

BREAKFAST - BUFFETS

THE COLORADO CLASSIC \$16.00

Seasonal Sliced Fruit Platter Assorted Breakfast Pastries & Breads Granola Bars Individual Yogurts

THE RED ROCKS EGGSPERIENCE BREAKFAST \$24.00

Farm Fresh Eggs Scrambled with Cheddar Cheese Thick Cut Peppered Bacon Breakfast Turkey - or - Pork Sausage Seasonal Sliced Fruit Platter Hash Browns

STAIR CLIMB BREAKFAST \$27.50

Avocado Toast & Toppings Bar Breakfast Quiche Turkey Bacon - or - Turkey Sausage Country Style Home Fries with Peppers & Onions Individual Yogurts

ROCKY MOUNTAIN BREAKFAST \$32.00

Assorted Bagels, Crackers & Spreads Seasonal Fruit Platter Trio of Meats: *Grilled Steak, Peppered Bacon and Turkey Sausage* Southwest Scramble French Toast with Assorted Accoutrements

BREAKFAST ENHANCEMENTS

- Country Style Home Fries with Peppers and Onions \$4.25
- Fried Chicken and Waffles \$8.75
- Stuffed Avocado Station \$12.50
- Assorted Mini Bagels & Spreads \$5.00
- Smoked Salmon Platter \$8.50
- Nutella or Banana Pancakes \$4.00
- Bacon, Egg and Cheddar Cheese Loaded Potato Skins \$5.50
- Avocado Toast & Toppings Bar \$8.50
- Omelet Station- Made-To-Order \$12.50
- Waffle Station \$8.50
- Ham or Roasted Turkey Carvery \$12.50
- Assorted Mini Danishes and Muffins \$3.50





LUNCH - UNBOXED

Choose up to four options. All Selections Include Whole Fruit, Bag of Chips, House-Made Chocolate Chip Cookie and Bottled Water served family style on table. Boxes can be provided should group choose to take meal outside of event space.

HAM & SWISS \$22.50

Black Forest Ham, Swiss Cheese, Pesto Mayo, Lettuce, Tomato and Onion

TURKEY & Cheddar \$22.50

Smoked Turkey, Cheddar, Avocado Mayo, Lettuce, Tomato and Onion

ROAST BEEF & CHEDDAR \$22.50

Roasted Beef, Havarti, Horseradish & Chive Cream Sauce, Lettuce, Tomato and Onion

ROASTED VEGGIE WRAP \$22.50

Portobello Mushrooms, Zucchini, Squash, Red Onion, Roasted Tomato, Baby Arugula and Fresh Mozzarella

BUFFALO CHICKEN WRAP \$22.50

Fried Chicken Breast, Shredded Lettuce and Blue Cheese Crumbles, Tossed in Buffalo Sauce

CHICKEN CAESAR WRAP \$22.50

Grilled Chicken Breast, Romaine Lettuce, Croutons and Parmesan Cheese, Tossed in Caesar Dressing







LUNCH - BUFFETS

Buffets serve a minimum of 20 guests. Prices Listed are per person.

DELI PACKAGE BUFFET (CHOOSE 4) \$27

Ham & Swiss

Black Forest Ham, Swiss, Pesto Mayo, Lettuce, Tomato and Onion

Turkey & Cheddar

Smoked Turkey, Cheddar, Avocado Mayo, Lettuce, Tomato and Onion

Roast Beef & Cheddar

Roasted Beef, Smoked Cheddar, Horseradish & Chive Cream Sauce, Lettuce, Tomato and Onion

Roasted Veggie Wrap

Portobello Mushrooms, Zucchini, Squash, Red Onion, Roasted Tomato, Baby Arugula and Fresh Mozzarella

Buffalo Chicken Wrap

Fried Chicken Breast, Shredded Lettuce and Blue Cheese Crumbles, Tossed in Buffalo Sauce

Chicken Caesar Wrap

Grilled Chicken Breast, Romaine Lettuce, Croutons and Parmesan Cheese, Tossed in Caesar Dressing

Macaroni -or- Potato Salad

Fruit Salad -or- Assorted Whole Fruit

House Chips -or- Assorted Bag Chips

Assorted Cookies

TAILGATERS BUFFET \$32.00

All Beef Hot Dogs and Bratwursts in Sauerkraut and Sautéed Onions, Fried Chicken, Macaroni Salad, Cole Slaw, House Chips, Cookies and Brownies

