine Rice, Charred Bok Choy, Green Cabbage, Snow Peas

Edamame, Carrot (Soy)

\$68 Per Person

1858 Spiced Wood Grilled Chicken

BBQ Sauce, Cotija Cheese Grilled Scallions, Refried Beans

Spanish Rice (Milk)

\$68 Per Person

Parmesan Crusted Salmon

Wild Rice Pilaf, Green Beans & Roasted Red Pepper

Lemon Cream Sauce (Milk, Fish)

\$69 Per Person

Grain Mustard Crusted Pork Loin

Warm German Potato Salad, Roasted Brussel Sprouts

Smoked Bacon, Apple Scented Pork Jus (Egg)

\$64 Per Person

Pasta Al Forno

Ziti Noodles, Tomato Sauce, House-Made Italian Sausage

Mushrooms, Peppers & Onions (Wheat)

\$62 Per Person

Four Cheese Tortellini

Prawns, Smoked Bacon, Artichokes, Tomatoes

Rosemary & Lemon Butter Sauce

(Milk, Egg, Wheat, Shellfish)

\$65 Per Person

CHILLED PROTEIN BOWL ENTREES

Ancient Grains Bowl

Sweet Potato, Portobello Mushroom, Marinated Chickpeas

Grilled Red Onion, Charred Broccoli & Kale, Toasted Cashews

Red Pepper Miso Dressing (Tree Nuts, Soy, Vegan)

\$63 Per Person

Southwest Bowl

Achiote Marinated Red Bird Chicken Breast, Brown Rice

Anasazi Beans, Charred Sweet Bell Peppers, Pico De Gallo

Roasted Corn & Cilantro, Agave & Lime Vinaigrette

\$68 Per Person

Mediterranean Bowl

Sundried Tomato, Harissa Marinated Tofu, Quinoa & Tabbouleh

Yogurt Marinated Beets, Sumac Roasted Cauliflower

Grilled Artichokes, Oven Roasted Tomato, Persian Cucumber

Harissa Salsa (Milk, Soy)

\$65 Per Person

DESSERTS

Raspberry & Lemon Tart

Fresh Raspberries & Lemon Custard (Milk, Egg, Wheat)

Tres Leches Cake

Cinnamon Buttermilk Sponge & Sweet Whipped Cream

(Milk, Egg, Wheat)

Key Lime Tart

Vanilla Bean Chantilly, Raspberry Coulis (Milk, Egg, Wheat)

Chocolate Brownie

Vanilla Creme Anglaise (Milk, Egg, Wheat)

Vanilla Pot de Creme

Lemon Sable Cookies & Fresh Strawberries

(Milk, Egg, Wheat)

Milk Chocolate Pot de Creme

Passion Fruit (Milk, Egg)

Grab & Go Boxed Lunches

Grab & Go Boxed Lunches are individually packaged for afternoon activities. A minimum of (10) guests is required for all Boxed Lunches. If you wish to order a Boxed Lunch for less than (10) guests, the minimum of (10) guests will be applied as the guaranteed attendance.

Choose up to 2 of the following sandwiches/salads for the entire group | \$54 Per Person

Choose up to 3 of the following sandwiches/salads for the entire group | \$65 Per Person

A \$5 Per Person surcharge is required for all substitutions.

Gluten-free bread available upon request.

SANDWICHES AND WRAPS

Roasted Turkey Breast Sandwich

White Cheddar, Lettuce, Tomato, Classic Hoagie
Dill Potato Salad, Fresh Fruit Salad, Broadmoor Chips
Chocolate Chip Cookie (Milk, Egg, Wheat)

Loaded Ham & Turkey Sandwich

Muenster Cheese, Lettuce, Tomato, Peppered Turkey, Black Forest Ham
Red Onion, Honey Wheat Hoagie
Southern Style Potato Salad, Fresh Fruit Salad
Broadmoor Chips, Walnut Blondie (Milk, Egg, Wheat, Tree Nuts)

Italian Cold Cut Hoagie

Prosciutto Cotto, Mortadella, Salami, Capicola, Provolone
Olive Relish, Lettuce, Tomato, Classic Hoagie
Tomato & Mini Mozzarella Salad, Fresh Fruit Salad
Broadmoor Chips, Walnut Blondie (Milk, Egg, Wheat, Tree Nut)

Heirloom Tomato Caprese Sandwich

Heirloom Tomatoes, Fresh Mozzarella, Basil, Balsamic Glazed Onions
Sundried Tomato Cream Cheese, Focaccia
Pesto Chickpea Fusilli Pasta Salad, Fresh Fruit Salad
Broadmoor Chips, Oatmeal Raisin Cookie (Milk, Egg, Wheat, Vegetarian)

Beef & Brie Sandwich

Certified Angus Beef, Creamed Brie, Caramelized Onion, Dijon Cream, Arugula, French Hoagie
Horseradish Apple Coleslaw, Fresh Fruit Salad, Broadmoor Chips
Chocolate Chip Cookie (Milk, Egg, Wheat)

Turkey & Bacon Club Wrap

Roasted Turkey, Smoked Bacon, Shredded Iceberg, Red Onion, Tomato, Spinach Tortilla
Chickpea Fusilli Pasta Salad with Piquillo Pepper, Red Onion
Oregano & Tomato Vinaigrette, Fresh Fruit Salad, Broadmoor Chips
Chocolate Brownie (Milk, Egg, Wheat)

Grilled Mediterranean Vegetable Wrap

Crushed Cannellini Spread, Grilled Eggplant, Squash & Zucchini, Heirloom Tomatoes
Spinach, Vegan Provolone Cheese & Whole Wheat Tortilla
Fresh Fruit Salad, Salt & Pepper Chips, Chocolate Coconut Square
(Egg, Wheat, Vegetarian)

SALADS

Grilled Chicken Caesar Salad

Baby Romaine Lettuce, Parmesan Cheese, Garlic Focaccia Croutons, Creamy Caesar Dressing
Fresh Fruit Salad, Broadmoor Chips, Walnut Blondie (Milk, Egg, Wheat, Tree Nuts, Fish)

Chef Salad

Smoked Ham, Roasted Turkey, Hard Boiled Egg, Tomato, Cucumber
Swiss Cheese, Romaine Lettuce, & Creamy Broadmoor Dressing
Fresh Fruit Salad, Broadmoor Chips, Oatmeal Raisin Cookie (Milk, Egg, Wheat)

Vegan Vegetable Salad

Shredded Farm Kale, Toasted Wheat Farro, Chickpeas, Roasted Broccoli & Cauliflower
Red Cabbage, Heirloom Cherry Tomatoes, Toasted Whole Almonds, Pomegranate Vinaigrette
Fresh Fruit Salad, Broadmoor Chips, Vegan Chocolate Brownie (Wheat, Tree Nuts, Vegan)

Tabbouleh Bowl

Cucumber & Tomato Salad, Charred Cauliflower & Broccoli, Roasted Farm Carrots
Marinated Chickpeas & Roasted Pepper
Fresh Fruit Salad, Broadmoor Chips, Oatmeal Raisin Cookie (Egg, Wheat, Vegetarian)

BEVERAGES

Sparkling or Non-Sparkling Bottled Mineral Water, Bottled Water, Soft Drinks

\$7.50 Each

PATH Aluminum Water Bottles

\$12 Each

Powerade or Monster Energy Drinks

\$9 Each



Reception Canapes

May be tray passed or displayed. Priced Per Item | Minimum Order of 30 Pieces Per Selection.

Evening Events

COLD

Black Pepper & Gruyère Gougère

Spinach & Artichoke Cream Cheese Mousse
(Milk, Egg, Wheat, Vegetarian)

\$10 Each

Grilled Halloumi Cheese, Lemon & Fig Chutney

Crispy Polenta Chip (Milk, Vegetarian)

\$10 Each

Citrus Lump Crab, Avocado & Yuzu Cream

Tender Herbs, Wonton Crisp (Wheat, Shellfish)

\$12 Each

Roasted Eggplant, Caponata, Lemon Ricotta

Raisins, Capers, Savory Cone (Milk, Wheat, Vegetarian)

\$10 Each

Bresaola, Compressed Melon, Candied Orange Peel

\$11 Each

Ahi Tuna & Osetra Caviar Tostada

Cucumber Dill Tzatziki, Preserved Lemon (Milk, Fish)

\$16 Each

Italian Antipasti Skewer

Prosciutto Di Parma, Fresh Mozzarella, Heirloom Cherry Tomato
Roasted Red Pepper & Castelvetrano Olive Oil (Milk)

\$12 Each

House Cured Colorado Red Trout Dip

Rye Crisp, Crème Fraiche, Tomato & Sherry Vinegar
(Milk, Wheat, Fish)

\$12 Each

Maguro Avocado Bowls

Soy, Garlic & Sesame Marinated Ahi Tuna
Avocado, Seaweed Salad (Soy, Sesame, Fish)

\$12 Each

HOT

Crispy Vegetable Potsticker

Mushroom, Tofu, Spinach, Miso Mushroom Aioli
(Egg, Wheat, Soy, Sesame, Vegetarian)

\$10 Each

Crispy Falafel

Artichoke Spread, Sweet Pepper Harissa (Soy, Vegan)

\$10 Each

Zucchini & Quinoa Fritter

Sundried Tomato Romesco Sauce, Toasted Almonds
(Tree Nuts, Soy, Vegan)

\$10 Each

Wild Mushroom Risotto Arancini

Parmesan Aioli (Egg, Wheat, Vegetarian)

\$11 Each

Artichoke Beignet

Balsamic Reduction (Milk, Wheat, Soy, Vegetarian)

\$11 Each

Wild Mushroom Tart

Parmigiano Reggiano, Balsamic Pearls
(Egg, Wheat, Vegetarian)

\$12 Each

Vegetarian Crispy Thai Spring Rolls

Sweet Thai Chili Sauce (Wheat, Soy, Sesame, Vegan)

\$11 Each

Mini Spinach Empanadas

Cotija Cheese Crumble (Milk, Wheat, Soy, Vegetarian)

