

JW MARRIOTT®
DENVER CHERRY CREEK



2012 Catering Menu



BREAKFAST BUFFET

THE CONTINENTAL DIVIDE \$22

FRESH JUICES

SLICED SEASONAL FRUITS TO INCLUDE MIXED BERRIES AND MELONS

SELECT THREE

RED MOUNTAIN DELICE BREAKFAST PASTRIES: SCONES, CINNAMON ROLLS, BREAKFAST BREADS, COFFEE CAKES, CROISSANTS, MUFFINS, STUFFED CROISSANTS

WHIPPED SWEET BUTTER AND STRAWBERRY PRESERVES

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

THE FARMERS BREAKFAST \$32

FRESH JUICES

SLICED SEASONAL FRUITS ~ MIXED BERRIES AND MELONS

RED MOUNTAIN DELICE MORNING PASTRIES AND BREAKFAST BREADS

WHIPPED SWEET BUTTER ~ STRAWBERRY PRESERVES

SCRAMBLED FARM FRESH EGGS ~ HERBS

ROASTED BREAKFAST POTATOES

SELECT TWO

OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ BREAKFAST SAUSAGE ~ CURE 81 HICKORY SMOKED HAM ~ CHICKEN APPLE SAUSAGE ~ TURKEY BACON

SELECT ONE

FRENCH TOAST ~ BUTTERMILK PANCAKES WITH MAPLE SYRUP ~ WHIPPED HONEY BUTTER

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

SOUTH OF THE BORDER BUFFET \$34

FRESH JUICES

SLICED SEASONAL FRUITS ~ MIXED BERRIES AND MELONS

RED MOUNTAIN DELICE MORNING PASTRIES AND BREAKFAST BREADS,

WHIPPED SWEET BUTTER ~ STRAWBERRY PRESERVES

SCRAMBLED FARM FRESH EGGS ~ HERBS

HOUSE MADE PORK GREEN CHILI

SOUTHWESTERN BREAKFAST POTATOES

SELECT TWO

OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ BREAKFAST SAUSAGE ~ CURE 81 HICKORY SMOKED HAM ~ CHICKEN APPLE SAUSAGE ~ TURKEY BACON ~ CHORIZO SAUSAGE

SELECT ONE

BREAKFAST QUESADILLA WITH EGGS ~ TURKEY AND CARAMELIZED ONIONS
ROTISSERIE COLORADO CHICKEN CHAQUILES

HOUSE MADE FIRE ROASTED TOMATO SALSA ~ PICO DE GALLO

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

ENHANCEMENTS

MORNING CROISSANT SANDWICH ~ EGGS
SMOKED HAM ~ CHEDDAR CHEESE
\$5

SCRAMBLED FARM FRESH EGGS ~ HERBS
\$5

HARD BOILED EGGS
\$4

BREAKFAST QUESADILLA ~ EGGS, TURKEY
CARAMELIZED ONIONS
\$5

TRADITIONAL EGGS BENEDICT ~ ENGLISH MUFFIN
CANADIAN BACON ~ POACHED EGG ~ HOLLANDAISE
\$6

BREAKFAST MEATS (*SELECT TWO*)
OLD SMOKEHOUSE APPLEWOOD SMOKED BACON
BREAKFAST SAUSAGE ~ CURE 81 HICKORY SMOKED
HAM ~ CHICKEN APPLE SAUSAGE ~ TURKEY BACON
\$4

BUTTERMILK PANCAKES ~ MAPLE SYRUP
WHIPPED HONEY BUTTER
\$4

FRESH FRUIT SMOOTHIES (*SELECT TWO*)
STRAWBERRY ~ RASPBERRY ~ BLUEBERRY ~ BANANA
\$6

STEEL CUT OATMEAL ~ BANANAS ~ BERRIES
RAISINS ~ HONEY COMB ~ BROWN SUGAR ~ MILK
\$5

BAGELS ~ PLAIN ~ SESAME ~ ONION ~ GREEN CHILI
WHIPPED CREAM CHEESE
\$4

SMOKED SALMON ~ BAGELS ~ PLAIN ~ SESAME
ONION ~ GREEN CHILI ~ WHIPPED CREAM CHEESE
\$10

HOUSE MADE FRUIT PARFAITS ~ CHEF MIX GRANOLA
YOGURT ~ BLUEBERRIES ~ RASPBERRIES
\$5

CEREAL BAR ~ ASSORTED COLD CEREALS
STEEL CUT OATMEAL ~ CREAM OF WHEAT ~ MILK
LOCAL HONEY ~ APPLES ~ RAISINS
DRIED CRANBERRIES
\$8