Build Your Own Burgers

5oz All Beef Burger, Pickle, Sliced Red Onion, Green Leaf Lettuce, Cheddar Cheese, Swiss Cheese and Pepper Jack Cheese

BARBEQUE BUFFET \$34.00

Barbeque Pulled Pork and Beef Brisket BYO Sliders, with Coleslaw, Assorted BBQ Sauces, Pickles, Corn, Mac-N-Cheese, Loaded Potato Salad, House Salad, Corn Bread, Cookies and Brownies







TACO BAR \$29.50

Southwest Fiesta Salad with Chipotle Ranch, Taco Seasoned Beef, Shredded Chicken, Fajita Veggies, Corn & Flour Tortillas with Spanish Rice, Black Beans, Pico De Gallo, Guacamole, Sour Cream, Queso Fresco, Limes, Cilantro, Spicy Slaw, and Churro's with Caramel Sauce

SOUP & SALAD STATION \$27.50

Choose One:

Chicken Noodle, Tomato Bisque, Loaded Baked Potato, Roasted Veggie Minestrone, New England Clam Chowder or Beef Stroganoff

Choose Two:

Grilled Chicken, Grilled Steak, Salmon, Portobello Build Your Own Salad Bar:

Spring Mix, Baby Greens, Tomatoes, Cucumbers, Red Onions, Green Peas, Hardboiled Eggs, Bacon, Shredded Cheeses, Seasonal Seeds, Sliced Almonds, Croutons, Ranch Dressing and Balsamic Vinaigrette

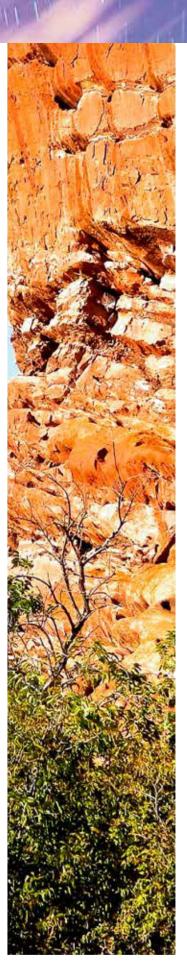
LUNCH BUFFET ENHANCEMENTS

NEW YORK STRIP STEAK 60Z. \$16.00

PISTACHIO CRUSTED SALMON \$16.00 Champagne Cream Sauce

ROASTED VEGGIE AND PORTOBELLO MUSHROOM STACK \$16









DINNER - BUFFETS

Buffets serve a minimum of 20 guests. Prices listed per person.

STEAK HOUSE BUFFET \$52.50

Crab Cakes with Chipotle Remoulade
Kettle Chips with Assorted Dipping Sauces
Iceberg Wedge Salad with Gorgonzola, Bacon Crumbles,
Shaved Onions and Grape Tomatoes
Strawberry Fields Salad with Balsamic Vinaigrette
New York Strip Steak with Horseradish Cream Sauce
Pistachio Crusted Salmon with Lemon Beurre Blanc
Roasted Brussel Sprouts & Bacon
Smoked Gouda Mashed Potatoes

CREATION ROCK BUFFET \$47.50

Pick Two

House Salad with Two Dressing Greek Caesar Salad Italian Pasta Salad Strawberry Fields Salad (Spring / Summer) Butternut Squash Power Salad (Fall / Winter)

Pick Three

Seasonal Vegetable Medley Wild Rice Pilaf Smoked Gouda Mashed Potatoes Roasted Asparagus Green Bean Almandine

Pick Two

Twelve-Hour Braised Short Ribs, with Demi Glaze Chicken Picatta
Vegetable Pasta Primavera
Herb Ribeye with Mushroom Demi Glaze
Thyme Roasted Chicken Breast with
Spinach Florentine
Honey Barbeque Chicken Quarters
Applewood Pork Roast with Apple Mango Chutney
ck Two

Apple Cobbler with Vanilla Bean Ice Cream

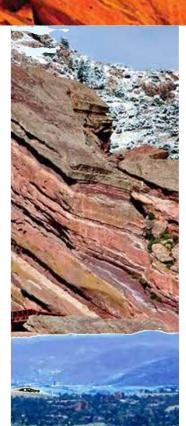
Chocolate Overload Cake Warm Brownies with Vanilla Bean Ice Cream New York Cheesecake Seasonal Berry Trifle (Fall / Winter)