\$11 Each

Colorado Lamb & Wild Mushroom Meatball

Porcini Aioli (Milk, Egg, Wheat)

\$12 Each

Aji Amarillo Marinated Chicken Skewer

Sweet & Sour Pepper Chutney

\$11 Each

Warm Beef Wellington Bites

Mushroom Duxelles, Puff Pastry, Truffle Jus
(Milk, Egg, Wheat, Soy)

\$12 Each

Asparagus & Asiago Phyllo Wraps

Brie Fondue (Milk, Wheat, Vegetarian)

\$10 Each

Colorado Buffalo Sausage

Fire Roasted Pueblo Chili, Aji Amarillo Sauce

\$11 Each

Mini Chicken Empanadas

Salsa Verde (Milk, Egg, Wheat, Soy)

\$10 Each

Smoked Bacon Wrapped Bay Scallops

Garden Herb Chimichurri (Milk, Shellfish)

\$12 Each

Blue Crab Hush Puppies

Creole Mustard (Egg, Wheat, Shellfish)

\$12 Each

BBQ Spiced Smoked Bacon Wrapped Jumbo Prawns

1858 BBQ Sauce (Shellfish)

\$12 Each

Colorado Lamb Chops

Red Currant Lamb Jus

\$12 Each

Grilled Wagyu Beef Satay

Grilled Scallion, Furikake, Teppanyaki Sauce (Soy, Sesame)

\$12 Each

Eagles Nest Ranch Wagyu Beef & Black Truffle Meatball

Truffle Aioli (Milk, Egg, Wheat)

\$12 Each

Receptions from the Sea

Priced Per Item | Minimum Order of 30 Pieces Per Selection.

CHILLED RAW BAR DISPLAY

East & West Coast Oysters

French Cocktail Sauce, Creamy Horseradish Sauce (Milk, Egg)
Red Wine Mignonette (Shellfish) & Lemon Wedges

\$12 Each

Jumbo Black Tiger Prawns

French Cocktail Sauce, Creamy Horseradish Sauce (Milk, Egg) & Lemon Wedges (Shellfish)

\$13 Each

Alaskan Wild Caught Snow Crab Claws

French Cocktail Sauce, Creamy Horseradish Sauce (Milk, Egg) & Lemon Wedges (Shellfish)

\$15 Each

Smoked Bangs Island Mussels

Tomato Relish & Tarragon Vinaigrette (Shellfish)

\$10 Each



SUSHI

May be tray passed or displayed

Spicy Tuna Maki Roll

Hawaiian Premium Tuna, Tobiko, Sesame Sriracha Mayo
Wasabi, Ginger & Soy Sauce (Egg, Soy, Sesame, Fish)

\$12 Each

California Roll

Crab, Cucumber, Avocado, Wasabi Ginger & Soy Sauce (Soy, Shellfish)

\$12 Each

Futo Maki Roll

Egg, Cucumber, Sesame, Carrot, Mushrooms, Spinach, Gobo Root, Pickled Radish
Wasabi, Ginger & Soy Sauce (Egg, Soy)

\$11 Each

Norwegian Salmon Roll

Avocado, Cucumber, Seaweed Salad, Wasabi, Ginger & Soy Sauce (Soy, Fish)

\$12 Each

Spicy Japanese Hamachi Roll

Soy, Sesame & Garlic Marinated Yellowtail Amberjack, Avocado
Wasabi, Ginger & Soy Sauce (Soy, Sesame, Fish)

\$12 Each

Raw Bar Selections

Raw Bar Selections presented as a traditional raw bar on ice. Traditional Raw Bar presentations include these condiments:

*Red Wine Mignonette, French Cocktail Sauce (Egg)
Creamy Horseradish Sauce (Milk, Egg), Lemon Wedges, and Tabasco.*

The Broadmoor Culinary Team is also able to provide themed or logoed Ice Carvings. Please inquire with your Conference Manager for details.

Carvery Stations

Reception carvery selections are hand carved action stations and are designed for a maximum of 90 minutes of service to preserve food quality. All carvery selections are priced by the piece. Attendant included in price

Slow Roasted Colorado Lamb Leg

Whole Grain Mustard & Red Wine Lamb Jus & Rosemary Focaccia Rolls (Wheat)

\$670 | Each Serves 30

Roasted Prime Rib of Beef

Natural Jus, Horseradish Black Pepper Cream (Milk) & Sweet Butter Rolls (Wheat)

\$980 | Each Serves 30

Roasted South Texas Antelope Sirloin

Wild Mushroom Hunter's Sauce, Dried Fruit Chutney & Sweet Butter Rolls (Wheat)

\$680 | Each Serves 20

Roasted New York Strip

Natural Jus, La Taverne Steak Sauce & Pretzel Rolls (Milk, Wheat)

\$850 | Each Serves 30

Heritage Breed Whole Suckling Pig

Wood Smoked, Pulled & Tossed with Mustard BBQ Sauce, Served with Tomato Chow Chow Pickles, Shaved Red Onions & Buttermilk Biscuits (Milk, Egg, Wheat)

\$1,600 | Each Serves 80

Mustard & Herb Rubbed Corner Post Ranch Berkshire Pork Loin

Sauce Charcutiere, Dijonnaise (Milk, Egg) & Pretzel Rolls (Milk, Wheat)

\$600 | Each Serves 30

Smoked Bacon Wrapped Rocky Mountain Elk Tenderloin

Black Peppercorn Sauce, Orange Jalapeno Chutney & Buttermilk Biscuits (Milk, Egg, Wheat)

\$750 | Each Serves 15

Peppercorn Rubbed Roasted Whole Beef Tenderloin

Natural Jus, Horseradish Black Pepper Cream (Milk) & Sweet Butter Rolls (Milk, Wheat)

\$800 | Each Serves 15

Wood Smoked Heritage Turkey Breast

Cranberry Orange Relish, Mushroom Gravy (Wheat) & Sweet Butter Rolls (Milk, Wheat)

\$425 | Each Serves 20

Wood Smoked BBQ Beef Brisket

Pineapple Cole Slaw, BBQ Sauce & Sweet Butter Rolls (Milk, Wheat)

\$600 | Each Serves 30

Bourbon Glazed Whole Ham

Caramelized Pineapple Relish, Bourbon Pork Jus & Sweet Butter Rolls (Milk, Wheat)

\$650 | Each Serves 40

Bison Tenderloin

Sauce Cumberland, Colorado Peach Preserves & Sweet Butter Rolls (Milk, Wheat)

\$1,000 | Each Serves 20

Norwegian Salmon en Crouete

Spinach Farce, Puff Pastry, Bearnaise (Milk, Egg, Wheat, Fish)

\$525 | Each Serves 20

Poblano & Tequila Glazed Hot Smoked Norwegian Salmon

Spicy Corn Relish & Cilantro Lime Crema (Milk, Fish)

\$525 | Each Serves 20

Herb Roasted Steamship of Beef

Chimichurri Sauce, Green Peppercorn Demi Sauce & Chutney Sauce
Honey Wheat Rolls (Milk, Wheat)

\$1,400 | Each Serves 70 (3-week advance order)



Reception Stations

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Each station requires a minimum of 50 guests. All stations must reflect the entire event guarantee.

ARTISANAL AMERICAN CHARCUTERIE & CHEESE BOARD

\$38 Per Person (Milk, Tree Nuts)

Our selection of the finest produced charcuterie & cheese representing the best ranches & dairy farms in the country, including Smoked Ham, Smoked Turkey, Wagyu Beef Summer Sausage & Spanish Style Chorizo as well as 1000 Day Aged Gouda, MouCo Camembert, Wisconsin White Cheddar & Peppered Chevre. Served with Palisade Peach & Apple Jams, Mixed Toasted Nuts & our Eagles Nest Ranch Wildflower Honey. Accompanied by House Made Lavosh & Baguettes (Wheat).

AMERICAN & INTERNATIONAL CHEESES

\$28 Per Person (Milk, Tree Nuts)

Perfectly curated aged & fresh cheeses from local Colorado homesteaders, American regional creameries, French, Italian & Spanish Cheeses including Gran Moravia, MouCo Camembert, Hickory Smoked Cheddar, Blueberry Stilton & Spanish Manchego. Accompanied by Fresh & Dried Fruits, Toasted Nuts, Fruit Jams, Quince Paste, and Broadmoor Bakery Baguettes (Wheat).

THE ITALIAN CHARCUTERIE SHOP

\$30 Per Person (Tree Nuts)

Our selection of Imported Italian meats, including Prosciutto di Parma, Herbed Prosciutto Cotto, Pistachio Mortadella, Salami Nostrano & Salami Rosa. Served with House Made Pickles, Marinated Olives, Whole Grain Mustard, and Broadmoor Bakery Baguettes (Wheat).

BROADMOOR FARMS CRUDITES BOARD

\$24 Per Person (Vegetarian)

Our farm fresh selection of Garden Vegetables served with house made dips including Chickpea Hummus (Sesame), Avocado Green Goddess Dip & Buttermilk Herb Dip (Milk, Egg).

MEDITERRANEAN VEGETABLE MEZZE BOARD

\$28 Per Person (Vegan)

Fire Grilled & Herb Marinated Mediterranean Vegetables including Green Zucchini, Sunburst Squash, Eggplant, Red, Orange & Yellow Bell Peppers, Heirloom Tomatoes, Balsamic Glazed Asparagus Cippolini Onions & Baby Carrots. Accompanied by Rosemary & Citrus Marinated Mixed Olives, Caper Berries, Pepperoncini Peppers & Pickled Okra. Served with Olivewood Aged Balsamico Vinegar Extra Virgin Olive Oil & Mediterranean Lavosh (Wheat).

NATURAL EPICUREAN STATION

\$34 Per Person

Elevated & inventive tapas style small bites focused on healthy, wholesome, organic, natural ingredients with international culinary methods.