ENHANCEMENTS ARE AVAILABLE ONLY IN
ADDITION TO ONE OF OUR BREAKFAST BUFFETS

UPGRADE YOUR EGG SELECTION ON A HOT
BUFFET TO AN OMELET STATION FOR \$5. PRICE
INCLUDES A CHEF ATTENDANT FEE.

PLATED BREAKFAST

SELECT ONE

DENVER OMELET \$22

CURE 81 HICKORY SMOKED HAM WITH ROASTED PEPPERS ~ SCALLIONS ~ HAZEL DELL MUSHROOMS
JARLSBERG CHEESE ~ SERVED WITH OLD SMOKEHOUSE APPLEWOOD SMOKED BACON

BREAKFAST BURRITO \$24

LOCAL FLOUR TORTILLA ~ FARM FRESH SCRAMBLED EGGS ~ CHORIZO SAUSAGE ~ ROASTED PEPPERS
MONTEREY JACK CHEESE ~ HOUSE MADE PORK GREEN CHILI ~ PICO DE GALLO

BREAD PUDDING FRENCH TOAST \$23

NUTELLA MAPLE SYRUP ~ CRÈME ANGLAISE

TRADITIONAL BENEDICT \$26

ENGLISH MUFFIN ~ CANADIAN BACON ~ FARM FRESH POACHED EGGS ~ GRILLED ASPARAGUS
HOLLANDAISE ~ SERVED WITH ROASTED BREAKFAST POTATOES

FARMERS BENEDICT \$28

ENGLISH MUFFIN ~ HOUSE ROASTED NATURAL PORK LOIN ~ FARM FRESH POACHED EGGS
GRILLED ASPARAGUS ~ HOLLANDAISE ~ SERVED WITH ROASTED BREAKFAST POTATOES

HOUSE CURED SMOKED SALMON BENEDICT \$28

RYE TOAST ~ WILTED ORGANIC SPINACH ~ SLICED FRESH HEIRLOOM TOMATO ~ BÉARNAISE SAUCE

ALL PLATED BREAKFAST ENTREES INCLUDE THE FOLLOWING:

- ❖ FRESH SQUEEZED ORANGE JUICE
- ❖ FRESH FRUIT CUPS
- ❖ RED MOUNTAIN DELICE BAKED MORNING PASTRY BASKET
- ❖ WHIPPED LOCAL HONEY BUTTER ~ FRUIT PRESERVES
- ❖ FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

BREAKFAST ACTION STATIONS

OMELET STATION

VEGETABLES: ORGANIC SPINACH ~ TOMATOES
MUSHROOMS ~ PEPPERS ~ ONIONS
PROTEINS: CURE 81 HICKORY SMOKED HAM
OLD SMOKEHOUSE APPLEWOOD BACON
CHEESE: MONTEREY JACK ~ CHEDDAR
\$9

HUEVOS RANCHEROS STATION

LOCAL WHITE CORN TORTILLA ~ BLACK BEANS
HOUSE MADE GREEN CHILI ~ COTIJA CHEESE
PICO DE GALLO ~ FIRE ROASTED TOMATO SALSA
SCRAMBLED FARM FRESH EGGS
\$10

