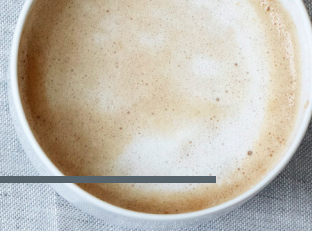


Westin Snowmass Catering Menu





Breakfast

Prices are per Guest, Based on a 90 Minute Service, Requires No Minimum and include Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and a Selection of Teas from Tazo.

THE CONTINENTAL 25.00

Choice of orange and cranberry juice; seasonal hand fruit; seasonal sliced fresh fruit and berries and freshly baked morning pastries and sweet breads.

THE EXECUTIVE CONTINENTAL 29.00

Choice of orange and cranberry juice; seasonal hand fruit; seasonal sliced fresh fruit and berries and freshly baked morning pastries and sweet breads.

Choice of Two (2)

- + Assorted Breakfast Cereals with Bananas, Whole and Skim Milk
- + New York Style Bagels | Regular and Flavored Cream Cheese
- + Individual Low Fat Fruit, Plain and Greek Yogurts
- + Fruit Yogurt Parfait | Granola and Berries

ENHANCEMENTS

Breakfast Sandwiches 10.00 per guest

Select any two (2) / Can be purchased by the dozen (\$120/dozen)

French Butter Croissant | Soft Scrambled Eggs, Smokehouse Ham, Cheddar Cheese

Breakfast Burrito | Southwestern Egg, Monterey Jack Cheese, Salsa

Southwestern Breakfast Burrito | Green Chilies, Ground Pork, Salsa

Fresh Baked Croissant | Breakfast Ham, Aged White Cheddar, Egg

- + Fruit Yogurt Parfait | Pure and Natural Granola, Berries | 8
- + Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk | 7
- + Chilled Hard Boiled Eggs | 24/ dozen
- + Assortment of Scones with Fruit Preserves and Whipped Butter | 7
- + Freshly Made Fruit Smoothie | Yogurt, Honey, Seasonal Fruits, Berries | 8
- + Imported and Domestic Cheese and Charcuterie | 15
- + Warm Cinnamon Rolls | 6

All pricing is Per Person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 24% taxable service charge, an 8% Event Fee on Food and Beverage Only an 10.4% sales tax. Consuming raw or undercooked eggs, meat, or seafood may increase your risk of foodborne illnesses

Breakfast Table

CLASSIC BUFFET 35.00

Require a minimum of 20 Guests

Orange and Cranberry Juice

Seasonal Sliced Fresh Fruit and Berries

Freshly Baked Morning Pastries and Sweet Breads

A Medley of Breakfast Cereals | Bananas, Whole and Skim Milk (*Soy and Almond Milk on Request*)

Individual Low-fat Fruit, Plain and Greek Yogurts

Farm Fresh Scrambled Eggs

Steel-Cut Oatmeal | Brown Sugar, Dried Fruits, Raisins, Nuts, and Milk

+ **Choice of 2:** Hardwood Smoked Bacon, Country Sausage Links, Chicken Apple Sausage, Or Grilled Smokehouse Ham

+ **Choice Of:** Oven Roasted Breakfast Potatoes with Fresh Herbs Or Hash Browns

+ **Choice Of:** Brioche French Toast or Griddle Pancakes | Maple Syrup

ENHANCEMENTS

FARM FRESH EGG OMELET STATION 13.00**

Cheddar and Swiss Cheeses, Andouille Sausage, Diced Smokehouse Ham, Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet Onions, Spinach Leaves, Bacon, Salsa with Eggbeaters and Egg Whites Available

MADE TO ORDER BELGIAN WAFFLES 12.00**

Fresh Berries, Warm Syrup, Whipped Cream and Butter

THIN SLICED SMOKED SALMON 14.00

Assorted Bagels, Low-Fat and Regular Cream Cheese, Capers, Red Onion, Sliced Tomatoes and Chopped Egg

**Attendant Fee | 200

50 Guests per station

All pricing is Per Person unless otherwise noted and subject to change without notice. All food and beverage is subject to a 24% taxable service charge, an 8% Event Fee on Food and Beverage Only an 10.4% sales tax

Morning Breaks

Prices are per Guest and Carries No Minimum. HOT BEVERAGES: Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Black, Green and Herbal Tea. CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

90 MINUTE BEVERAGE SERVICE

Hot Beverages | 12

Carbonated Beverages | 6

Enhanced Beverages | 9

Hot and Carbonated Beverages | 18

Hot and Enhanced Beverages | 21

1/2 DAY BEVERAGE SERVICE

Hot Beverages | 18

Carbonated Beverages | 9

Enhanced Beverages | 14

Hot and Carbonated Beverages | 27

Hot and Enhanced Beverages | 32

ALL DAY BEVERAGE SERVICE

Refreshed Throughout the Day

Hot Beverages | 30

Carbonated Beverages | 15

Enhanced Beverages | 23

Hot and Carbonated Beverages | 45

Hot and Enhanced Beverages | 53

ENHANCED BEVERAGE SELECTION

Please Select Four

+ Pepsi's Collection of Soft Drinks

+ Gatorade | G2

+ Pure Life Iced Teas

+ Izze Carbonated Fruit Juices

+ Kick Start Energy Drinks

+ Sugar Free Red Bull Energy Drink

+ Starbuck's Frappuccino and Double Shots

+ Assorted Naked Brand Smoothies

+ Coconut Water

+ Sub Icelandic Water

AM Boost

Price for up to 3 | \$18

Price for up to 5 | \$24

Designer Trail Mix Station | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