TASTE OF ITALY \$39.00

Caprese Crostini Spring Green Bean Salad Caesar Salad Chicken Parmesan Sausage & Pepper Rigatoni Bake Roasted Herb Fingerling Potatoes Roasted Asparagus







ASIAN BUFFET \$38.50

Tuna Wonton Crisps
Chopped Asian Salad with Sesame Seed Dressing
Chicken Teriyaki
Asian Barbeque Pork Spare Rib
Vegetable Fried Rice - or - White Rice
Honey Sriracha Brussels Sprouts
Spring Rolls
Stir Fry Vegetables



MARCH - AUGUST \$32.50

Strawberry Fields Salad Garlic Sesame Green Beans Skillet Mexican Street Corn Lemon and Balsamic Roasted Asparagus Teriyaki Glazed Chicken on a bed of Pineapple Barbeque Beef Brisket

SEPTEMBER - FEBRUARY \$32.50

Autumn Power Salad Smashed Garlic and Parmesan Baby Potatoes White Cheddar Macaroni and Cheese Roasted Autumn Root Vegetable Medley Maple Glazed Chicken Thighs Braised Beef Short Ribs







DINNER - PLATED FIRST COURSE

TRADITIONAL HOUSE SALAD \$7.00 GREEK CAESAR SALAD \$7.00 STRAWBERRY FIELDS SALAD \$7.00 SEASONAL POWER SALAD \$7.50

DINNER- PLATED ENTREES

RIBEYE OR PRIME RIB \$34.00

Smoked Gouda Mashed Potatoes, Demi Glaze and Grilled Asparagus

STUFFED ROASTED VEGGIE PORTOBELLO \$26.00

Fresh Mozzarella and a Seasonal Roasted Vegetable Medley

CHICKEN FLORENTINE \$32.00

Spinach Florentine, Roasted Red Peppers and Wild Rice Pilaf

SALMON PESTO \$34.00

Grilled Asparagus and Mushroom Risotto

CHICKEN MARSALA \$32.00

Mushroom Marsala, Fried Prosciutto, Smoked Gouda Mashed Potatoes and Vegetable Medley

SHORT RIBS \$32.00

Herb Demi with Au Gratin Potatoes and Green Beans

LAMB OSO BUCCO \$35.00

Red Wine Tomato Sauce, Cous Cous, Roasted Root Vegetables

PASTA PRIMAVERA \$28.00

Pasta in a Garlic White Wine Sauce, Roasted Seasonal Veggies and Topped With Romano

DINNER- PLATED DESSERT

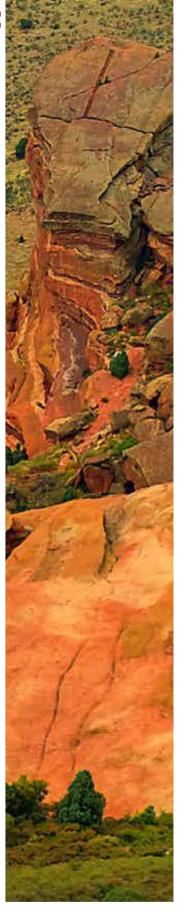
CHOCOLATE OVERLOAD CAKE \$8.00

APPLE TARTAN \$8.00

APPLE, BLUEBERRY, OR CHERRY PIE \$7.50

NEW YORK CHEESECAKE \$8.00

BROWNIE A LA MODE \$7.50







COLD HORS D' OEUVRES

Hors d'oeuvres are priced per person

- CAPRESE CROSTINI (2) \$4.50
- TUNA WONTON CHIP (1) \$5.50
- SOUTHWEST SHRIMP COCKTAIL (3) \$8.00
- SMOKED SALMON CREPE (1) \$7.00
- TRIO OF CHIPS & DIPS BAR (1 OF EACH) \$5.00
- FRUIT SALAD CUPS (1) \$5.00
- MINI CANNOLIS (1) \$3.50
- MINI CHEESE CAKE BITES or MINI CUPCAKES (1) \$3.50

HOT HORS D' OEUVRES

Hors d'oeuvres are priced per person

- LUMP CRAB CAKES WITH CHIPOTLE REMOULADE (2) \$7.00
- ITALIAN MARINARA MEATBALLS (2) \$6.00
- GREEN CHILI BRAISED CHICKEN SKEWERS (2) \$7.00
- BBQ BRISKET SKEWERS (2) \$7.00
- FRIED CHEESE WITH MARINARA (1) \$4.00
- STUFFED MUSHROOMS (2) \$5.00
- TOMATO BISQUE & GRILLED CHEESE
- SHOOTERS (1) \$4.75
- BEER CHEESE FONDUE & PRETZEL BITES (3) \$4.00
- FRUIT & NUT BAKED BRIE (25PPL) \$75.00

CARVING STATION

All carving stations require a chef attendant at \$20 per hour and do not include sides.