WAFFLE STATION

STRAWBERRIES ~ BANANAS ~ WHIPPED CREAM
MAPLE SYRUP
\$9

PRICE INCLUDES CHEF ATTENDANT FEE

FROM THE BAKE SHOP

PRICED PER DOZEN

SCONES \$40/DOZEN

CINNAMON ROLLS \$40/DOZEN

BREAKFAST BREADS \$40/DOZEN

COFFEE CAKES \$40/DOZEN

BAGELS WITH CREAM CHEESE \$40/DOZEN

CROISSANTS OR STUFFED CROISSANTS
\$40/DOZEN

MUFFINS \$40/DOZEN

ACTION STATIONS AND BAKE SHOP ITEMS ARE
AVAILABLE ONLY IN ADDITION TO ONE OF OUR
BREAKFAST BUFFETS OR PLATED BREAKFASTS

BRUNCH

THE CHAMPAGNE BRUNCH \$58

BEVERAGES

MIMOSAS AND "ARIA" SPARKLING WINE (NON-ALCOHOLIC AVAILABLE UPON REQUEST)
FRESH JUICES

COLD ITEMS

SLICED SEASONAL MELONS ~ TROPICAL FRUITS ~ MIXED BERRIES
IMPORTED AND DOMESTIC CHEESES ~ SLICED BAGUETTES ~ GOURMET CRACKERS
RED MOUNTAIN DELICE BREAKFAST PASTRIES ~ MOE'S BAGELS
WHIPPED BUTTER ~ FRUIT PRESERVES ~ WHIPPED CREAM CHEESE
HOUSE SMOKED SALMON DISPLAY

HOT ITEMS

ROASTED BABY POTATOES
APPLEWOOD SMOKED BACON ~ BREAKFAST SAUSAGE

OMELET ACTION STATION

SMOKED HAM ~ APPLEWOOD SMOKED BACON ~ ROMA TOMATOES ~ BELL PEPPERS ~ CARAMELIZED ONIONS ~ HAZEL DELL MUSHROOMS ~ SPINACH
MONTEREY JACK CHEESE ~ CHEDDAR CHEESE

WAFFLE STATION

STRAWBERRIES ~ BANANAS ~ WHIPPED CREAM ~ MAPLE SYRUP

SALADS

TRADITIONAL CAESAR ~ ROMAINE ~ GRAPE TOMATOES ~ PARMESAN CAESAR DRESSING
ORGANIC FIELD GREENS ~ GRILLED PEARS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

CARVERY

HERB CRUSTED PRIME RIB ~ FRESHLY GRATED HORSERADISH CREAM ~ AU JUS

DESSERTS

SELECT TWO

RUM CAKE ~ CARAMEL RUM SAUCE ~ RAISINS ~ VANILLA BEAN ICE CREAM
PEAR ALMOND TART ~ HARD CARAMEL SAUCE
CHOCOLATE MOUSSE SOUFFLÉ ~ CINNAMON CREAM CHEESE FROTH
WHITE CHOCOLATE CHEESECAKE ~ RED BERRIES ~ RASPBERRY COULIS
SEASONAL BERRIES ~ CRÈME ANGLAISE IN TUILLE CUP

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

BLOODY MARY BAR

SKYY VODKA: \$12
ABOLUT VODKA: \$14
KETTLE ONE: \$16

ALL YOU CAN DRINK HOUSE MADE BLOODY MARY MIX
ASSORTED HOT SAUCES
STUFFED OLIVES ~ CELERY ~ LEMON ~ LIME ~ RAW HORSERADISH ~ WORCESTERSHIRE