Fruit Shooter | Soy Milk, Blueberry, Banana, Apple and Lemon Juice superfood

Assorted Granola and Energy Bars

Fruit Yogurt Parfait | Granola and Berries

Buttery Crumbly Coffee Cake

Selection of Bagels | Plain and Flavored Cream Cheeses

Display of Fresh Baked Breakfast Breads and Muffins

Season's Picked Fresh Whole Fruit

Fruit Smoothie | Yogurt, Honey, Seasonal Fruits and Berries

Sliced Melons, Seasonal Fruits and Berries

Warm Cinnamon Rolls with Fondant

Fruit and Brie Skewers

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Afternoon Breaks

Prices are per Guest and Carries No Minimum. HOT BEVERAGES: Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, Hot Cocoa (AM) and a Selection of Black, Green and Herbal Tea. CARBONATED BEVERAGES: Pepsi's Collection of Soft Drinks and Bottled Water

90 MINUTE BEVERAGE SERVICE

Hot Beverages | 12
Carbonated Beverages | 6
Enhanced Beverages | 9
Hot and Carbonated Beverages | 18
Hot and Enhanced Beverages | 21

1/2 DAY BEVERAGE SERVICE

Hot Beverages | 18
Carbonated Beverages | 9
Enhanced Beverages | 14
Hot and Carbonated Beverages | 27
Hot and Enhanced Beverages | 32

ALL DAY BEVERAGE SERVICE

Refreshed Throughout the Day
Hot Beverages | 30
Carbonated Beverages | 15
Enhanced Beverages | 23
Hot and Carbonated Beverages | 45
Hot and Enhanced Beverages | 53

ENHANCED BEVERAGE SELECTION

Please Select Four(4)
+ Pepsi's Collection of Soft Drinks
+ Gatorade | G2
+ Pure Life Iced Teas
+ Izze Carbonated Fruit Juices
+ Kick Start Energy Drinks
+ Sugar Free Red Bull Energy Drink
+ Starbucks' Frappuccino and Double Shots
+ Assorted Naked Brand Smoothies
+ Coconut Water
+ Sub Icelandic Water

PM Recharge

Price for up to 3 | \$18
Price for up to 5 | \$24

Individual Bags of White Cheddar Popcorn and Cracker Jacks

Season's Picked Fresh Whole Fruit

Sliced Melons, Seasonal Fruits and Berries

Toasted Pita Chip | Smooth Hummus and Baba Ganoush

Fiesta Chips | Salsa, Guacamole
+ Chile Con Queso | Add 2

Miniature Candy Bars, Twizzlers, and M&M's

Premium Mixed Nuts, Dried Fruits, Wasabi Chick Peas and Cocktail Pretzels

Lemon Tart Bars

Decadent Fudge Brownies and Chocolate Chunk Blondies

Crudit  Display | Buttermilk Ranch and Blue Cheese Dips

Assorted Bags of Potato Chip, Pretzels, Vegetable Chips

Warmed Ballpark Pretzels | Honey and Stone Ground Mustards
+ Spicy Cheddar Dip | Add 2

Assorted Home Baked Cookies

Lemon Pound Cake

Assorted Granola and Energy Bars

Designer Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms

Chocolate Covered Strawberries

ON CONSUMPTION

Clif® Energy Bars | Add 5 Per Bar

Plated Lunch

Plated Luncheons Require a Minimum of 10 Guests. All Plated Luncheons include Three Courses, artisanal Bread and Sweet Butter, Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and a Selection of Teas from Tazo.

PLATED FIRST COURSE

Please Select One (1)

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CRISP CAESAR SALAD, ROMAINE HEARTS

Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette

TODAY'S SOUP

TUSCAN VEGETABLE SOUP

White Beans, Herbs, Plum Tomatoes and Black Pepper

TOMATO BISQUE

Cr me Fraiche with Basil Infused Extra Virgin Olive Oil

CREAMY CORN CHOWDER

Rock Shrimp and Potato

PLATED MAIN COURSE

Please Select One Hot or Cold Entree

Chilled Entrees

SEARED TUNA NICOISE 46.00

Charred Rare Yellowfin Tuna, Local Greens, Fingerling Potatoes Haricot Vert, Kalamata Olives, Egg, Tomato, Shallot Mustard Vinaigrette

TRADITIONAL CHOPPED COBB 35.00

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg Blue Cheese, Italian Dressing

GRILLED CHICKEN CAESAR SALAD 35.00

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano Focaccia Croutons, Caesar Dressing

+ Substitute Poached Shrimp | Add 8.00

Hot Entrees

Includes Chef's Choice of Seasonal Vegetable

GRILLED CHICKEN PENNE PASTA 38.00

Boursin Cream Sauce

CHICKEN ROULADE 42.00

Spinach, Goat Cheese, Sundried Tomato, Potato Gratin

DIJON PANKO CRUSTED SALMON 46.00

Roasted Red Pepper Coulis, Herb Basmati Rice

TUSCAN GRILLED FLAT IRON STEAK 52.00

Tomato-Rosemary Confit, Roasted Red Bliss Potatoes

Vegetarian Entrees

VEGETARIAN FARO (V)

Quinoa Onion, Garlic, Cremini Mushrooms, Yellow Squash, Zucchini, Parmesan, Basil

PORTOBELLO AND VEGETABLE SHORT STACK

Roasted and Grilled Zucchini, Squash, Eggplant, Red Onion, Peppers, Spinach and Pesto Oil

PLATED DESSERT

Please Select One

DECADENT CHOCOLATE MOUSSE

Seasonal Berries and Whipped Sweet Cream

VANILLA BEAN MOUSSE PARFAIT

Sugar Cookie Crumbles and Whipped Sweet Cream

FRUIT TART OF THE SEASON

Fruit Coulis

CARROT CAKE

Cream Cheese Frosting

CHEESECAKE

Fresh Fruit Compote

BOURBON CHOCOLATE BREAD PUDDING

Vanilla Bean Sauce

HOMEMADE SHORTCAKE

Fresh Berries and Whipped Sweet Cream

KEY LIME PIE

SEASONAL FRESH FRUIT

Sabayon

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Cold Lunch Tables

Buffet Luncheons Require a Minimum of 20 Guests. Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and a Selection of Teas from Tazo. Enjoy Value Pricing is Selected on the Indicated Day.