Roasted Marinated Baby Carrot Salad

Toasted Cashews, Eagles Nest Ranch Honey
Pesto & Traditional Labneh (Milk, Tree Nuts, Vegetarian)

Babaganoush Mason Jar

Garlic & Herb Roasted Eggplant, Persian Cucumbers
Garden Beans, Carrots, Baby Bell Pepper & Crispy Pita Chips
(Wheat, Sesame, Vegan)

Chilled Thai Style Prawns

Vermicelli Rice Noodle Salad, Tropical Fruit Relish
Napa Cabbage, Cilantro, Scallions, Lemongrass Grilled Shrimp
Chili Lime Vinaigrette (Soy, Shellfish)

THE SALAD BOWL

\$30 Per Person

Individual Cobb Salad

Iceberg, Tomatoes, Bacon, Grilled Chicken Breast, Farm Eggs
Avocado, Maytag Blue Cheese & Red Wine Vinaigrette (Milk, Egg)

Individual Broadmoor Caesar Salad

Romaine Hearts, Shaved Parmesan, Croutons & Caesar Dressing
(Milk, Egg, Wheat, Fish)

Individual Spinach Salad

Crispy Pancetta, Button Mushrooms, Spiced Pecans
Crumbled Goat Cheese, Dijon Dressing (Milk, Tree Nuts)

GARDEN SMALL BITES

\$32 Per Person

Tapas style mason jars featuring fresh vegetables from our own Broadmoor Farms & the Arkansas Valley.

Baby Vegetable Crudités Cups

Roasted Garlic Hummus (Sesame, Vegan)

Marinated Roasted Cauliflower Salad

Fried Capers, Lemon & Herbed Cauliflower Puree
Marinated Cucumber (Vegan)

Heirloom Tomatoes & Red Onion Salad

Avocado Green Goddess Puree & Crispy Radish (Vegan)

Marinated Roasted Red Beet Salad

Palisade Cherries, Toasted Pistachios, Frisee & Balsamico
(Tree Nuts, Vegan)

MEDITERRANEAN MEZZE STATION

\$32 Per Person

Marinated Grilled Ratatouille Vegetables

Eggplant, Squash, Zucchini, Red Peppers, Onion (Vegan)

Heirloom Cherry Tomatoes Dolmas

Garden Basil Pesto & Olive Tapenade (Milk, Vegetarian)

Shepherd Salad

Heirloom Tomatoes, Cucumber, Red Onion, Kalamata Olives
Pepperoncini, Feta Cheese, Lemon, Oregano
Olive Oil Herb Vinaigrette (Milk, Vegetarian)

Marinated White Bean Salad

Tuscan Kale, Oven Dried Tomatoes, Basil, Preserved Lemon
Olive Oil & Focaccia Croutons (Wheat, Vegan)

Mediterranean Muhammara Dip

Roasted Red Peppers, Walnuts, Breadcrumbs
Garlic & Olive Oil, Served with Garden Vegetable Crudité
(Wheat, Tree Nuts, Vegan)

Reception Stations

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Each station requires a minimum of 50 guests. All stations must reflect the entire event guarantee.

1858 HERITAGE STATION

\$54 Per Person

Hardwood Smoked Colorado Trout Dip

Crushed Avocado, Broadmoor Farms Tomato & Caper Relish
Crostinis (Milk, Egg, Wheat, Fish)

Iced Tea Brined, Cast Iron Fried Chicken (Wheat)

Cast Iron Corn Bread, Red Eye Gravy (Milk, Wheat)

Fried Potato Wedges (Vegan)

1858 BBQ Sauce & Ketchup

ASIAN FUSION STATION

\$54 Per Person

Spicy Tuna Roll

Hawaiian Ahi Tuna, Sriracha Mayo, Togaroshi Spice
(Egg, Sesame, Fish)

Chicken Soup Dumplings

Napa Cabbage, Scallions, Furikake, Ponzu Reduction
(Wheat, Soy, Sesame)

Thai Fried Rice

Lemongrass Grilled Chicken Breast, Pineapple, Jasmine Rice
Farm Eggs, Basil, Cilantro, Mint (Egg, Soy)

Eagles Nest Ranch Wagyu Beef Yakisoba Noodles

Char Grilled Marinated Beef, Cabbage, Onion, Carrots, Garlic
Scallions, Yakisoba Sauce (Wheat, Soy)

COLORADO GAME SAUSAGES

\$58 Per Person

Grilled to Order

Venison, Pork Sausage, Elk Jalapeno Sausage
Smoked Buffalo Sausage, Pheasant Bratwurst
Classic German Bratwurst & Polish Kielbasa

Dirty Rice

House Made Sausage, Red Beans, Smoked Bacon
Red Peppers, Onions, Garlic & Poblanos

Slow Cooked Cabbage, Cider Vinegar, Smoked Bacon

Whole Grain Mustard Sauce

Cajun Ketchup, 1858 BBQ Spiced Remoulade (Egg)

Broadmoor Bakery Pretzel Rolls & Parker House Buns

(Milk, Egg, Wheat)

COLORADO STREET TACOS

\$48 Per Person

Made to Order Soft Tacos

Barbacoa en Chile Negro

Ancho Chili Braised Beef Short Rib

Pollo en Salsa Poblana

Creamy Poblano Shredded Chicken (Milk)

Camarones al Chile Guajillo

Garlic & Chili Roasted Rock Shrimp (Shellfish)

Cabbage Slaw, Roasted Tomato Salsa

Shredded Pepper Jack, Shredded Lettuce, Queso Fresco (Milk)

Pico de Gallo, Guacamole, Mango Pineapple Relish

Onion & Cilantro Relish, Chili Verde Salsa (Vegan)

Cholula & Tabasco

Fresh Toasted Corn Tortillas & Flour Tortillas (Wheat)

THE BURGER BAR SLIDER STATION

\$48 Per Person

Eagles Nest Ranch Wagyu Beef

Sharp Cheddar, Lettuce, Tomato, Red Onion, House Sauce
(Milk, Egg, Wheat)

Pulled Pork Carnitas

Avocado Mayo, Shredded Iceberg, Pico de Gallo (Egg, Wheat)

Wood Smoked Chicken

Citrus Slaw, 1858 BBQ, Red Onion (Wheat)

Vidalia Onion Rings (Egg, Wheat, Soy)

Waffle Cut Fries (Soy, Vegetarian)

Ketchup, Beer Mustard & Mayonnaise (Egg)

ROCKY MOUNTAIN RED TROUT STATION

\$54 Per Person

Cast Iron Classic

Sautéed with Hickory Smoked Bacon, Brown Butter (Milk)
Lemon & Parsley

Barbecue 1858 Sauce

Pickled Jalapeños & Red Onion

Chili Verde

Pueblo Green Chile Sauce, Radishes, Cilantro & Lime

Farm Vegetable Succotash

Squash, Peppers, Beans & Tomatoes (Vegan)

SPANISH PAELLA STATION

\$57 Per Person

A taste of Valencia at The Broadmoor. Enjoy Spain's national dish cooked in front of your guests.

Traditional Valencian Paella

Roasted Chicken, Shrimp, Smoked Chorizo, Squid, Mussels
Tomato, Sofrito, Bomba Rice & Saffron (Shellfish)

Mediterranean Vegetable Paella

Roasted Sunburst Squash, Zucchini, Eggplant
& Heirloom Cherry Tomatoes, Colorado Mushrooms
Garden Herbs, Tomato Sofrito, Bomba Rice & Saffron (Vegan)

HAND MADE PASTA

\$52 Per Person

Potato Gnocchi with Sicilian Caponata

Roasted Eggplant, Zucchini, Red Peppers, Onions, Garlic
Capers, Toasted Pine Nuts, Roasted Tomatoes & Marinara
(Wheat, Tree Nuts, Vegetarian)

Four Cheese Tortellini

Basil Pesto, Heirloom Cherry Tomatoes & Parmesan Cheese
(Milk, Egg, Wheat, Vegetarian)

Gemelli all 'Amatriciana

Guanciale, Marinara, Calabrian Chiles, Garlic, Fresh Basil
Pecorino & Parmesan Cheese (Milk, Wheat)

SICILIAN DEEP DISH FOCACCIA PIZZAS

\$38 Per Person

Margherita (Wheat, Vegetarian)

Tomatoes, Basil & Fresh Mozzarella (Milk)

Sausage & Peppers (Milk, Wheat)

House Made Italian Sausage, Caramelized Onions
Roasted Red Peppers, Mozzarella, Red Sauce & Oregano

Grilled Mediterranean Chicken (Milk, Wheat)

Spinach, Artichoke, Red Onion, Sun Dried Tomatoes
Provolone & Garlic Cream Sauce

Wheat Free Pesto Pizza (Vegetarian)

Roasted Eggplant, Roasted Red Peppers, Vegan Mozzarella
Oregano & Basil Pesto

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Each station requires a minimum of 50 guests. All stations must reflect the entire event guarantee.

PARTY SNACKS

\$49 Per Person

Coconut Breaded Chicken Tenders (Milk, Egg, Wheat, Soy)

Honey Mustard Sauce

Planet BBQ Smoked Chicken Wings

Traditional Hot Sauce (Soy), Blue Cheese Dressing (Milk, Egg)

Ranch Dressing (Milk, Egg), Celery & Carrots

Warm Bavarian Pretzel Bites (Milk, Egg, Wheat, Soy)

Whole Grain Mustard Sauce

Tater Tot Bar

Crispy Bacon, Onion & Chives, Scallion

Sour Cream, Shredded Cheddar Cheese (Milk)

Pueblo Green Chili Cheese Sauce (Milk)

Hot Sauce

Tabasco & Cholula

Roasted Poblano & Portabella Quesadilla (Milk, Wheat)

Sour Cream (Milk), Guacamole, Salsa Roja

THE CARIBBEAN GRILL

\$57 Per Person

Wood Grilled, Hand Carved Jerk Chicken

Spicy Jerk BBQ Sauce

Grilled Jumbo Tiger Prawns (Milk, Shellfish)

Sweet Potato & Chickpea Coconut Curry Sauce

Slow Cooked Rice & Beans

Crispy Plantains

Pineapple Jalapeño Relish (Soy, Vegan)

CAFÉ DE PARIS CREPES SUZETTE STATION

\$28 Per Person

Our pastry chef flambees Grand Marnier with French Butter, Citrus Juice, Zest & Caramelized Sugar to make the classic Beurre Suzette Sauce. Served with scoops of our own Broadmoor Vanilla Ice Cream.

