

# 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.

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## 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

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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**

## WHOLESONE 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)

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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

Soprasetta, 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 & Noug 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)





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## 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 & Castelvetro 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

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## 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 Croute

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

A minimum selection of 4 Reception Stations is required when not ordered in conjunction with a Plated or Buffet Dinner. Reception Stations are designed for a maximum of 90 minutes of service to preserve food quality. A \$12 Per Person, Per Station surcharge will be applied for each additional 30-minute extension.

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, Frisée & 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

A minimum selection of 4 Reception Stations is required when not ordered in conjunction with a Plated or Buffet Dinner. Reception Stations are designed for a maximum of 90 minutes of service to preserve food quality. A \$12 Per Person, Per Station surcharge will be applied for each additional 30-minute extension.

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  
Crostitini (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

# Reception Stations

A minimum selection of 4 Reception Stations is required when not ordered in conjunction with a Plated or Buffet Dinner. Reception Stations are designed for a maximum of 90 minutes of service to preserve food quality. A \$12 Per Person, Per Station surcharge will be applied for each additional 30-minute extension.

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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## 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, Foccacia 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**

Bourguignon 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

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. To add a fourth course, add \$25 per person.

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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)

# 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.

## 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 Broccolini, 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 Broccolini 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

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## 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.

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## 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.

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## 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

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## 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

**Loeber 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 Marcanasco Barolo DOCG**, Piedmont, Italy **\$185**