SIMPLY SANDWICHES 49.00

Monday and Thursday Preferred Price | 44

TOMATO BASIL GORGONZOLA BISQUE

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

ROASTED BEET AND APPLE SALAD

Diced Beets, Granny Smith Apples, Watercress, Rainbow Carrots, Red Onion, Orange-Pomegranate Vinaigrette

OVEN ROASTED TURKEY BREAST AND SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade
Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

NEIGHBORHOOD DELI 49.00

Wednesday Preferred Price | 44

BEEF BARLEY SOUP

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CUCUMBER AND TOMATO SALAD

Red Onions, Red Wine Vinaigrette

ISRAELI COUS COUS SALAD

Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette

GRILLED CHICKEN ON CIABATTA

Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

OPEN FACED GRILLED VEGETABLES ON FOCACCIA

Smooth Hummus

YELLOWFIN TUNA SALAD ON WHOLE GRAIN

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Boulder Chips

DESSERT

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
Key Lime Pie
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

FROM THE FARMERS PRODUCE STAND 49.00

Monday and Friday Preferred Price | 44

ROASTED BUTTERNUT SQUASH SOUP

BUFFALO MOZZARELLA SALAD

Cherry Tomato and Basil Leaves Champagne Vinaigrette

MEDITERRANEAN QUINOA SALAD

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

BUILD YOUR OWN SALAD:

GREENS

Romaine Hearts and Iceberg Salad, Baby Greens Salad

TOPPINGS

Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic Herb Croutons

PROTEINS

Marinated and Grilled Sliced Chicken Breast, Flank Steak, Salmon, and Portobello Mushrooms

DRESSINGS

Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

DESSERT

Fruit Tart of The Season | Fruit Coulis
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli

Hot Lunch Tables

Buffet Luncheons Require a Minimum of 20 Guests. Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee and a Selection of Teas from Tazo. Enjoy Value Pricing is Selected on the Indicated Day.

A TASTE OF ITALY 63.00

Monday and Thursday Preferred Price | 58

MINESTRONE SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella, Cherry Tomato, Basil Leaves, Champagne Vinaigrette

BAKED RIGATONI

Roasted Garlic Tomato Sauce, Smoked Mozzarella, Grilled Shrimp, and Shaved Parmesan-Reggiano,

CHEESE RAVIOLI

Grilled Vegetables, Roasted Garlic Cream Sauce

CHICKEN CHARDONNAY

Farfalle, Grilled Chicken, Roasted Tomatoes, Artichokes, and Garlic Confit

Garlic Cheese Toasted Focaccia
Seasonal Fresh Vegetables

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone

FLAVORS OF THE MEDITERRANEAN 65.00

Tuesday and Friday Preferred Price | 60

TUSCAN WHITE BEAN SOUP

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

COMPOSED TABBOULEH SALAD

Bulgur Grain, Roasted Eggplant, Roasted Red Bell Peppers and Yellow Squash, Cherry Tomatoes, Cucumber, Parsley, Mint, Chick Peas, Feta, Lemon Juice

PAN SEARED CHICKEN BREAST

Lemon, Capers, Oven Dried Tomatoes, Roasted Potatoes

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GRILLED SALMON

Herbed Garlic Butter and Red Pepper Risotto

GRILLED FLANK STEAK

Peppers, Green Onion, Balsamic Jus

Bouquet of Marinated and Grilled Vegetables

DESSERT

Fruit Tart of The Season | Fruit Coulis
Chocolate Mousse Parfaits
Sweet Ricotta Filled Cannoli

AMERICAN COMFORT 61.00

Wednesday Preferred Price | 56

TOMATO BASIL GORGONZOLA BISQUE

TRADITIONAL CHOPPED COBB

Chopped Chicken, Smoked Bacon, Tomatoes, Chopped Egg, Blue Cheese, Italian Dressing

DOUBLE HERB BATTERED FRIED CHICKEN BREAST

HOMESTYLE ALL BEEF MEATLOAF

Bourbon Tomato Sauce

SPIRAL MACARONI

Asago, Cheddar, Gruyere and Goat Cheese

BAKED TILAPIA

Fresh Herbs, Extra Virgin Olive Oil, Lemon

Garden Fresh Green Beans and Caramelized Onion Casserole
Poblano and Sweet Corn Bread
Homemade Cole Slaw
Whole Grain Mustard Potato Salad

DESSERT

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

Hot Lunch Tables

Available Everyday. Requires a minimum of 10 Guests

Small Group Hot Buffet 66.00

TODAY'S SOUP

ASSORTED ARTISANAL ROLLS AND SWEET CREAMERY BUTTER

CHEF'S SELECTION OF SEASONAL VEGETABLES AND STARCHES

CHOICE OF ONE SALAD

Crisp Caesar Salad
Baby Spinach Salad

CHOICE OF TWO ENTREES

Meatloaf
Baked Tilapia
Herb Battered Fried Chicken
Grilled Salmon
Grilled Flank Steak
Pan Seared Chicken Breast
Baked Rigatoni
Cheese Ravioli

CHOICE OF TWO DESSERTS

Chocolate Decadence Cake
Bourbon Bread Pudding
Carrot Cake
Cheesecake
Homemade Shortcake
Vanilla and Chocolate Parfaits

Grab and Go

Groups Up To 25 Guests, Select Two Sandwiches. Groups Over 25 Guests, Select Three Sandwiches
Dine in Charge | \$ 8.00

Boxed Lunch To Go 30.00

ALL LUNCHES INCLUDE THE FOLLOWING:

Homemade Cole Slaw or Whole Grain Mustard
Potato Salad

Potato Chips

Seasonal Hand Picked Whole Fruit

Freshly Baked Chocolate Chip Cookie

Pepsi's Collection of Soft Drinks and
Bottled Water

Sandwich Selection:

OVEN ROASTED TURKEY BREAST AND SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

BLACK FOREST HAM ON COUNTRY BAGUETTE

Gruyere, Purple Basil- Mustard

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade

Reception Tables

Prices are Per Guest. Requires a minimum of 25 guests

ARTISANAL CHEESE DISPLAY 19.00

Smoked Holland Gouda | Dried Apricots, Pecans
Tillamook Cheddar | Grape of the Season
Vermont Blue Cheese | Dried Apples, Spiced Pecans
Emmenthaler Swiss | Raspberries, Marcona Almonds
Gourmandise, Brie and Boursin | Fresh Berries
Whole Grain and Water Crackers, Sliced Baguettes

CRUDITÉS 15.00

Display of Crisp Garden Vegetables
Buttermilk Ranch and Chipotle-Parmesan Dips
Toasted Pita Chips and Crostini
Creamy Hummus and Tapenade

SEASONAL FRUIT TABLE 15.00

Seven Hand Cut Fruits and Berries
Honey Yogurt Dip and Nutella

EUROPEAN ANTIPASTI 25.00

Capicola, Genoa Salami, Mortadella, Prosciutto
Fresh Mozzarella, Aged Provolone and Gorgonzola Cheeses
Collection of Marinated and Grilled Vegetables and Mushrooms, Olives, Roasted Tomatoes and Artichoke Hearts
Crusty Country Bread, Crackers, Crostini

SIGNATURE SWEETS 21.00

Assorted Miniature Pastries
Chocolate Dipped Strawberries
Freshly Brewed Starbucks® Coffee, Decaffeinated Coffee, and a Selection of Teas from Harney and Sons

BUILD YOUR OWN STREET TACOS 24.00

Chimichurri Marinated Flank Steak, Chipotle Shredded Chicken, Blackened Walleye
Sweet Corn Pico De Gallo, Jalapeno Slaw, Pickled Onion, Lettuce
Guacamole, Sour Cream, Salsa, Mini Flour and White Corn Tortillas

FUITS DE MER MARKET PRICE

+ Saffron Poached Shrimp
+ Oysters on the Half Shell
+ King Crab Claws
+ Chilled PEI Mussels
Traditional Cocktail Sauce, Horseradish, Mignonette, Grilled Lemon

COLORADO STATION 27.00

Based on 3 pieces per person

Beef Sliders
Lamb Lollipops | Mint Pesto
Continental Cocktail Sausages | Chipotle BBQ
Beer Battered Fried Mushrooms | Goat Cheese Fondue
Chef's Choice Market Vegetables | Ranch Dip

Action Stations

Prices based 90 minutes of Service. Requires a Minimum of 25 Guests. Requires an Attendant \$200 Culinarian

PERSONAL PASTA CREATION 24.00:

Penne, Farfalle and Four Cheese Tortellini Pastas
Roasted Peppers, Caramelized Onions, Kalamata Olives, Baby Spinach, Roasted Mushroom and Garlic Confit
Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp
Gorgonzola and Parmesan-Reggiano Cheese
Basil Marinara, Herb Cream, Pesto and Vodka Sauces
Extra Virgin Olive Oil
Rustic Bread Display

FARM STAND "CHOP CHOP" SALAD 20.00

Romaine Hearts and Crisp Iceberg Blend
Soft Baby Field Greens and Baby Spinach Leaves
Julienne Carrots, Diced Tomatoes, Shaved Red Onion, Sliced Cucumbers, Julienne Peppers,
Toasted and Spiced Nuts, Parmesan-Reggiano Cheese, Bleu Cheese, Smoked Bacon, Eggs,
Focaccia Croutons
Fresh Rolls and Sweet Butter
Buttermilk Ranch and Creamy Caesar Dressings,
Sesame-Ginger and Citrus Olive Oil Vinaigrettes

SIZZLING WOK 27.00

Marinated Beef and Tender Chicken Stir-fried with Oriental Vegetables and Condiments
Hoisin, Teriyaki, Sweet and Sour, Hot Chile and Ponzu Sauces
Colrose Sticky and Brown Rice
Served in Chinese To-Go Cartons

MAC AND CHEESE STATION 25.00

Rotini, Penne, or Macaroni
Tillamook Cheddar, Smoked Gouda, or American
Smoked Bacon, Chorizo, or Grilled Chicken
Green Chilies, Broccoli, Chives, Sweet Peas, Jalapenos, and Sun Dried Tomatoes

Tableside Carvery

Prices are Per Item. All Stations Require an Attendant \$200 Culinarian Fee

OVEN ROASTED TURKEY 300.00

Cranberry Orange Compote
Serve 30 Guests

SLOW ROASTED PRIME RIB OF BEEF 450.00

Horseradish Sauce, Au Jus
Serves 25 Guests

ROOT BEER GLAZED SMOKEHOUSE HAM 320.00

Grilled Pineapple Relish, Spicy Honey Mustard Sauce
Serves 35 Guests

ROASTED BEEF TENDERLOIN 250.00

Port Cherry Reduction, Horseradish Sauce, Dijon Mustard
Serves 12 Guests

DIJON AND BOURBON MARINATED PORK LOIN 275.00

Apple Raisin Chutney, Whole Grain Mustard Cream
Serves 20 Guests

CEDAR PLANK ROASTED SALMON 275.00

Sweet Dijon Glaze
Serves 25 Guests

FISH TACOS 250.00

Whole Fried Snapper, Warm Flour Tortilla, Pickled Red Onion, Queso Blanco Roasted Red Pepper Sauce, Salsa Verde
Serves 25 Guests