French Crepes, Grand Marnier, French Butter, Caramelized Sugar, Citrus, Vanilla Ice Cream (Milk, Egg, Wheat)

CARNIVAL COTTON CANDY STATION

\$22 Per Person

Classic carnival spun sugar confection that everyone loves!

Bubble Gum

Green Apple

Blue Raspberry

Birthday Cake

Pink Vanilla

FALLING WAFFLES

OUR FAMOUS SEVEN FALLS

BUBBLE WAFFLE SUNDAES

\$34 Per Person

Pillars of Hercules

Double Chocolate Ice Cream, Marshmallows, Oreos

Chocolate Sauce, Sweetened Condensed Milk (Milk, Egg, Wheat)

Berry Blast

Strawberry Shortcake Ice Cream, Fruity Pebbles, Blueberries

Freeze Dried Strawberries, Raspberry Sauce (Milk, Egg, Wheat)

1858 Gold Rush

Vanilla Bean Ice Cream, Caramel Popcorn, Chocolate Chips

Caramel Sauce (Milk, Egg, Wheat)

“DONUT” WORRY, BE HAPPY!

\$32 Per Person

Captain Jack Donut

Vanilla Donut with Rum flavored Chocolate Icing & Chocolate Bits (Milk, Egg, Wheat)

Homer Simpson Donut

Strawberry Glazed Vanilla Donut topped with Sprinkles (Milk, Egg, Wheat)

Elvis Donut

Banana Glazed Vanilla Donut topped with Peanuts, Bacon Chocolate & Peanut Butter Drizzle (Milk, Egg, Wheat, Peanuts, Tree Nuts)

TRES BON PARISIAN DESSERT STATION

\$32 Per Person

Black Currant & Lavender Petite Verrine

Light Cream, Fresh Fruit (Milk)

Petit St. Honore

Pate a Choux, Salted Caramel Butter, Chantilly

White Chocolate (Milk, Egg, Wheat)

Coffee & Baileys French Macaron

Bailys Cream (Milk, Egg, Tree Nuts)

Tart Citron Vert

Soft Meringue, Key Lime Citron Vert (Milk, Egg, Wheat)

Chocolate Hazelnut Gateau

Chocolate Cake & Hazelnut Layers (Milk, Egg, Tree Nuts)

COLORADO DESSERT STATION

\$27 Per Person

Palisade Peach Tarts

Almond Streusel & Whipped Cream (Milk, Egg, Wheat, Tree Nuts)

Milk Chocolate Mousse Verrine

Stranahan's Whiskey Whipped Cream (Milk, Egg)

Eagles Nest Ranch Honey Almond Cake

Brown Butter Almond Cake & Honey Whipped Cream (Milk, Egg, Wheat, Tree Nuts)

Palisade Cherry & Pistachio Coupe

Pistachio & Kirsch Cream, Butter & Brown Sugar Roasted Cherries, Pistachio Meringue (Milk, Egg, Tree Nuts)

OUTDOOR S'MORES STATION

\$25 Per Person

Create your own S'mores (Milk, Egg, Wheat, Tree Nuts)

Brown Butter Graham Crackers

Salted Chocolate Cookies, Cinnamon Cookies

40% Cocoa Chocolate Bars, 64% Cocoa Chocolate Bars

72% Cocoa Chocolate Bars

House-Made Marshmallows:

Raspberry Marshmallows

Madagascar Vanilla Bean Marshmallows

Pistachio Marshmallows

Outdoor Firepits \$250 each

Dinner Buffet

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Dinner

Wilderness Experience \$190

SEVEN FALLS • 1858 STATION

Eagles Nest Ranch Wagyu Beef Chili

Shredded Cheddar Cheese, Pepper Jack Cheese, Sour Cream (Milk)
Diced Onions, Chives, Pickled Jalapeños & Cholula Hot Sauce

Individual Inspiration Point Hiker's Salad

Farm Kale, Marinated Beets, Tri Color Carrots, Blueberries
Goji Berry, Savory Granola & Acai Pomegranate Vinaigrette
(Wheat, Tree Nuts, Vegetarian)

Individual Kentucky Limestone Salad

Bibb Lettuce, Roquefort Cheese, Cherry Tomatoes, Red Onion
Herbed French Dressing (Milk, Egg)

Fresh Baked Bread & Butter

CLOUD CAMP STATION

Grilled Black Angus Beef Ribeye Cowboy Steaks

Hand Carved, Natural Jus, Horseradish Black Pepper Cream (Milk)

Parker House Rolls (Milk, Egg, Wheat)

Carved Colorado Leg of Lamb Crusted with Herbs

Minted Lamb Jus

Sautéed Baby Garden Vegetables (Vegan)



COCKTAILS TO COMPLIMENT

Peach Smash

Peach Street Colorado Bourbon, Fresh Peaches, Mint, Simple Syrup, Ginger Ale
On the Rocks with Fresh Mint

\$24 Per Drink

RANCH AT EMERALD VALLEY STATION

Iced Tea Brined Cast Iron Fried Chicken (Wheat)

Sawmill Gravy (Wheat, Milk) & Buttermilk Biscuits (Milk, Egg, Wheat)

White Hominy Casserole

Corn Sauce, Cheddar Cheese, Scallions, Pueblo Green Chiles (Milk, Vegetarian)

Smoked Cheddar Macaroni (Milk, Wheat, Vegetarian)

FISH CAMP STATION

Colorado Red Trout (Fish)

Griddled to Order

Cast Iron Classic

Sautéed with Hickory Smoked Bacon, Brown Butter, Lemon & Parsley (Milk)

Barbecue 1858 Sauce

Pickled Jalapeños & Red Onion

Wild Rice Pilaf (Vegan)

COG RAILWAY • PIKES PEAK STATION

S'more Tart

66% Chocolate, Marshmallow Cream, Graham Cracker Crumble (Milk, Egg, Wheat)

Apple Cinnamon Crumble

Apples, Shortbread Crumble (Milk, Egg, Wheat)

Strawberry Shortcake Colorado Honey Verrine

Vanilla Shortcake, Strawberry Compote, Vanilla Chantilly, Colorado Honey
(Milk, Egg, Wheat)

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Taste of The Broadmoor • 3 Stations \$182 | 4 Stations \$235 | 5 Stations \$265

GOLDEN BEE

STARTERS

Golden Bee Cheese Dip (Milk, Egg) | Crostini (Wheat)

Spinach & Pear Salad

Toasted Walnuts, Gorgonzola, Blueberries

Champagne Vinaigrette (Milk, Tree Nuts)

ENTREE & SIDES

Fish & Chips

Beer Battered Cod (Egg, Wheat, Soy, Fish)

Potato Wedges

Malt Vinegar, Parsley & Malt Aioli (Egg)

Chipotle Coleslaw

Creamy Apple Cider Dressing (Milk, Egg)

Dill Tartar Sauce (Milk, Egg)

DESSERT

Salted Caramel Cream Puff

Salted Caramel Cremeux (Milk, Egg, Wheat)

RISTORANTE DEL LAGO

ANTIPASTI

Arugula & Parmigiano Reggiano Salad

Hazelnut, Castello di Ama Olive Oil, Olivewood Balsamico

(Milk, Tree Nuts, Vegetarian)

Tuscan Kale Salad

Garlic, Cannellini Beans, Breadcrumbs (Wheat, Vegan)

PASTA

Canestri Bolognese

Eagles Nest Ranch Meat Sauce, Country Noodles

(Milk, Egg, Wheat)

SECUNDI

Parmesan Crusted Colorado Chicken Breast

Roasted Rosemary Potatoes, Chicken Jus (Milk)

CONTORNI

Roasted Cauliflower, Capers (Vegan)

Rosemary Focaccia, Crunchy Baguette (Wheat)

Extra Virgin Olive Oil

DESSERT

Chocolate Biscotti Verrine

Mascarpone Mousse, Chocolate Biscotti (Milk, Egg, Wheat)

LA TAVERNE

SOUP

Southern Stew Bean Soup

Roasted Tomato, Pickled Onion, Bacon

SALAD

Classic Wedge Salad

Iceberg Wedge, Candied Bacon, Spiced Pecans

Heirloom Tomatoes, Blue Cheese Crumbles

Blue Cheese Dressing (Milk, Egg, Tree Nuts)

ENTREE & SIDES

Roasted Prime Rib of Beef

Natural Jus, Horseradish Black Pepper Cream (Milk)

Cheddar Popovers & Honey Wheat Rolls (Milk, Wheat)

Loaded Twice Baked Potato

Bacon, Cheddar Cheese, Scallions, Sour Cream (Milk)

DESSERT

Tarte Poire

Sweet Dough, Pears, Almond Frangipane

(Milk, Egg, Wheat, Tree Nuts)

SUMMIT

STARTERS

Spicy Peruvian Mountain Butternut Squash Soup

Pueblo Chili & Vidalia Onion Relish, Pepitas, Cotija Cheese

(Milk, Vegetarian)

Summit Caesar Salad

Romaine Hearts, Baby Arugula, Parmesan Ribbons, Garlic Croutons

(Milk, Egg, Wheat, Fish)

French Baguette (Wheat) Herb Whipped Butter (Milk)

ENTRÉE & SIDE

Herb Crusted Sea Bass

Chowder Sauce, Clams, River Bear Bacon, Potato, Leek

(Milk, Fish, Shellfish)

Charred Broadmoor Farms Carrots

Eagles Nest Honey Glaze (Vegetarian)

DESSERT

Chocolate Raspberry Verrine

Dark Chocolate Mousse, Raspberry Compote (Milk, Egg)