HERB & LEMON INFUSED ROASTED FRENCHED TURKEY BREAST \$13.50 Pan Gravy Sauce

GARLIC & HERB INCRUSTED BEEF TENDERLOIN \$18.50Mushroom Demi

SLOW ROASTED PRIME RIB \$17.50 Mushroom Demi

APPLEWOOD GLAZED PORK LOIN \$13.50

ROASTED SALMON \$16.50 Lemon Bur Blanc





ACTION STATIONS

Priced Per Person, Each also come with some pre-built selections

ASIAN NOODLE ACTION STATION \$22.50

Roasted Sirloin, Braised Chicken, Lo Mein Noodles, Broccoli, Shitake Mushrooms, Baby Bok Choy, Mixed Peppers, Sprouts, Sweet Chili Sauce, Teriyaki Glaze and Sriracha

MAC N' CHEESE ACTION STATION \$28.00

Pasta, Roasted Chicken, Poached Lobster, Mushrooms, Tomatoes, Green Onions, Mozzarella, Shredded Cheddar, Smoked Gouda and Boursin Cheese Sauces

ITIALIAN ACTION STATION \$28.00

Choice of Two: Marinara, Alfredo, Vodka or Garlic & Oil Choice of Two: Penne, Cavitapi, Farfalle or Gemelli Pasta Toppings: Chicken, Italian Sausage, Broccoli, Mushroom, Diced Onion, Asparagus, Baby Spinach, Red Pepper, Fresh Herbs &Parmesan Cheese

RECEPTION PLATTERS

Priced Per Person

BAKED BRIE PIE \$14.00

Stuffed with Fruit Chutney and Walnuts, Gourmet Flatbreads and Crackers

INTERMEZZO ANTIPASTO PLATTER \$12.00

Featuring Italian Meats and Cheeses, Gourmet Flatbreads and Crackers

TRIO OF SLIDERS \$14.50

Kobe Beef, Crispy Chicken, Lump Crab Cake

FARMERS MARKET CRUDITE \$4.50

Assorted Fresh Veggies and Dip







MEETING BREAKS – A LA CARTE

 Tortilla Chips, Salsa, Guacamole & Pico De Gallo 	\$4.75 PP
 Seven Layered Bean Dip with Tortilla Chips 	\$6.50 PP
• Trail Mix	\$2.50 PP
· Spack Attack: An Assortment of Savery Salty	

 Snack Attack: An Assortment of Savory, Salty and Sweet Snack Options

Assorted Granola Bars

Assorted Whole Fruit

Sliced Fruit Tray

Assorted Cookies and Brownies

• Pita Chips and Crudité with Hummus

· Vegetable Crudité with Ranch

Meat & Cheese Platter

· Charcuterie Board: Artisan Cheeses,

• Italian Meats, Candied Nuts, & Crackers

\$4.75 PP \$6.50 PP \$2.50 PP \$2.50 EA \$2.00 EA \$4.50 PP \$2.00 EA \$6.50 PP \$6.00 PP \$6.50 PP \$8.00 PP

BEVERAGE PACKAGES

Price Per Person

REFRESHER

Bulk Iced Water \$0.50

BREAKFAST BEVERAGES \$6.00

Fresh Brewed Coffee, Hot Water, and Two Juices (Orange, Apple or Cranberry)