TABLESIDE CARVERY ENHANCEMENTS 8.00

Braised Cinnamon Apples
Braised Greens, Bacon
Creamed Spinach and Artichoke
Grilled Mixed Vegetable
Herb Roasted Fingerling Potatoes, Shallots and Fennel
Israeli Cous Cous, Currents, Pistachios and Mint
Smashed Potatoes, Olive Oil, Sea Salt, and Chives

Passed Hors d'oeuvres

Prices are Per Item. Butler passed. Minimum Order 25 Prices per item

Chilled Specialties

FOR 5

Deviled Eggs
Smoked Salmon Rolls | Cream Cheese on Cucumber
Lemon and Thyme Hummus | Crispy Pita Chip, Red Onion Marmalade
Diced Roma Tomatoes and Fresh Mozzarella | Basil Pesto, Garlic Toasted French Bread

FOR 6

Antipasto Skewers | Marinated Artichoke Hearts, Fresh Mozzarella, Kalamata Olives, Roasted Red Peppers
Melon Wrapped In Prosciutto
Grilled Chicken Waldorf Salad | Walnuts, Phyllo Cup

FOR 7

Shrimp and Gazpacho Shooter Marinated
Herb Roasted Beef and Bleu Cheese Canape | Tomato Jam
Caribbean Crab Salad | Mini Puff Pastry Bowls
Blackened Tuna | Crisp
Poached Jumbo Shrimp | Horseradish Sauce
Maine Lobster Salad in Crispy Phyllo Tart | Celery | Tarragon

Reception Packages

Minimum 25 Guests

4 Pieces per guest: | 26 per guest
Select 2 Cold and 2 Hot

6 Pieces per guest: | 37 per guest
Select 3 Cold and 3 Hot

8 Pieces per guest: | 50 per guest
Select 4 Cold and 4 Hot

Hot Specialties

FOR 6

Toasted Spinach and Feta Phyllo Pockets
Baked Raspberry and Brie In Puff Pastry
Vegetarian Spring Rolls | Sweet Chili & Soy Sauce
Stuffed Mushrooms Florentine
Three Cheese Quesadilla | Salsa
Buffalo Chicken Drumettes | Blue Cheese Sauce

FOR 7

Spicy Beef Empanada | Chipotle Red Salsa
Jerk Chicken on a Stick | Lime Butter Sauce
Thai Cashew Chicken Spring Rolls | Spicy Peanut Dipping Sauce
Chicken Tenders, Mango-Ginger Sauce
Chicken Quesadilla | Chipotle Sour Cream
Goat Cheese, Asparagus and Mushroom Tart | Porcini Cream Sauce
Beef Wellington | Mushrooms Duxelle In Puff Pastry

FOR 8

Baby Lamb Chop Lollipop Dijon
Coconut Shrimp | Mango Chutney
Seared Pepper Tuna | Crostini
Herb and Garlic Shrimp Skewer | Sweet and Hot Mustard Sauce
Scallops Wrapped In Bacon
Oven Baked Crab Cake | Avocado Mousse, Chipotle Mayo

Add a display table with your Hors d'oeuvres package:
Based on 90 Minutes of Service

Artisanal Cheese Display	Add 18.00
Crudités	Add 12.00
Seasonal Fruit	Add 16.00

Plated Dinners

Plated Dinners Require a Minimum of 10 Guests. All Dinners include Three Courses, Artisanal Rolls and Sweet Butter, Freshly Brewed Starbucks® Coffee including Decaffeinated and a Selection of Teas from Tazo.

FIRST COURSE

Please Choose One (1)

TODAY'S SOUP

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette

TOMATO AND FRESH MOZZARELLA SALAD

Soft Baby Greens, Basil Leaves, Fresh Black Pepper, Sea Salt, Olive Oil

MAIN COURSE

Includes Chef's Choice of Seasonal Vegetables

PAN SEARED CHICKEN 50.00

Boursin Au Gratin Potatoes, Black Cherry Gastrique

CHILE SEARED CHICKEN BREAST 52.00

Pineapple Mango Relish, Cilantro Mashed Red Potatoes

MARINATED AND GRILLED FLAT IRON STEAK 62.00

Cajun Steak Sauce, Smoked Cheddar Mashed Potatoes

BACON WRAPPED TENDERLOIN 70.00

Sweet Potato Puree, Cremini Mushroom and Red Wine Demi

OLIVE OIL HERB ROASTED CHILEAN SEA BASS 64.00

Tomato Basil Sauce, Risotto Milanese

PAN ROASTED HALIBUT | ROASTED VEGETABLE 62.00

Risotto, Tarragon-Butternut Squash Puree, Grilled Asparagus, Lemon Béurre Blanc

VEGETARIAN ENTREE

PENNE PRIMAVERA

Roasted Vegetable, Baby Spinach

STUFFED TOMATO

Quinoa, Grilled Farmstand Vegetables & Balsamic Reduction Drizzle

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DUET UPGRADE 12.00

PAN SEARED LUMP CRAB CAKE

Poblano Pepper and Sweetcorn Relish, Dijon Aioli

POACHED JUMBO SHRIMP

Remoulade, Grilled Lemon

MAINE LOBSTER RAVIOLI

Creamy Tomato Vodka Sauce

FINAL COURSE

Please Choose One (1)

DECADENT CHOCOLATE MOUSSE

Sliced Berries, Whipped Sweet Cream

VANILLA BEAN MOUSSE PARFAIT

Sugar Cookie Crumbles, Whipped Sweet Cream, Berry

FRUIT TART

Whipped Sweet Cream

CHOCOLATE DECADENCE CAKE

Berry Coulis

CHEESECAKE

Fresh Fruit Compote

BOURBON CHOCOLATE BREAD PUDDING

Vanilla Bean Sauce

SHORTCAKE

Seasonal Fresh Berries and Whipped Sweet Cream

KEY LIME PIE

BEYOND BANQUETS

A Restaurant Experience in a Banquet Setting

Choose any three entrees without counts and your servers will take table orders at the time of the event.