1858

APPETIZERS

Brussel Sprout Cole Slaw

Shredded Brussel Sprouts, Red Onion, Cranberries

Sunflower Seeds, Roasted Broccoli

Poppyseed Vinaigrette (Vegan)

Fried Vidalia Onion Rings (Milk, Egg, Wheat, Soy)

1858 BBQ Spice, Pickled Jalapeños, Red Onion

Ranch Dressing (Milk, Egg)

Heirloom Tomato & Radish Salad

Garden Basil, Balsamic, EVOO (Vegan)

ENTRÉE & SIDES

Colorado Red Trout (Milk, Soy, Fish)

Crispy Southern Fried Cornmeal & Buttermilk Breaded

Lemon Mayonnaise (Egg)

Hoppin' John, Carolina Golden Rice, Sea Island Red Peas (Vegan)

Summer Squash & Corn (Vegan)

DESSERT

Chantilly Berry Coupe

Bourbon Vanilla Whipped Cream, Fresh Seasonal Berries (Milk)

GOLF CLUB GRILLE

SOUP

Tomato Basil (Milk) | Garlic Croutons (Wheat)

STARTERS

Individual Old Derby Cobb Salad

Grilled Chicken, Diced Tomato, Chopped Bacon, Avocado, Boiled Egg

Blue Cheese Crumbles, Old Derby Dressing (Milk, Egg)

Pimento Cheese & Crostini (Wheat, Milk)

ENTREE & SIDES

Grilled Berkshire Pork Loin

Bacon Sweet Onion Jus

White Cheddar Grits

Stone Ground Grits (Milk)

Braised Collard Greens

Smoked Bacon, Caramelized Onions

DESSERT

Chocolate Chip Bread Pudding

Crème Anglaise, Cinnamon Ice Cream (Milk, Egg, Wheat)

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Italian Cucina \$195

ANTIPASTI

Formaggi & Salumi

Parmigiano Reggiano Valserena, Fontina DOP Valle d'Aosta, Salame Nostrano
Prosciutto Cotto, Marinated Olives, Apricot & Fig Preserve (Milk)

Burrata Panzanella Salad

Marinated Tomato, Cucumber, Focaccia Crouton, Castello di Ama Olive Oil
Olivewood Balsamico (Milk, Wheat)

Artichoke & Faro Salad

Faro Tossed with Pesto, Marinated Artichoke, Roasted Pepper (Wheat, Vegan)

Mint Citrus Salad

Pistachios, Country Olives, Pickled Peppers (Tree Nuts, Vegan)

Rosemary Focaccia & Crunchy Baguettes

Creamy Butter & Extra Virgin Olive Oil

ZUPPA

Tuscan Bean Soup

Slow Cooked White Beans, Smoked Pork, Carrot, Kale

PRIMI PIATTI

Penne Alla Norma

Roasted Eggplant, Tomato Sauce, Garlic, Basil (Wheat)

Cavatelli

Peas, Wild Mushroom, Asparagus, Pecorino, Parsley, Lemon Cream Sauce (Milk, Wheat)

Rotini All'Arrabbiata

Prosciutto Cotto, Chili Pepper, Garlic, Tomato, Butter (Milk, Wheat)



COCKTAILS TO COMPLIMENT

Aperol Spritz

Aperol, Prosecco, Club Soda

On the Rocks in a wine glass with a slice of orange

\$22 Per Drink

SECUNDI PIATTI

Rosemary & Garlic Berkshire Porchetta

Roasted Pepper & Onion, Natural Jus

Swordfish alla Genovese

Tomato, Pine Nut, Potato, Black Olives, Pesto (Tree Nuts, Fish)

Pollo Arrosto

Chicken, Potatoes, Salsa Verde

CONTORNI

Charred San Luis Valley Fingerling Potatoes (Vegan)

Roasted Brussel Sprouts & Oven Roasted Tomato (Vegan)

IL DOLCI

Citrus Olive Oil Cake

Chantilly Rosace, Fresh Berries (Milk, Egg, Wheat)

Berry Zabaglione

Fresh Berries, Marsala Italian Custard (Milk, Egg)

Gianduiotto Cake Bites

Dark Chocolate Hazelnut Cake (Milk, Egg, Wheat, Tree Nuts)



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Spencer Penrose \$225

SEAFOOD DISPLAY

(Milk, Wheat, Fish, Seafood)

House Cured Salmon Gravlox & House Smoked Colorado Trout

Pickled Red Onion, Capers, Tomatoes, Dill Cream Cheese, Parmesan Grissini

Jumbo Poached Shrimp & East Coast & West Coast Oyster on the Half Shell

Cocktail Sauce, Horseradish Sauce, Tabasco, Horseradish, Mignonette Sauce, Lemon Wedges

SOUP

Maine Lobster & Potato Leek Soup

Creamy Potato Soup, Maine Lobster, Stewed Tomato (Milk, Shellfish)

Oyster Crackers (Wheat)

SALADS

Individual Spinach Salad

Pancetta, Goat Cheese, Button Mushrooms, Spiced Pecans, Dijon Dressing

(Milk, Egg, Tree Nuts)

Caprese Salad

Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Aged Balsamic Vinaigrette (Milk, Vegetarian)

Ruby Red & Golden Baby Beets

Bow Tie Pasta, Arugula, Haystack Goat Cheese, Pistachios, Sherry Vinaigrette

(Milk, Tree Nuts)



COCKTAILS TO COMPLIMENT

Violette Martini

Colorado Spring 44 Gin, Lee Spirits Crème de Violette, Lemon Juice, Sugar

Up with lemon twist

\$24 Per Drink

FROM THE GRILL & STOVE

Hand Carved Roasted Beef Tenderloin

Natural Jus, Horseradish Black Pepper Cream (Milk) Parker House Rolls (Milk, Wheat)

Slow Roasted Colorado Lamb Rack

Dijon & Mango Chutney Crusted, Mango & Herb Chutney, Red Wine Lamb Jus

Rosemary Focaccia Rolls (Wheat)

Grilled Norwegian Salmon (Fish)

Bearnaise Sauce, Lemon Wedges (Milk, Egg)

SIDES

Lemon & Herb Buttered New Potatoes (Milk, Vegetarian)

Butter Glazed Asparagus, Roasted Cipollini Onions (Milk, Vegetarian)

Balsamic Glazed Mix Colored Baby Carrots (Vegan)

DESSERTS

Raspberry Litchi Rose Macaron

Fresh Raspberries, Rosewater Ganache, Litchi, Macaron (Milk, Egg, Tree Nuts)

Chocolate Hazelnut Parfait

66% Chocolate Mousse, Hazelnut Crunch, Hazelnut Dacquoise Cake

(Milk, Egg, Wheat, Tree Nuts)

Key Lime Tart

Toasted Meringue, Sweet Dough (Milk, Egg, Wheat)

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Partez Pour L'or \$195

GO FOR THE GOLD

Celebrating the Olympians of the Paris 2024 Summer Games!

We are Olympic City USA! Between the natural training grounds, the U.S. Olympic & Paralympic Museum, the U.S. Olympic and Paralympic Training Center and our 24 National Olympic Governing Bodies, there's no better place to cheer for Team USA.

SOUP

Five Onion Velouté

Gruyere Cheese (Milk), Toasted French Baguette (Wheat), Scallions

SALADS

Individual Philips Salad

Belgian Endive, Roma Tomato, Garlic Croutons, Roquefort Blue Cheese
Dijon Parmesan Dressing (Milk, Wheat)

Dungeness Crab Salad

French Green Beans, Lingot Beans, Roasted Piquillo Pepper, Little Gem Lettuce
Champagne & Herb Vinaigrette, Castela Citron Extra Virgin Olive Oil (Shellfish)

Individual Lyonnaise Country Salad

Smoked Bacon Lardons, Frisée, Garlic Croutons, Herb Vinaigrette, Hard Boiled Eggs
(Egg, Wheat)

Shrimp Salad a la Louis Stratta

Avocado, Hearts of Palm, Plum Tomato (Milk, Egg, Shellfish)

ENTREES

Certified Angus Beef Short Rib

Bourguinon River Bear Bacon, Pearl Onion, Farm Carrots, Burgundy Jus

Red Bird Chicken Fricassee

Crispy Skin Chicken Breast, Wild Mushroom, Cipollini Onion, Button Mushroom
Creamy White Wine & Herb Sauce (Milk)

Corvina Sea Bass Bouillabaisse

Herb Crusted Bass, Bangs Island Mussels, Calamari, Shrimp, Tomato & Fennel Broth
(Fish, Shellfish)



COCKTAILS TO COMPLIMENT

French 75

Gin, Lemon Juice, Simple Syrup, Champagne
Up with Lemon Twist

\$24 Per Drink

SIDES

Lobster Mac & Three Cheese

Maine Lobster, Gruyere Cheese, Comte Cheese, Brie Cheese (Milk, Wheat, Shellfish)

Charred Broccolini with Artichokes & Roasted Peppers (Vegan)

Roasted Squash Ratatouille

Basil Pesto (Milk, Vegetarian)

Fresh Baked Bread & Butter

DESSERT

Espresso Eclair

Choux Pastry, Coffee Cream (Milk, Egg, Wheat)

Passion Fruit Baba au Rhum

Baba Rhum Cake, Passion Fruit Syrup, Rhum, Chantilly (Milk, Egg, Wheat)

Framboisier

Fresh Raspberries, Joconde Sponge Cake, Vanilla Diplomat (Milk, Egg, Wheat)



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1858 Gold Rush Smoke House \$215

APPETIZER STATION

House Made Texas Wild Boar Green Chili

Pueblo Green Chili

Olathe Corn, Tomatillo, Tortilla Strips (Wheat)
Pickled Jalapeno, Red Onion, Lime Crema (Milk)

1858 Chopped Salad Buffet

Garden Lettuce, Spinach, Garbanzo Beans, Cashews (Tree Nuts)
Pepita Seeds, Blueberries, Cucumber, Grilled Squash Avocado
Grilled Corn, Cotija Cheese (Milk), Anasazi Beans, Tomato
Red Onion, Crispy Tortilla (Wheat), Cilantro Lime Vinaigrette
Creamy Green Goddess (Milk, Egg)