PARTY BEVERAGES

Bulk Iced Tea, Lemonade and Iced Water \$3.00

NON-ALCOHOLIC OPEN BAR

Unlimited Soda and Iced Water \$4.00

ULITIMATE BEVERAGE PACKAGE

Bulk Iced Tea, Lemonade, Iced Water and Assorted Can Soda \$5.00

BEVERAGES – A LA CARTE

- BOTTLED WATER \$4.00 EA
- ASSORTED SOFT DRINKS \$2.00 EA
- ASSORTED FRUIT JUICES \$3.00 EA
- **RED BULL** \$4.00 EA
- LEMONADE \$1.75 PP
- FRESH BREWED ICED TEA \$1.75 PP
- FRESH BREWED REGULAR COFFEE \$3.25 PP
- DECAFFEINATED COFFEE

\$3.25 PP







ALCOHOLIC BEVERAGE PACKAGES

DOMESTIC & PREMIUM BEER

Coors, Coors Light, Blue Moon, Citradelic IPA, Fat Tire, Summer Shandy, Crispin Hard Cider, and Assorted Craft Seasonal's

HOUSE WINE SELECTIONS

Beringer Chardonnay, Beringer Pinot Grigio, Beringer Merlot, Beringer Cabernet, J Roget Champagne

PREMIUM WINE SELECTIONS

RED: Sterling Vitners Collection – Cabernet Sauvignon, 19 Crimes – Red Blend ,Greg Norman – Shiraz Cabernet, Chateau St. Jean, California – Merlot, Sterling VC – Merritage, Lyric by Etude – Pinot Noir, Acacia – Pinot Noir WHITE: Matua – Sauvignon Blanc, Lyric by Etude – Beaulieu Vineyards – Moscato, Gabbinao Promessa – Pinot Grigio, Beaulieu Vineyards Coastal – Riesling, Beringer Luminus – Chardonnay, Chateau St Jean Sonoma – Sauvignon Blanc, Matua – Rose', Stelina Di Note – Prosecco

HOUSE LIQUOR SELECTIONS

Absolut Vodka, Jack Daniels, Tin Cup Whiskey, Altos Tequila, Pinnacle Gin, Clan McGregor Scotch, Castillo Rum

PREMIUM LIQUOR SELECTIONS

Absolut Vodka, Titos Vodka, Stranahan's Original Whiskey, Altos Tequila, Tanqueray Gin, Dewar's White Label Scotch, Bacardi or Captain Morgan Rum

TOP SHELF LIQUOR SELECTIONS

Absolut Vodka, Grey Goose or Ketel One Vodka, Stranahan's Diamond Peak Whiskey, Altos Tequila, Bombay Saphire Gin, Dewar's 12 Year Scotch, Bacardi/ Captain Morgan Rum

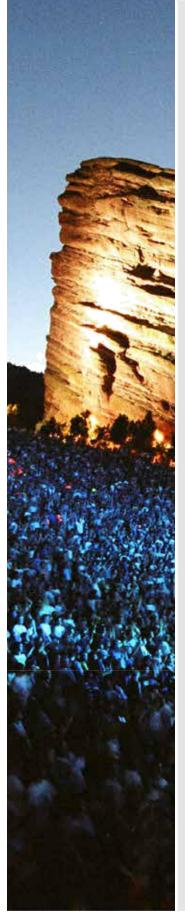
*Top Shelf Liquors only available on a per consumption basis

**Cash Bars must meet required minimum purchases

***Items subject to substitution







ALCOHOL (cont.)

CONSUMPTION / CASH BAR

House Liquor \$8.00 Premium Liquor \$9.00 Top Shelf Liquor \$11.00 Domestic Beer \$7.00 Premium Beer \$8.00 House Wine \$8.00 Premium Wine \$12.00 Assorted Can Soda \$2.00 Bottled Water \$4.00

BEER & WINE OPEN BAR

(BEER, HOUSE WINE & SOFT DRINKS) One Hour \$16.75 per guest Two Hours \$23.25 per guest Three Hours \$30.75 per guest Four Hours \$36.25 per guest

HOUSE OPEN BAR

(HOUSE LIQUOR, BEER, WINE AND SOFT DRINKS)
One Hour \$19.75 per guest
Two Hours \$27.00 per guest
Three Hours \$34.75 per guest
Four Hours \$40.25 per guest

PREMIUM OPEN BAR

(HOUSE & PREMIUM LIQUOR, BEER, WINE & SOFT DRINKS) One Hour \$21.75 per guest Two Hours \$30.25 per guest Three Hours \$37.75 per guest Four Hours \$46.25 per guest

*Top Shelf Liquors only available on a per consumption basis

**Cash Bars must meet required minimum purchases

***Items subject to substitution