Pricing is per person based on highest priced entrée

Requires the purchase of a fourth course.

Add \$10 additional service charge.

Please ask one of our Catering Managers for details

Dinner Tables

Buffet Dinners Require a Minimum of 20 Guests. Freshly Brewed Starbucks® Coffee including Decaffeinated and a Selection of Black, Oolong, Green and Herbal Teas from Harney & Sons and Iced Tea, on Request..

NUEVO LATINO 71.00

SOUTHWESTERN CHICKEN AND TORTILLA SOUP

Sour Cream, Green Onion

BABY FIELD GREENS SALAD

Shaved Red Onion, Crispy Tri-Color Tortilla Strips, Chipotle Ranch Dressing

ROMAINE AND WATERCRESS SALAD

Fennel, Oranges, Almonds, Sangria Vinaigrette

CHAR-GRILLED MARINATED SKIRT STEAK

Chimichurri Garlic, Onions and Fresh Herbs

ROASTED FRESH CATCH

Pineapple Mango Relish, Grilled Lemon

CHILE-RUBBED SLOW ROASTED PORK LOIN

Poblano and Sweet Corn Relish, Pan Jus

FRIJOLES BORRACHOS

Field Tomatoes, Minced Jalapeno, Red Onion, Cilantro

ARROZ ESPANOLA

Roasted Squash, Tomatoes and Onion
Corn Bread and Whipped Butter

DESSERT

Churros with Mexican Chocolate and Honey
Warm Rice Pudding
Chile Dusted Fruit Salad

VIVO ITALIANO 68.00

ROASTED TOMATO BASIL AND GORGONZOLA BISQUE

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CAPRESE SALAD

Buffalo Mozzarella, Cherry Tomato, Basil Leaves, Champagne Vinaigrette

PARMESAN CRUSTED BONELESS BREAST OF CHICKEN

Roasted Garlic Tomato Sauce

GRILLED SALMON PUTTANESCA

Chopped Tomatoes, Olives, Capers

BAKED RIGATONI

Roasted Garlic Tomato Sauce, Mozzarella and Shaved Parmesan-Reggiano

GRILLED FLANK STEAK

Balsamic Glaze, Fresh Herbs

Herb Roasted Potatoes

Bouquet of Marinated and Grilled Vegetables
Focaccia and EVOO

DESSERT

Sweet Ricotta Filled Cannoli
Cheesecake | Berry Coulis
Tiramisu

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Dinner Tables

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CHOP HOUSE 87.00

ROASTED BUTTERNUT SQUASH SOUP

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

SEASONAL GREENS

Blackberries, Crumbled Goat Cheese, Candied Walnuts, Blackberry-Balsamic Vinaigrette

ROASTED ASPARAGUS AND WILD MUSHROOM SALAD

Asparagus, Wild Mushroom Mix, Red Onion, Red and Yellow Bell Pepper, Baby Button Mushrooms, Roasted Tomato, Truffle Vinaigrette

FIRE-GRILLED SLICED SIRLOIN

PAN-ROASTED ATLANTIC SALMON FILETS

GRILLED MARINATED BONE-IN PORK CHOP

BAKED POTATO BAR

Sour Cream, Smoked Bacon, Chives, Aged Cheddar Cheese, Soft Butter

Maitre D'hotel Butter, Whole Grain Mustard, Lemon Aioli, Horseradish Cream
Oven Roasted Steakhouse Asparagus

DESSERT

Cheesecake | Fresh Fruit Compote
Warm Fruit Cobbler | Whipped Sweet Cream

MAROON BELLS BBQ 64.00

TODAY'S SOUP

WEDGE OF ICEBERG

Diced Tomato, Smoked Bacon, Danish Blue, Champagne Vinaigrette Or Blue Cheese Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

CAROLINA CLOE SLAW

Cabbage, Carrots, Tangy Vinegar Dressing

HOUSE SMOKED BRISKET

Jack Daniels BBQ Sauce

GRILLED CHICKEN

Peach BBQ Sauce

BABY BAKED POTATOES

Butter, Sour Cream, Chives, Shredded Cheese, and Crumbled Bacon

SQUASH

Mild Green Chili

JALAPENO CORN BREAD

Whipped Colorado Honey Butter

DESSERT

Warm Seasonal Fruit Cobbler | Whipped Cream
Chocolate Decadence Cake
Banana Pudding| Vanilla Wafers, Sweet Whipped Cream

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Beverages

Bartender Fees: Flat \$250 per bartender | Staffing: One Bar Required For Every 100 Guests

SPIRITS

Tito's Vodka, Bacardi Superior Rum, Tanqueray Gin, Patron Tequila, Makers Mark Bourbon, Crown Royal, Dewar's Scotch, Jameson Irish Whiskey, Bailey's Irish Cream, Kahlua, DeKuyper Brands Cordials, Martini & Rossi Vermouth

WINE

Story Point Chardonnay and Cabernet Sauvignon
La Marca Prosecco

BEER

Bud Light, Sam Adams, Coors Light, Bud Light, Blue Moon Belgian, Lagunitas, Corona Extra, Aspen Independence Pass Ale, St. Pauli Girl N.A., New Belgium Fat Tire

TRADE UP

Substitute up to three of the Traditional Brands with the Spirits Listed Below

Add \$2.00 to the Cocktail price

Add \$2.00 to the First Hour

VODKA | Absolut, Belvedere, Grey Goose, Ketel One

GIN | Bombay Sapphire. Plymouth

RUM | Bacardi, Botran

BOURBON | Bulleit, Woodford Reserve, Basil Hayden, Knob Creek, Bookers

SCOTCH | Chivas Regal, Johnnie Walker Black

TEQUILA | Patron Añejo, Herradura, Casa Nobles Resposado

CORDIAL SELECTION

Bailey's, Campari, Fireball, Drambuie, Midori, RumChata, Southern Comfort, Chambord, Cointreau, Disaronno, Kahlua, Patron XO Café, Sambuca, Grand Marnier, Frangeli-co, St Germain