BBQ Spice Fried Vidalia Onion Rings (Milk, Egg, Wheat, Soy)

Pickled Jalapeños, Red Onion, Ranch Dressing (Milk, Egg)

Marinated Cucumber, Heirloom Tomatoes & Red Onion Salad

Avocado Green Goddess Puree & Crispy Quinoa (Egg)



FROM THE SMOKER

Hard Wood Smoked Peppered Beef Brisket

KC Dry Rubbed Baby Back Berkshire Pork Ribs

1858 Carved Whole Smoked Chicken

1858 BBQ Sauce

Dark Molasses KC Sauce

Grilled Maine Lobster Tail (Milk, Shellfish)

Butter & Lemon Broth (Milk), Lemon Wedges

Drawn Butter, Whole Butter (Milk)

Country Cole Slaw

Cabbage, Carrots, Cider Vinegar Dressing (Milk, Egg)

House Made Pickles

SIDES

Emerald Valley Ranch Cast Iron Baked Beans

Smoked Bacon, Brown Sugar

Buttered Green Beans

Oven Dried Cherry Tomatoes (Milk, Vegetarian)

Colorado Potato Casserole

Creamy Potatoes, Pueblo Green Chile, Sharp Cheddar
Breadcrumbs (Milk, Wheat, Vegetarian)

BREADBASKET

Sweet Rolls, Pretzel Rolls, Jalapeno Corn Bread

Honey Butter (Milk, Wheat)

DESSERT

Raspberry Shortcake

Fresh Raspberries, Joconde Sponge, Vanilla Diplomat
(Milk, Egg, Wheat)

Lemon Meringue Bites

Lemon Curd, Shortbread Crust, Meringue
(Milk, Egg, Wheat)

Peach Cobbler

Almond Streusel, Vanilla Ice Cream
(Milk, Egg, Wheat, Tree Nuts)



BEST BREWS

Broadmoor Seven Falls Prospector's Pick Kolsch,
Red Leg Brewery, Colorado Springs, CO

Bo Girl Pilsner, Tivoli Brewing Company, Denver, CO
Compass IPA, Bristol Brewery, Colorado Springs, CO

\$12 Per Beer

Plated Dinners

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APPETIZERS

Antipasti Salad

Marinated Mozzarella, Fontina, Prosciutto
Salami Nostrano, Marinated Artichokes, Olives
Baby Arugula & Lemon Vinaigrette (Milk)

Seared Ahi Tuna

Compressed Watermelon, Avocado, Frisee, Lettuce
Crispy Wonton & Cilantro Lime Aioli (Egg, Wheat, Fish)

ADD \$12 PER PERSON

Burrata Cheese

Heirloom Tomatoes, Marinated Artichokes
Italian Olives, Roasted Garlic, Focaccia Croutons
Balsamic Dressing (Milk, Wheat, Vegetarian)

The Broadmoor Chilled Shrimp & Crab Cocktail

Poached Jumbo Prawns, Dungeness Crab Cocktail
Cocktail Sauce, Tomato Brandy Mayonnaise, Frisee
Potato Gaufrette (Milk, Egg, Shellfish)

ADD \$12 PER PERSON

Lobster Macaroni & Cheese

Rock Lobster Tail, Smoked Bacon, Grilled Corn, Basil
Fontina Cream Sauce & Brown Butter Breadcrumbs
(Milk, Wheat, Shellfish)

ADD \$18 PER PERSON

Wild Mushroom Tortellini

Roasted Wild Mushrooms, Parmesan, Sage, Garlic
Mushroom Cream Sauce (Milk, Wheat, Vegetarian)

SOUPS

Lobster & Corn Bisque

Butter Poached Rock Lobster, Smoked Pancetta
Heirloom Cherry Tomatoes & Scallions (Milk, Shellfish)

Golden Cauliflower Soup

Farm Carrots, Charred Cauliflower, Crispy Chickpeas
Sweet Harissa (Vegan)

Butternut Squash Bisque

Cranberry Coulis & Toasted Pumpkin Seeds
(Milk, Vegetarian)

French Garbure

Benton Ham, Cannellini Beans, Fingerling Potatoes
Savoy Cabbage, Herbs de Provence, Enriched Broth

Coconut & Carrot Soup

Lime Crema, Toasted Cashews, Charred Cipollini Onions
Toasted Sourdough (Milk, Wheat, Tree Nuts)

Roasted Mushroom Bisque

Colorado Wild Mushrooms, Sage & Brioche Croutons
(Milk, Wheat)

White Bean Soup

Rosemary & Garlic Infused White Bean Puree
Crispy Country Ham, Pickled Red Onion
Oven Dried Tomatoes

SALADS

Broadmoor Farms Greens

Poached Pear, Candied Walnuts, Dried Cranberries
Cherries, Humboldt Fog Cheese & Port Wine Vinaigrette
(Milk, Tree Nuts, Vegetarian)

Roasted Heirloom Carrot Salad

Golden Beets, Toasted Quinoa, Raisins, Dill Crème Fraiche
Tuscan Lettuce, Lemon & Herb Vinaigrette (Milk)

Lobster & Asparagus Salad

Cherry Blossom Shoyu Marinated Lobster
Lemon Dressed Colorado Asparagus, Pickled Shallots
Citrus Marmalade, Chili Threads, Lemon, Extra Virgin Olive Oil
(Milk, Shellfish)

ADD \$14 PER PERSON

Heirloom Tomato Caprese

Fresh Mozzarella, Basil, Olivewood Balsamic
Extra Virgin Olive Oil (Milk, Vegetarian)

Arkansas Valley Roasted Heirloom Beets

Toasted Pistachios, Citrus, Herb Ricotta
Tahini Lemon Dressing & Frisee Lettuce
(Milk, Tree Nuts, Vegetarian)

Little Gem Salad

Little Gem Lettuce, Smoked Bacon
Local First Snow Goat Cheese, Toy Box Tomatoes
Broadmoor Dressing (Milk, Egg)

Broadmoor Caesar

Romaine Hearts, Oven Dried Tomatoes, Shaved Parmesan
Croutons & Caesar Dressing (Milk, Egg, Wheat, Fish)

Mediterranean Salad

Lettuce Bouquet, Sliced Heirloom Tomatoes
Marinated Artichokes, Mixed Marinated Olives
Tomato & Oregano Vinaigrette (Vegan)

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MEATS, GAME & POULTRY

Grilled Angus Beef Ribeye Cap

Maître d'hôtel Butter, Baby Garden Beans
Roasted Baby Yukon Potato, Parmesan Espuma
Crispy Shallots, Black Truffle Jus (Milk, Wheat)
\$212

Smoked Bacon Wrapped Colorado Bison Tenderloin

Maître d'Hotel Butter, Garden Vegetable Bouquet
Boulangère Potatoes, Red Wine Shallot Compote
Black Peppercorn Jus (Milk)
\$220

Grilled Colorado Elk Loin, Red Wine Herb Butter

Twice Baked Black Truffle Potato, French Green Beans
Cherry Compote, Red Wine Palisade Cherry Jus (Milk)
\$232

Grilled Beef Tenderloin Maître d'Hotel Butter

Heirloom Green Bean Bundle, Lyonnaise Potatoes
Caramelized Onion Marmalade, Bordelaise (Milk)
\$174

Red Wine Braised Beef Short Rib

Creamy White Cheddar Grits, Roasted Wild Mushrooms
Charred Broccolini, Oven Dried Tomato & Bordelaise (Milk)
\$162

Rocky Mountain Red Trout

Butter Poached King Crab Risotto, Basil
Oven Dried Heirloom Cherry Tomatoes
Capers & Béarnaise Sauce (Milk, Egg, Fish, Shellfish)
\$158

White Wine Marinated Roasted Norwegian Salmon

Maître 'd Hotel Butter, Herb & Parmesan Spaghetti Squash
Green Bean Bundle & Lemon Garlic Cream Sauce (Milk, Fish)
\$142

Basil Parmesan Crusted Norwegian Salmon

Creamy Parmesan Polenta, Stuffed Artichoke Heart
Baby Zucchini & Romesco Sauce (Milk, Tree Nuts, Fish)
\$142

Chilean Seabass Provençal

Herb Butter, Patty Pan & Baby Zucchini, Eggplant
Cippolini Onions, Saffron Risotto, Oven Dried Tomato
Niçoise & Olive Tomato Sauce (Milk, Fish)
\$172

Day Boat Halibut, Citrus Glaze

Spanish Paella, Rock Shrimp, Mussels, Roasted Garlic
Tomatoes & Piquillo Peppers, Green Bean Bundle
(Fish, Shellfish)
\$172

Crispy Colorado Chicken Breast Schnitzel

Roasted Patty Pan Squash, Slow Cooked Savoy, Cabbage
Warm German Potato Salad, Wild Mushroom Chicken Jus
(Milk, Egg, Wheat)
\$140

Mozzarella & Pesto Stuffed Chicken

Colorado Chicken Breast, Pecorino, Pine Nut
Spinach Stuffed Roma Tomato, Creamy Polenta
Sundried Tomato, Chicken Jus (Milk, Egg, Tree Nuts)
\$140

Parmesan, Herb & Garlic Colorado Chicken Breast

Roasted Garden Vegetable Ratatouille, Polenta Cake
Tomato Chicken Jus (Milk)
\$140

DUAL PLATES

Grilled American Wagyu Beef Tenderloin & Cold-Water Lobster Tail

Parmesan Garlic Herb Butter, Heirloom Asparagus Bundle
Red Cabbage Marmalade, Slow Cooked Barley Risotto
Red Burgundy Beef Jus (Milk, Wheat, Shellfish)
\$236

Smoked Bacon Wrapped Colorado Bison Tenderloin & Steelhead Trout

Maître d'hôtel Butter Colorado Sweet Corn
White Cheddar Cake, Colorado Grown Wild Mushrooms
Asparagus, Green Chili Jam, Cumberland Sauce
(Milk, Wheat, Fish)
\$234