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MORNING BREAKS

SMOOTHIE CHURN STATION \$17

STRAWBERRY + BANANA
VANILLA YOGURT ~ 2% MILK

RASPBERRY + BLUEBERRY + BLACKBERRY
VANILLA ICE CREAM ~ 2 % MILK

GREEN TEA + MINT
GREEN TEA GELATO ~ PLAIN YOGURT ~ 2% MILK ~ FRESH MINT

FRUIT BREAK \$17

FRESH FRUIT SKEWERS ~ YOGURT DIPPING SAUCE

MIXED BERRY PARFAITS

ASSORTED DRIED FRUITS AND NUTS

WHOLE GRAIN BANANA NUT MUFFINS

FRESH FRUIT JUICE SHOOTERS

ENERGY BREAK \$17

CHEF'S BLEND OF TRAIL MIX

WHOLE FRUIT ~ APPLES ~ BANANAS ~ ORANGES

HOMEMADE POWER BARS ~ GRANOLA BARS

ENERGY DRINKS ~ SOBE ~ RED BULL

BUILD YOUR OWN PARFAIT \$17

YOGURT ~ PLAIN ~ GREEK PLAIN

FRESH BERRY COMPOTE

SEASONAL FRESH BERRIES ~ TROPICAL FRUIT

GRANOLA ~ VANILLA ~ ALMONDS AND PECANS ~ HONEY TOASTED

FRESH MINT

GOURMET COFFEE BREAK \$20

FRENCH PRESS COFFEE PRESENTATION

MAYAN ROAST ~ FRENCH ROAST ~ ITALIAN ROAST

HAZELNUT SYRUP ~ VANILLA SYRUP

TRADITIONAL CONDIMENTS

BISCOTTI

BEVERAGES

FRESHLY BREWED REGULAR ~ DECAF COFFEE
SELECT TEAS ~ TRADITIONAL CONDIMENTS
\$65/GAL

HOT CHOCOLATE ~ MARSHMALLOWS
\$50/GAL

HOT APPLE CIDER
\$50/GAL

HOUSE SQUEEZED LEMONADE
\$45/GAL

FRESHLY BREWED ICED TEA
\$45/GAL

ARNOLD PALMER
(MIXED ICED TEA AND LEMONADE)
\$45/GAL

FRUIT INFUSED WATER
(SELECT TWO) ORANGE ~ LEMON
CUCUMBER ~ BERRY ~ GRAPEFRUIT
\$45/GAL

XING INDIVIDUAL ICED TEAS
\$5.50 EACH

SOFT DRINKS ~ PEPSI PRODUCTS
\$4 EACH

ASPEN PURE BOTTLED WATER
\$4 EACH

PELLEGRINO SPARKLING WATER
\$4.50 EACH

INDIVIDUALLY BOTTLED FRUIT JUICES
\$4.50 EACH

SUPER SIZED GATORADE ~ VARIOUS FLAVORS
\$5.50 EACH

ENERGY DRINKS ~ SOBE ~ RED BULL ~ BING
\$5.50 EACH

STARBUCKS FRAPPUCINOS ~ MOCHA DRINKS
\$5.50 EACH

MILK ~ 2% ~ SKIM
\$3.50 EACH

FUNCTION ENERGY WATERS
\$5 EACH

IZZE FRUIT FLAVORED SODAS
\$5 EACH

AFTERNOON BREAKS

MILE HIGH CHOCOLATE BREAK \$17

HOUSE BAKED DOUBLE CHOCOLATE CHIP COOKIES

CHOCOLATE FONDUE ~ STRAWBERRIES ~ BANANAS ~ POUND CAKES ~ PRETZELS

CHOCOLATE SWIRL BROWNIES

MILK (2% ~ SKIM) ~ HALF PINT

OREO SMOOTHIE SHOTS

COOKIE JAR BREAK \$14

HOUSE BAKED COOKIES ~ CHOCOLATE CHIP ~ OATMEAL RAISIN ~ DOUBLE CHOCOLATE CHIP
MACADAMIA NUT ~ PEANUT BUTTER

MILK ~ CHOCOLATE MILK ~ HALF PINT

ROCKY MOUNTAIN TRAIL MIX BREAK \$15

ASSORTED NUTS

PRETZELS

ASSORTED DRIED FRUITS

M&M'S ~ WHITE AND DARK CHOCOLATE CHIPS

CHEF'S BLEND GRANOLA

ASSORTED ALL NATURAL JUICES

BOAT BREAK \$17

PEANUT BUTTER ~ CELERY ~ RAISINS

ALMOND BUTTER ~ APPLE SLICES

TRADITIONAL HUMMUS ~ HOUSE MADE FLAT BREAD

HERB DIP ~ CELERY AND RANCH

TAZO FLAVORED ICED TEAS

VEGGIE BREAK \$14

BABY VEGETABLE CRUDITÉS

GRILLED VEGETABLE DISPLAY:

SQUASH ~ ZUCCHINI ~ EGGPLANT ~ ASPARAGUS ~ BELL PEPPERS ~ WILD MUSHROOMS

GAZPACHO SHOTS

SNACKS

ASSORTED CANDY BARS
\$36/DOZEN

ASSORTED CHIPS: PRETZELS
DORITOS ~ CHEETOS
\$36/DOZEN

HAAGEN DAZS ICE CREAM BARS
\$42/DOZEN

FRUIT KABOBS ~ LIME YOGURT
\$36/DOZEN

WHOLE FRESH FRUIT: APPLES
ORANGES ~ BANANAS
\$36/DOZEN

CHOCOLATE DIPPED STRAWBERRIES
\$36/DOZEN

HIGH COUNTRY TRAIL MIX
\$4 PER PERSON

MIXED NUTS: CASHEWS
ALMONDS ~ HAZELNUTS
\$5 PER PERSON

REGULAR BUTTERED POPCORN
\$4 PER PERSON

PRETZELS AND PARTY MIX
\$4 PER PERSON

AFTERNOON BREAKS

SOUTHWEST BREAK \$17

NACHO BAR ~ HOUSE MADE TORTILLA CHIPS ~ QUESO CHEESE ~ FIRE ROASTED TOMATO SALSA
BLACK BEANS ~ JALAPENOS ~ FRESH GUACAMOLE