BEER AND WINE BAR

Priced per Person

First Hour | 16
Additional Hours | 8

TRADITIONAL BARS

PACKAGE BAR

Priced Per Hour

First Hour | 26
Additional Hours | 12

HOSTED BAR

Priced Per Drink

Mixed Drinks | 12
Craft Beer | 8
Imported Beer | 7
Domestic Beer | 6
Wine by the Glass | 12
Cordials | 13
Soft Drinks and Mineral Water | 5

CASH BAR

Priced Per Drink

Mixed Drinks | 16
Craft Beer | 11
Imported Beer | 10
Domestic Beer | 9
Wine by the Glass | 16
Cordials | 17
Soft Drinks and Mineral Water | 7

WINE UPGRADE

Add \$2.00 to Package prices and by the glass price

+ William Hill Central Coast Chardonnay
+ Whitehaven Sauvignon Blanc
+ William Hill Central Coast Cabernet
+ MacMurray Estate Central Coast Pinot Noir

Add \$6.00 to Wine by the glass price

+ Talbott Kali Hart Chardonnay
+ Saint Claire Sauvignon Blanc
+ Louis Martini Cabernet
+ J Vineyards "Black" Pinot Noir
+ Fleur Du Mer Rose

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Wine

Based on availability. Please discuss with your Catering Manager.

WHITES & ROSE

Attitude by Pascale Jolivet Rose, France | 44

Kunde Sauvignon Blanc, CA | 32

Le Rime Pinot Grigio, Italy | 28

Imagery Chardonnay, CA | 40

Louis Jadot Steel Chardonnay, France | 48

Copper Cane Chardonnay, Napa | 48

August Kessler "R" Reisling, Germany | 40

Pascale Jolivet Sancerre, France | 65

SPARKLING

Caposaldo Prosecco | 42

Veuve Clicquot Brut | 110

Moet & Chandon Rose | 125

Mumm Napa Brut Prestige | 60

REDS

Mercer Cabernet, WA | 40

Joel Gott 815 Cabernet, Napa | 50

Estancia Pinot Noir, Central Coast, CA | 38

Siduri Pinot Noir, Oregon | 68

CMS Hedges Red Blend, WA | 40

Benzinger Merlot, Sonoma | 44

Ravenswood Zinfandel, Sonoma | 44

Alamos Selection Malbec, AR | 52

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Beverages

Bartender Fees: Flat \$250 per bartender | Staffing: One Bar Required For Every 100 Guests

SPECIALTY BARS

ULTIMATE BLOODY MARY BAR | 15

POISON | Absolut, Tito's Handmade, Ketel One, New Amsterdam

Select Two Vodka

SALAD | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green olives, Pickled Jalapeños, Pepperoncini's, Marinated artichoke hearts, Marinated pearl onions

PROTEIN | Bacon, Oysters, Cooked Shrimp, Beef Jerky

SEASONING | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground black Pepper, Seasoned Salts, Pickle Juice, Olive Brine

FLAVOR | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce, Steak Sauce, BBQ Sauce

UPGRADE VODKA | Add \$2 | Grey Goose, Belvedere

MOJITO BAR | 12

Relax and Unwind In the Company of Good Friends and Refreshing, Light Taste of Cuba

Flavored Cruzan Rum, Mint, Lime And Soda.
Classic, Raspberry, Strawberry, Coconut, Blueberry and Seasonal Selections

COLORADO BREWING CRAFT BEER EXPERIENCE | 9

SKA True Blonde Ale, Avery IPA, Avery Ellies Brown Ale, New Belgium Fat Tire, Odell 90 Shilling, and Blue Moon Belgium White Ale

SPECIALTY COCKTAILS

BOURBON MAPLE APPLE CIDER | 13

Served Warm Or Chilled

This Cocktail Will Warm You All The Way Through After A Day On The Mountain.
Makers Mark Bourbon, Maple Syrup and Apple Cider

SHEER BLISS GINGER PEAR | 11

Refreshing & Crisp - This Cocktail Will Leave You Feeling Blissful!

Spiced Pear Vodka, Domaine De Canton Ginger Liqueur, Fresh Lemon and Ginger Topped with Rocky Mountain Pear Soda

MILE HIGH MARGARITA | 13

Need We Say More?

Patron Anejo, Patron Citronge Mango, Lime and Pineapple Juice.

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Day Meeting Package

The Day Meeting Package provides all the critical elements of a Total Meeting Experience. These elements include: All-Day Food and Beverage, Meeting Space, Technology and Meeting Support Services The items below are an example of the variety and quantity that can be expected. Your Conference Planning Manager can provide menu details for the day of your meeting.