Grilled Beef Tenderloin & Roasted Colorado Chicken Breast

Ancho Chile Butter Poblano Relleno, Mexican Cheese
Spiced Sweet Potato Puree, Mole Colorado (Milk)
\$182

Grilled Beef Tenderloin & White Wine Marinated

Roasted Norwegian Salmon

Sunburst Squash & Smoked Cheddar Casserole
Jumbo Asparagus, Red Onion Marmalade, Peppercorn Jus
(Milk, Egg, Wheat, Fish)
\$172

Grilled Beef Tenderloin & Garlic Poached Jumbo Prawns

Sweet Potato Cake, Charred Brussel Sprouts, Smoked Bacon
Apple Chutney Cider, Scented Beef Jus (Milk, Egg, Shellfish)
\$175

Grilled Beef Tenderloin & Rocky Mountain Red Trout

Green Chili, Smoked Bacon & Cheddar Potato Casserole
Heirloom Bean Bundle, Grilled Corn Salsa & Beef Jus
(Milk, Egg, Fish)
\$175

Red Wine Braised Beef Short Rib &

Garlic Butter Poached Jumbo Prawns

Sundried Tomato & Spinach Whipped Potato with
Gruyere Cheese, Glazed Baby Carrots, Wilted Baby Kale
Lemon Marmalade, Red Wine Beef Jus (Milk, Shellfish)
\$169

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VEGAN / VEGETARIAN ENTRÉE OPTIONS

Spinach & Four Cheese Ravioli

Toasted Pine Nuts, Wilted Spinach, Roasted Garlic, Calabrian Chiles & Marinara (Milk, Egg, Wheat, Tree Nuts)

Roasted Cauliflower Steak

Garden Herb Chimichurri, Toasted Almond, Quinoa, Heirloom Cherry Tomatoes Grilled Scallions, Roasted Garlic & Grilled Lemon (Tree Nuts, Vegetarian)

Lemon Ricotta Gnocchi

Oven Dried Tomatoes, Baby Zucchini, Italian Black Olives, Basil, Garlic & Tomato Sauce (Milk, Egg, Wheat)

Kabocha Squash Risotto

Roasted Kabocha Squash, Toasted Hazelnuts, Maple Sage Butter, Provencal Tomato & Parmesan Cheese (Milk, Egg, Vegetarian)

Ratatouille Stuffed Tomato

Roasted Zucchini, Squash, Eggplant, Tomatoes, Onions, Garlic & Basil Ratatouille Patty Pan & Baby Zucchini, Roasted Tomato Sauce & Olive Tapenade (Vegan)

Farmers Market Fried Rice

Jasmine Rice, Fried Tofu, Wilted Spinach, Roasted Broccoli, Patty Pan Squash Wild Mushrooms, Carrots, Grilled Scallions, Oven Dried Heirloom Cherry Tomatoes Roasted Red Peppers, Onions, Garlic, Ginger (Soy, Vegan)

Beyond Beef Italian Meatballs

Buckwheat Polenta, Roasted Broccoli, Basil, Garlic, Tomato Sauce & Vegan Provolone Cheese (Vegan)

Tuscan White Bean Ravioli

Cannellini Beans, Heirloom Cherry Tomatoes, Kale, Roasted Garlic & Sage Hazelnut Pesto, Chiles (Tree Nuts, Vegan)

Poblanos Rellenos

Stuffed Colorado Poblanos Chiles, Mexican Cheese, Salsa Ranchero Garden Vegetable Bouquet, Rice, Beans, Cilantro Crema (Milk, Vegetarian)

Southwest Vegetable Tamales

Tomato Sauce, Guacamole, Cilantro Crema, Roasted Garden Vegetables (Milk, Vegetarian)

Plated Dinners

Each menu requires a minimum of (15) guests. Plated dinner selections are based on three courses: Soup, Salad or Appetizer, Entrée, and Dessert. Each menu includes Broadmoor Bakery Fresh Dinner Rolls & Butter and freshly brewed regular & decaffeinated coffee, assorted herbal teas & iced tea.

DESSERTS

Mixed Berry Upside Down Cake

Vanilla Pound Cake, Brown Sugar Glaze, Fresh Blackberries, Colorado Honey Syrup
(Milk, Egg, Wheat)

Chocolate Tart

Dark Chocolate Ganache, Whipped Milk Chocolate Chantilly, Vanilla & Tonka Bean Anglaise
(Milk, Egg, Wheat, Tree Nuts)

Peach Melba Coupe

Red Currant Gelee, Palisade Peach Compote, Vanilla Bean Whipped Cream, Toasted Almonds
(Milk, Egg, Tree Nuts)

Dark Chocolate Praline Parfait

58% Cocoa Chocolate Mousse, Hazelnut Biscuit, Crispy Praline (Milk, Egg, Tree Nuts)

Our Carrot Cake

Spiced Carrot Pecan Cake, Cream Cheese Icing, Orange Anglaise (Milk, Egg, Wheat, Tree Nuts)

Citrus Baba

Enriched Brioche, Citrus Syrup, Vanilla Bean Whipped Cream, Citrus Marmalade
(Milk, Egg, Wheat)

Caramel Banana Coupe

Colorado Whiskey Gelee, Vanilla Panna Cotta, Caramelized Bananas, Salted Caramel Sauce
Cinnamon Sable (Milk, Egg)

Trio of French Eclairs

Pate a Choux, Pina Colada Mousse, Dark Chocolate Whipped Ganache, Lemon Yuzu Cream
(Milk, Egg, Wheat)

Exotic Dome

Mango Coconut Mousse, Coconut Dacquoise, Passion Fruit Mousse, Raspberry Ginger Syrup
(Milk, Egg, Tree Nuts)

Raspberry Chocolate Bomb

Dark Chocolate Mousse, Raspberry Whipped Ganache (Milk, Egg, Wheat)

Strawberry Lime Paris Brest

Choux Pastry, Strawberry Marmalade, Lime Chantilly (Milk, Egg, Wheat)



Hosted & Cash Bars

Hosted Bar • Bar Set-Up Fee of \$250 for the first 2-hour period. After the initial 2-hour period, there will be a \$75 per hour charge for each Bartender. There is a minimum of (2) hours. Bartenders are staffed at a ratio of 1 each per 100 guests.

Cash Bar • Bar/Cashier Set-Up Fee of \$250 for the first 2-hour period. After the initial 2-hour period, there will be a \$75 per hour charge for each Bartender and each Cashier. There is a minimum of (2) hours for each. Bartenders and Cashiers are staffed at a ratio of 1 each per 100 guests.

Cash Bars will need to meet a minimum in sales equivalent to \$750+++. If cash bar sales do not reach the minimum the difference will be charged to the general account as beverage revenue.

Liquor Selections

SELECT \$18/DRINK

Buffalo Trace Kentucky Straight Bourbon
Mars Shinshu, Iwai Japanese Whisky
Redemption American Straight Rye Whiskey, Indiana
Kyro Distillery Company Gin, Finland
Wheatley Vodka, Buffalo Trace Kentucky Craft Vodka
Mount Gay Eclipse Rum, Barbados, Caribbean
Corazon Blanco, Single Estate Tequila, Jalisco, Mexico

PREMIER \$22/DRINK

Angel`s Envy Kentucky Straight Bourbon
Stranahan`s Colorado Single Malt Whiskey, Small Batch
Blackened Blended Whiskey, Columbus, Ohio
The Botanist Islay Dry Gin, Islay, Scotland
Tito`s Handmade Vodka, Austin, Texas
Brugal 1888 Rum, Dominican Republic
Casamigos Tequila Blanco, Jalisco, Mexico

EXECUTIVE \$26/DRINK

Haku White Rice Vodka, Japan
Stolichnaya Elit Vodka, Riga Region, Latvia
Horse Soldier Straight Bourbon, Kentucky
Jefferson`s Ocean Aged at Sea Bourbon
Macallan 12 Year Highland Single Malt Scotch
The Gardener Gin, France
Dos Hombres Espadin Joven Mezcal, Oaxaca, Mexico
Wild Common Tequila Reposado, Mexico

BEER SELECTIONS \$12

Coors Light, Golden, CO
Corona Extra, Mexican Lager
Stella Artois, Euro Pale Lager, Belgium
Bo Girl Pilsner, Tivoli Brewing Company, Denver, CO
Compass IPA, Bristol Brewery, Colorado Springs, CO
Golden Lion, ESB, Red Leg Brewery, Colorado Springs, CO
Broadmoor Seven Falls Prospector`s Pick Kolsch,
Red Leg Brewery Colorado Springs, CO
Heineken 0.0%, Zero Alcohol, Holland

AFTER DINNER COGNAC & CORDIAL SELECTIONS \$22/DRINK

Amaretto Disaronno
Bailey`s Irish Cream
Sambuca Romano
Spirit Hound “Cafe Colorado” Coffee Liqueur
Courvoisier VS

REFRESHMENTS

Assorted Soft Drinks
\$7.50 Each
Sparkling Mineral Waters
\$7.50 Each
Assorted Fruit Juices
\$7.50 Each
Energy Drinks
\$9 Each

CIGAR SELECTIONS FROM THE HUMIDOR

Cigars Range in Price From \$16-\$30/Cigar

A broad selection of vintage cigars are available upon request from the Humidor of The Hotel Bar. Please give your Conference or Catering Manager 10 days or more notice to accommodate your cigar needs.

Hosted Bars

Hosted Bar • Bar Set-Up Fee of \$250 for the first 2-hour period. After the initial 2-hour period, there will be a \$75 per hour charge for each Bartender. There is a minimum of (2) hours. Bartenders are staffed at a ratio of 1 each per 100 guests.