CHEESE QUESADILLAS

CINNAMON CHURROS ~ CHOCOLATE DIP

HOUSE SQUEEZED LEMONADE

MEDITERRANEAN BREAK \$18

HOUSE MADE FLATBREAD

TRADITIONAL HUMMUS

SPANIKOPITA ~ PHYLLO WRAPPED FETA CHEESE ~ SPINACH

HOUSE BRICK OVEN PIZZAS ~ MARGHERITA ~ PEPPERONI ~ FENNEL SAUSAGE

MIXED COUNTRY OLIVES

ITALIAN SODAS

HARVEST BREAK \$17

BUTTERED POPCORN

DOMESTIC AND IMPORTED CHEESE AND FRUIT PLATTER

LOCALLY BAKED PUMPKIN BREAD

HOUSE MADE CARAMEL APPLES WITH NUTS

HOT SPICED CIDER

THE BARREL BREAK \$25

MINIMUM OF FORTY GUESTS – COUNTRY STORE BARRELS FILLED WITH OLD TIME GOODIES; GRAB A PAPER BAG AND FILL UP ON YOUR FAVORITE SNACKS

SWEET SIDE

GUMMY BEARS ~ MALTED MILK BALLS ~ WHITE CHOCOLATE COVERED PRETZELS
M&M'S (PLAIN OR PEANUT) ~ CHOCOLATE NUGGETS WITH ALMONDS

SALTY SIDE:

KETTLE CORN ~ PISTACHIOS ~ CASHEWS ~ TRAIL MIX

FRUITS:

DRIED MANGOS ~ BANANA CHIPS ~ FRUIT LEATHER

ASSORTED IZZES

FROM OUR BAKE SHOP

PRICED PER DOZEN UNLESS NOTED

HOMEMADE GRANOLA BARS
\$42/DOZEN

FRESH BAKED COOKIES: CHOCOLATE CHIP
MACADAMIA NUT ~ OATMEAL RAISIN
\$40/DOZEN

CHOCOLATE FUDGE BROWNIES
\$40/DOZEN

CHOCOLATE DIPPED RICE KRISPY TREATS
\$38/DOZEN

PLATED LUNCH

STARTERS

SELECT ONE

SOUPS AND FARMERS MARKET SALADS

SOUPS

TOMATO BASIL SOUP ~ BASIL INFUSED EXTRA VIRGIN OLIVE OIL SWIRL ~ CHEESE CROUTONS

CHICKEN NOODLE SOUP ~ FRESH PASTA ~ CARROT ~ CELERY ~ CORN ~ ONION

ROASTED CORN CHOWDER ~ YUKON GOLD POTATOES ~ JALAPENOS ~ CILANTRO

RUSTIC MUSHROOM SOUP ~ WILD ORGANIC MUSHROOMS ~ FRESH HERBS ~ TRUFFLE OIL

BUTTERNUT SQUASH SOUP ~ CRÈME FRAICHE ~ NUTMEG ~ CHIVE

SALADS

HOUSE SALAD ~ ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS
RED WINE VINAIGRETTE

ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD ~ FRISEE ~ LEEKS ~ HARICOT VERTS ~ CANDIED WALNUTS
HAYSTACK MOUNTAIN GOAT CHEESE ~ WHOLE GRAIN MUSTARD VINAIGRETTE