ALL DAY FOOD AND BEVERAGE

CONTINUOUS SERVICE (7AM-5PM)

Freshly Brewed Starbucks® Coffee and Decaffeinated Coffee, Hot Cocoa and A Selection of Black, Herbal and Specialty Teas
Assorted Pepsi Soft Drinks and Bottled Still and Water
Seasonal Hand Picked Fruit

EXECUTIVE CONTINENTAL BREAKFAST (7AM-9AM)

Assorted Iced Juices
Sliced Melons, Seasonal Fruits and Berries
An Assortment of Breakfast Cereals | Bananas, Whole and Skim Milk
Individual Fruit and Plain Yogurts
New York Style Bagels with Low Fat and Regular Cream Cheese
Freshly Baked Morning Pastries with Fruit Preserves and Butter

IN THE AM (10AM)

Trail Mix Station | Raisins, Sunflower Seeds, Mixed Dried Fruits and Nuts, Pretzels
Assorted Granola and Energy Bars
Coffee Cake

LUNCH

Menu Driven or Buffet Based on Group Size

IN THE PM (2:30PM)

Assorted Bite Sized Candies
Assortment of House Made Cookies
Imported and Domestic Cheese Platter with Assorted Crackers
Crudit  and Dips Display

TECHNOLOGY SUPPORT SERVICES

- (1) LCD Projector with Appropriate Screen
- (2) Easel Flipcharts, Assorted Markers, and Pads
- (1) Wireless High Speed Internet Access Connection
- (1) Microphone

MEETING SUPPORT SERVICES

Dedicated Executive Meeting Manager on Site Meeting Room
Complimentary Storage of Materials up to 5 Standard Boxes
Up To 300 B/W Complimentary Copies
Meeting Planner Tool Kit
No Event Fees

Day Meeting Lunch Package

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MONDAY, THURSDAY AND SATURDAY

TOMATO BASIL GORGONZOLA BISQUE

CRISP CAESAR SALAD

Romaine Hearts, Shaved Parmesan-Reggiano, Focaccia Croutons, Caesar Dressing

BABY SPINACH SALAD

Candied Walnuts, Pears, Gorgonzola, Herb Vinaigrette

ROASTED BEET AND APPLE SALAD

Diced Beets, Granny Smith Apples, Watercress, Rainbow Carrots, Red Onion, Orange-Pomegranate Vinaigrette

OVEN ROASTED TURKEY BREAST AND SWISS ON CIABATTA

Cranberry Apple Chutney, Greens, Tomatoes, Red Onion

RARE ROAST BEEF ON BAGUETTE

Brie, Horseradish Cream, Greens

CLASSIC ITALIAN SUBMARINE SANDWICH

Genoa Salami, Capicola, Provolone Cheese, Lettuce and Tomato, Red Wine Vinaigrette

VEGETARIAN WRAP

Grilled Portobello Mushroom, Baby Spinach, Roasted Peppers, and Tapenade
Potato Chips, Pickles, Pepperoncini, Olives, Cherry Peppers

DESSERT

Seasonal Fresh Berries Zabaglione
Vanilla and Chocolate Mousse Parfaits
Carrot Cake with Cream Cheese Frosting

WEDNESDAY AND SUNDAY

Beef Barley Soup

BABY FIELD GREENS SALAD

Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette

CUCUMBER AND TOMATO SALAD

Red Onions, Red Wine Vinaigrette

ISRAELI COUS COUS SALAD

Marinated Artichoke Hearts, Chick Peas, Asparagus, Grape Tomatoes, Lemon Zest, Parsley, Spinach, Balsamic Vinaigrette

GRILLED CHICKEN ON CIABATTA

Roasted Red Peppers, Crisp Romaine Leaves, Grilled Red Onion, Pesto Aioli

SLICED ROAST BEEF ON MARBLE RYE

Aged Cheddar, Tomato, Horseradish Mayonnaise

OPEN FACED GRILLED VEGETABLES ON FOCACCIA

Smooth Hummus

YELLOWFIN TUNA SALAD ON WHOLE GRAIN

Red Peppers, Mayo, Plum Tomatoes, Boston Lettuce

Boulder Chips

DESSERT

Bourbon Chocolate Bread Pudding | Vanilla Bean Sauce
Key Lime Pie
Homemade Shortcake | Fresh Berries and Whipped Sweet Cream

TUESDAY AND FRIDAY LUNCH

ROASTED BUTTERNUT SQUASH SOUP

BUFFALO MOZZARELLA SALAD

Cherry Tomato and Basil Leaves Champagne Vinaigrette

MEDITERRANEAN QUINOA SALAD

Diced Red Onion, Bell Peppers, Kalamata Olives, Feta Cheese Herbed Vinaigrette

BUILD YOUR OWN SALAD:

GREENS | Romaine Hearts and Iceberg Salad, Baby Greens Salad

TOPPINGS | Carrots, Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan Cheese, Gorgonzola, Smoked Bacon, Eggs and Roasted Garlic Herb Croutons

PROTEINS | Marinated and Grilled Sliced Chicken Breast, Flank Steak, Salmon, and Portobello Mushrooms

DRESSINGS | Buttermilk Ranch and Creamy Caesar Dressings, Sesame-Ginger and Citrus Olive Oil Vinaigrettes

DESSERT

Fruit Tart of The Season | Fruit Coulis
Tiramisu | Espresso Soaked Lady Fingers, Cocoa and Mascarpone
Sweet Ricotta Filled Cannoli

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APRES SKI

MONDAY, THURSDAY AND SATURDAY

Tomato Basil Gorgonzola Bisque

Rolls and Sweet Cream Butter

Grilled Cheese Sliders

Charcuterie Platter

Choice of: Cookies or Brownies

TUESDAY AND FRIDAY

Roasted Butternut Squash Soup

Rolls and Sweet Cream Butter

Couscous and Onion Dip With Pita Chips

BAKED POTATO BAR

Yukon Baked Potatoes, Shredded Cheese, Sour Cream, Chives, Bacon Bits, Whipped Butter, Streamed Broccoli, Warm Cheese Sauce, Chili

Lemon Tart or Blondies

WEDNESDAY AND SUNDAY

Southwestern Vegetarian Soup

Rolls and Sweet Cream Butter

TACO BAR

Seasoned Ground Beef, Miniature Taco Shells, Soft Small Tortillas, Diced Tomatoes, Shredded Lettuce, Diced Onion, Shredded Cheese, Tortilla Chips, Red And Green Salsa, Guacamole, Sour Cream

Whole Fruit

Chef's Choice of Dessert

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THE WESTIN

SNOWMASS
RESORT

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