Specialty Cocktails

ICONIC COCKTAIL SHAKE-UP \$24

Unique & distinctive spirits elevate classic cocktails

Black Noise Manhattan... “Nothing Else Matters”

Sonically enhanced Blackened Whiskey, Carpano Antica Vermouth, Orange Bitters
On the Rocks with Bordeaux Cherry

Paloma

Wild Common Reposado Tequila, Grapefruit Juice, Key Lime Juice
On the Rocks with Pink Salt Rim & Grapefruit Twist

Moscow Mule

Stolichnaya Elite Vodka, Ginger Beer, Freshly Squeezed Lime Juice
On the Rocks in Copper Mug with Lime Wheel

Cosmopolitan

Haku Japanese Vodka, Cointreau, Cranberry Cocktail, Fresh Citrus Juice | *Up with Orange Twist*

Rum Punch

Wray Nephew Overproof Jamaican Rum, Jamaican Tropical Juice | *On the rocks*

Espresso Martini

Van Gough Vanilla Vodka, Espresso Syrup, Coffee Liqueur, Lemon Twist | *Up with 3 Espresso Beans*

SPEC'S MODERN SPEAKEASY \$28

Empressive Martini

Empress Gin, Fresh Citrus Juice, Splash of Ginger Beer | *Up with Edible Flower*

Lavender Gin Cocktail

The Botanist Islay Dry Gin, Cucumber, St. Germain, Lavender Syrup, Fresh Citrus Juice
On the Rocks with Cucumber Wheel & Lavender Sugar Rim

Spicy Jalapeno Margarita

House-Made Jalapeno Infused Tequila, Cointreau, Sour Mix, Agave Syrup, Tajin Rim
On the Rocks with Jalapeno Spear

Dragon Fruit Collins

Breckinridge Vodka, Dragon Fruit Liqueur, Collins Mix | *On the Rocks with Dragon Fruit*

Blackberry Mojito

Rum, Blackberry Liqueur, Sparking Water, Lime, Mint | *On the Rocks with Blackberry Spear*

COLORADO CURATED COCKTAILS \$24

Colorado Gold Rush

Silver Tequila, Aperol, Peach Liqueur, Sour Mix | *On the Rocks with Lemon Wheel*

Peach Smash

Peach Street Colorado Bourbon, Fresh Peaches, Mint, Simple Syrup, Ginger Ale
On the Rocks with Fresh Mint

291 Whiskarita

291 Colorado Whiskey, Fresh Lime Juice, Triple Sec, Simple Syrup | *On the Rocks with Lime*

Violette Martini

Colorado Spring 44 Gin, Lee Spirits Crème de Violette, Lemon Juice, Sugar
Up with Lemon Twist

Colorado Coffee & Cream

Breckinridge Vodka, Colorado's Ireton Coffee Liqueur, Coole Swan Irish Cream
On the Rocks with Chocolate Swizzle Stick

ZERO PROOF COCKTAILS \$12

Capeless Coddler

Zero Proof Cane Sugar Spirit, Cranberry Juice, Lime Juice, Splash of Seltzer Water, Lime

Collins Jr.

Zero Proof Dry London Spirit, Sprite, Collins Mix, Lime

Naranja Sanguina

Blood Orange Juice, Dehydrated Blood Orange Garnish, Lime, Mint & Seltzer

Sparkling Cranberry

Cranberry Juice, Ginger Beer, Orange Wheel & Sugared Rim



Specialty Cocktail Stations

Station Set-Up Charge: \$500 will be applied to each station.

Bars require a Minimum of \$750 +++ Revenue per Bar. Unrealized Minimums will be charged to group.

BLOODY MARY & MIMOSA BAR

\$20 Per Drink

Bloody Mary station will offer Absolut Peppar Vodka, Tito's Handmade Vodka & Corazon Blanco Tequila to add to our house Bloody Mary mix. The following embellishments will be offered. Celery, hot sauces, green olives, pepperoncini's, cornichons, black pepper, celery salt & Worcestershire sauce. A Kosher salt or Tajin rimmed glass will be optional.

The Mimosa station will offer Brut, Cava, & Prosecco sparkling wines. Orange, Cranberry, Pineapple juice & Peach Nectar.

NEW RIFF ON AN OLD FASHIONED

\$26 Per Drink

The Old-Fashioned Experience will feature Buffalo Trace Bourbon, Redemption Rye, Stranahan's Colorado Whiskey, & Dos Hombres Mezcal that guests will be able to choose from as their base liquor to build a traditional or not so traditional Old-Fashioned Cocktail. A variety of Simple Syrups, Cocktail Bitters, fruits, & citrus will be provided to assist the guest in creating their own unique Old Fashioned.

SELTZER COCKTAIL STATION ~ ADD YOUR OWN SPARKLE

\$26 Per Drink

Soda Stream Cocktails | Vodka, Gin or Tequila mixed with your favorite flavors and the perfect amount of effervescence to create a custom cocktail just for you!

- Strawberry Lime Spritzer
- Cherry Lemonade Spritzer
- Sparkling Blackberry
- Cucumber Ranch Water
- Smoked Jalapeno Ranch Water

MARGARITA MADNESS

\$26 Per Drink

Frozen Margaritas | Salted or sugared rims

- Prickly Pear
- Blood Orange
- Mango
- Strawberry
- Smoked Jalapeno
- Watermelon



Wine List

SPARKLING WINE/CHAMPAGNE

Louis Perdrier, Brut, Languedoc Roussillon, France **\$70**
Los Monteros, Cava Brut, Catalonia, Spain **\$80**
Zonin, Prosecco, Veneto, Italy **\$80**
J Vineyards, Cuvee Brut, Sparkling Wine, California **\$95**
Schramsberg, Mirabelle Brut, Sparkling Wine, California **\$110**
Champagne Edouard Brun, Brut, Champagne, France **\$135**
Pol Roger Brut Champagne, Epernay, France **\$160**
Lallier Grand, Rose Brut, Aye, France **\$195**
Collery Champagne, Blanc de Blancs, Grand Cru Brut, France **\$220**

PINOT GRIGIO

Black Ridge Vineyards, Pinot Grigio, Los Gatos, California **\$70**
Cantina Tramin, Sudtiro, Pinot Grigio, Trentino-Alto Adige, Italy **\$80**
Terlato Family Vineyards, Pinot Grigio, Friuli-Venezia Giulia, Italy **\$90**
Jermann, Pinot Grigio, Friuli-Venezia Giulia, Italy **\$105**

SAUVIGNON BLANC

Loxter Reef, Sauvignon Blanc, Marlborough, New Zealand **\$70**
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand **\$80**
Otto`s Constant Dream, Sauvignon Blanc, Marlborough, New Zealand **\$95**
Jean-Max Roger, Sancerre, Loire Valley, France **\$120**
Illumination, Sauvignon Blanc, Napa Valley & Sonoma, California **\$130**
Eleven Eleven, Sauvignon Blanc, Rutherford, Napa Valley, California **\$140**

RIESLING/ROSE/MOSCATO

Fleur de Prairie, Cotes de Provence Rose, Provence, France **\$80**
Clean Slate, Riesling, Mosel, Germany **\$80**
Paolo Saracco, Moscato d`Asti, Piedmont, Italy **\$85**
Gerard Bertrand Cotes de Roses, Rose, Languedoc-Roussillon, France **\$95**

CHARDONNAY

Line 39, Chardonnay, California **\$70**
Simi, Chardonnay, California **\$80**
RouteStock, Chardonnay, Carneros, California **\$90**
Cave de Lugny Unoaked, Macon-Villages, Chardonnay, Burgundy, France **\$100**
Panthera, Hess Family Wine Estates, Chardonnay, Russian River Valley, California **\$115**
Albert Bichot, Chablis, Burgundy, France **\$125**
Trione River Road Ranch, Chardonnay, Russian River Valley, California **\$135**
Purple Hands, Chardonnay, Dundee Hill, Oregon **\$175**
Far Niente, Chardonnay, Napa Valley, California **\$180**

PINOT NOIR

Black Ridge Vineyards, Pinot Noir, Los Gatos, California **\$70**
Angeline, Martin Ray Winery, Pinot Noir, California **\$80**
Ponzi Vineyards Tavola, Pinot Noir, Willamette Valley, Oregon **\$90**
Raeburn, Pinot Noir, Russian River Valley, California **\$100**
DeLoach, Pinot Noir, Russian River Valley, California **\$120**
Domaine Drouhin, Pinot Noir, Willamette Valley, Oregon **\$150**

MERLOT

Villa Pereire L'Eclat, Bordeaux, France **\$95**
Raymond Reserve Selection, Napa Valley, California **\$140**

CABERNET SAUVIGNON & BLENDS

Chateau Souverain, Cabernet Sauvignon, California **\$70**
Juggernaut Hillside, Cabernet Sauvignon, California **\$85**
Cult, Cabernet Sauvignon, Napa Valley, California **\$95**
Emblem By Michael Mondavi, Cabernet Sauvignon, Napa Valley, California **\$120**
Clos de Napa Cellars Reserve, Cabernet Sauvignon, Napa Valley, California **\$130**
Faust, Cabernet Sauvignon, Napa Valley, California **\$140**
Adaptation, Odette Estate, Cabernet Sauvignon, Napa Valley, California **\$155**
Mount Veeder, Cabernet Sauvignon, Napa Valley, California **\$165**
Trione, Cabernet Sauvignon, Alexander Valley, California **\$180**
Heitz Cellar, Cabernet Sauvignon, Napa Valley, California **\$210**
Don Melchor, Cabernet Sauvignon, Maipo Valley, Chile **\$290**

INTERESTING RED BLENDS

Durigutti, Malbec, Mendoza, Argentina **\$80**
Petra Zingari Toscana, Tuscany, Italy **\$90**
Cantina Zaccagnini Montepulciano, d'Abruzzo, Italy **\$85**
Chateau d`Argadens, Bordeaux Superieur Rouge, Bordeaux, France **\$90**
The Opportunist, Shiraz, Langhorne Creek, Australia **\$95**
Gundlach-Bundschu, Mountain Cuvee, Sonoma, California **\$100**
Saldo, Zinfandel, California **\$110**
Ratti Marcenasco Barolo DOCG, Piedmont, Italy **\$185**