ROMAINE LETTUCE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING

GRILLED ROMAINE ~ CRUMBLLED BLUE CHEESE ~ APPLES ~ BACON ~ CREAMY BLUE CHEESE DRESSING

CAPRESE SALAD ~ VINE RIPENED TOMATOES ~ HOUSE MADE MOZZARELLA ~ BASIL

DESSERTS

SELECT ONE

SHAMELESS CHOCOLATE CAKE ~ MINT ANGLAISE ~ MINT CHOCOLATE CHIP GELATO

SUGAR MAMA'S RUM CAKE ~ CARAMEL RUM SAUCE ~ RAISINS ~ VANILLA BEAN ICE CREAM

APPLE PIE A LA MODE ~ VANILLA BEAN ICE CREAM

WHITE CHOCOLATE MOUSSE TOWER ~ CINNAMON CREAM CHEESE FROTH

SEASONAL BERRIES ~ CRÈME ANGLAISE IN TUILLE CUP

ALL PLATED LUNCHES ARE BASED ON A THREE COURSE MEAL WITH YOUR CHOICE OF STARTER, ENTRÉE AND DESSERT. EACH MEAL IS SERVED WITH FRESHLY BAKED ROLLS, SWEET BUTTER AND FRESHLY BREWED REGULAR AND DECAF COFFEE AND SELECT TEAS WITH TRADITIONAL CONDIMENTS.

BEVERAGES

FRESHLY BREWED REGULAR ~ DECAF COFFEE
SELECT TEAS ~ TRADITIONAL CONDIMENTS
\$65/GAL

HOT CHOCOLATE ~ MARSHMALLOWS
\$50/GAL

HOT APPLE CIDER
\$50/GAL

HOUSE SQUEEZED LEMONADE
\$45/GAL

FRESHLY BREWED ICED TEA
\$45/GAL

ARNOLD PALMER
(MIXED ICED TEA AND LEMONADE)
\$45/GAL

FRUIT INFUSED WATER
(*SELECT TWO*) ORANGE ~ LEMON
CUCUMBER ~ BERRY ~ GRAPEFRUIT
\$45/GAL

XING INDIVIDUAL ICED TEAS
\$5.50 EACH

SOFT DRINKS ~ PEPSI PRODUCTS
\$4 EACH

ASPEN PURE BOTTLED WATER
\$4 EACH

PELLEGRINO SPARKLING WATER
\$4.50 EACH

INDIVIDUALLY BOTTLED FRUIT JUICES
\$4.50 EACH

SUPER SIZED GATORADE ~ VARIOUS FLAVORS
\$5.50 EACH

ENERGY DRINKS ~ SOBE ~ RED BULL ~ BING
\$5.50 EACH

STARBUCKS FRAPPUCINOS ~ MOCHA DRINKS
\$5.50 EACH

MILK ~ 2% ~ SKIM
\$3.50 EACH

FUNCTION ENERGY WATERS
\$5 EACH

IZZE FRUIT FLAVORED SODAS
\$5 EACH

PLATED LUNCH

SELECT ONE

COLD ENTREES

COBB SALAD ~ GRILLED COLORADO CHICKEN ~ APPLEWOOD SMOKED BACON ~ EGG ~ AVOCADO ~ TOMATO ~ CHEDDAR CHEESE ~ BLUE CHEESE DRESSING \$35

GRILLED CHICKEN CAESAR SALAD ~ HERBED CROUTONS ~ CHERRY TOMATOES ~ TRADITIONAL CAESAR DRESSING \$35

STERLING SILVER STEAK SALAD ~ ORGANIC ARUGULA ~ GORGONZOLA ~ GRILLED ASPARAGUS ~ ROASTED PORTABELLAS ~ OVEN DRIED TOMATOES BALSAMIC DRESSING \$36

GRILLED ORGANIC SALMON SALAD ~ FRESH VEGETABLE SLAW ~ ARUGULA ~ FRISEE ~ CITRUS VINAIGRETTE \$36

HOT ENTREES ~ VEGETARIAN

VEGETARIAN RISOTTO ~ SEASONAL VEGETABLES ~ PESTO SAUCE \$35

VEGETABLE WELLINGTON ~ SEASONAL VEGETABLES ~ PUFF PASTRY ~ GORGONZOLA CREAM \$35

BOW TIE PASTA WITH RATATOUILLE ~ PEPPERS ~ EGGPLANT ~ TOMATOES ~ ZUCCHINI ~ ONION ~ TOMATO SAUCE \$35

HOT ENTREES ~ SEAFOOD

SEARED ORGANIC SALMON ~ LEMON BUTTER ~ SWISS CHARD ~ CREAMY FARRO \$39

ALASKAN HALIBUT ~ LEMON BUTTER ~ HARICOT VERTS ~ WHITE BEAN RAGOUT \$41

FARM RAISED COLORADO STRIPED BASS ~ PESTO ~ GARLIC SPINACH ~ OVEN ROASTED TOMATO COUS COUS \$40

HOT ENTREES ~ CHICKEN

SEARED COLORADO AIRLINE CHICKEN ~ CANYON WINDS DEMI GLACE ~ HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ WHITE CHEDDAR POTATO GRATIN \$38

HERB ROASTED BONELESS COLORADO CHICKEN BREAST ~ CAPER BUTTER SAUCE ~ SPINACH ~ PARMIGIANO REGGIANO RISOTTO \$38

CHICKEN BREAST SALTIMBOCA ~ PROSCIUTTO DI PARMA ~ LEMON BEURRE BLANC ~ WILD MUSHROOMS ~ FRESH SAGE ~ HOUSE MADE MOZZARELLA ~ POLENTA \$39

HOT ENTREES ~ BEEF AND PORK

ROASTED HERB CRUSTED PORK LOIN ~ APPLE CHUTNEY ~ CALVADOS JUS ~ ROASTED CIPPOLINI ONIONS ~ SWEET POTATO HASH \$38

MILE HIGH MEAT LOAF ~ MUSHROOM JUS ~ HARICOT VERTS ~ ONION STRINGS ~ WHIPPED POTATOES \$37

PRIME RIB SANDWICH ~ HORSERADISH AIOLI ~ CARAMELIZED ONIONS ~ FRENCH ROLL ~ HOUSE CUT FRENCH FRIES \$37

PORCINI CRUSTED STERLING SILVER FLANK STEAK ~ GORGONZOLA ~ PORT SAUCE ~ GRILLED ASPARAGUS ~ WHIPPED POTATOES \$40

STERLING SILVER NEW YORK STRIP STEAK ~ OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ CANYON WINDS SAUCE ~ HAZEL DELL MUSHROOM RAGOUT SPINACH ~ TWICE BAKED POTATO \$42

HERB CRUSTED FILET MIGNON ~ GORGONZOLA DEMI GLACE ~ GRILLED ASPARAGUS ~ TRUFFLE POTATOES \$44

LUNCH BUFFETS

NEW COLORADO BUFFET

TWO ENTREES: \$42

THREE ENTREES: \$46

CHICKEN NOODLE SOUP ~ FRESH PASTA ~ CARROT ~ CELERY ~ CORN ~ ONION

SALAD STARTERS:

SELECT TWO:

HOUSE SALAD ~ ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS ~ RED WINE VINAIGRETTE

ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD ~ FRISEE ~ LEEKS ~ HARICOT VERTS ~ CANDIED WALNUTS ~ HAYSTACK MOUNTAIN GOAT CHEESE
WHOLE GRAIN MUSTARD VINAIGRETTE

ROMAINE LETTUCE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING

ENTREES:

SELECT TWO OR THREE:

MACARONI AND CHEESE ~ SAVORY CHEESES AND CRISPY CROUTON CRUST

JUMBO SHRIMP AND GRITS ~ HOUSE MADE SPICY TOMATO SAUCE ~ FRIED GREEN TOMATO ~ MASCARPONE

SEARED ORGANIC SALMON ~ LEMON BUTTER ~ SWISS CHARD ~ CREAMY FARRO

SEARED COLORADO AIRLINE CHICKEN ~ CANYON WINDS DEMI GLACE ~ HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ WHITE CHEDDAR POTATO GRATIN

HERB ROASTED BONELESS COLORADO CHICKEN BREAST ~ CAPER BUTTER SAUCE ~ SPINACH ~ PARMIGIANO REGGIANO RISOTTO

ROASTED HERB CRUSTED PORK LOIN ~ APPLE CHUTNEY ~ CALVADOS JUS ~ ROASTED CIPPOLINI ONIONS ~ SWEET POTATO HASH

PORCINI CRUSTED STERLING SILVER FLANK STEAK ~ GORGONZOLA ~ PORT SAUCE ~ ASPARAGUS ~ ROASTED FINGERLINGS

MILE HIGH MEAT LOAF ~ HAZEL DELL MUSHROOMS AND GRAVY ~ ONION STRINGS ~ WHIPPED POTATOES

ALSO INCLUDES:

ARTISAN BREADS AND ROLLS ~ SWEET BUTTER

MINIATURE RUM CAKES ~ MINIATURE CHOCOLATE TARTINES

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

LUNCH BUFFETS

SOUTHWESTERN BUFFET \$38

NEW MEXICO CHICKEN TORTILLA SOUP

CHOPPED SALAD ~ BLACK BEANS ~ AVOCADO ~ ROASTED CORN ~ TORTILLA STRIPS ~ TOMATOES ~ LIME CHILI VINAIGRETTE

SOFT TACO AND FAJITA BAR

MARINATED GRILLED CHICKEN ~ BEEF ~ FISH

BLACK BEANS ~ LIME CILANTRO RICE ~ GRILLED ONIONS AND PEPPERS

FRESH GUACAMOLE ~ SOUR CREAM ~ GRATED CHEDDAR AND MONTEREY CHEESES

HOUSE MADE FIRE ROASTED TOMATO SALSA ~ PICO DE GALLO ~ BLACK BEAN AND CORN RELISH

LOCAL FLOUR TORTILLAS

CHOCOLATE DIPPED CHURROS

ORANGE SHORTBREAD COOKIES

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

PIZZA AND PANINIS BUFFET \$42

ITALIAN WEDDING SOUP

CHOPPED ITALIAN SALAD

ROMAINE ~ RED WINE VINAIGRETTE ~ ROMA TOMATOES ~ KALAMATA OLIVES ~ RED ONIONS ~ HOUSE MADE MOZZARELLA

GARLIC CROUTONS

HOUSE BAKED BRICK OVEN PIZZAS

MARGHERITA ~ PEPPERONI ~ FENNEL SAUSAGE

GRILLED PANINIS

SMOKED TURKEY AND BRIE ~ ITALIAN MUFFALETTA ~ GRILLED VEGETABLES AND GOUDA

LEMON CAKE ~ MINT

CANNOLIS ~ SWEET RICOTTA

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

LUNCH BUFFETS

CLAYTON BISTRO BUFFET \$40

TOMATO BASIL SOUP ~ BASIL INFUSED EXTRA VIRGIN OLIVE OIL SWIRL ~ CHEESE CROUTONS

ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

ROMAINE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING

SANDWICHES:

SELECT THREE:

BROILED CHICKEN CLUB ~ OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ FRESH AVOCADO ~ GREENS ~ TOMATO
LEMON GARLIC AIOLI ON SOURDOUGH BREAD

MUFFALETTA ~ ITALIAN CURED MEATS ~ CHEESE ~ LETTUCE ~ TOMATO ~ ARTICHOKE CAPER RELISH ON KAISER ROLL

PHILLY CHEESESTEAK ~ PEPPERONCINI ~ CARAMELIZED ONION ~ PRIME RIB ~ HOUSE MADE CHEESE SAUCE ~ GIARDINIERA
CALABRESE PEPPERS ~ HORSE RADISH CREAM

ROAST BEEF ~ BOURSIN CHEESE ~ GREENS ~ TOMATO ON SOURDOUGH BREAD

HOUSE TURKEY ~ HAVARTI ~ GREEN TOMATO ~ LEMON AIOLI ON WHOLE GRAIN BREAD

THE BOULDER ~ HEIRLOOM TOMATO ~ BASIL PESTO ~ AVOCADO ~ ARUGULA ~ HUMMUS ~ ROASTED RED PEPPERS ~ HOUSE MADE FOCACCIA

GRILLED VEGETABLE WRAP ~ HERB HAYSTACK MOUNTAIN GOAT CHEESE ~ RED PEPPERS ~ PORTABELLA MUSHROOMS IN A SPINACH WRAP

DESSERT:

HOUSE BAKED COOKIES AND BROWNIES

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS
PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

DELI LUNCH BUFFET \$38

CHICKEN NOODLE SOUP ~ FRESH PASTA ~ CARROT ~ CELERY ~ CORN ~ ONION

ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS ~ RED WINE VINAIGRETTE

HOUSE MADE PASTA SALAD

SLICED GRILLED CHICKEN BREAST ~ SMOKED TURKEY ~ ROASTED BEEF ~ SALAMI ~ MORTADELLA ~ TUNA ~ BACON

DIJON MUSTARD ~ MAYONNAISE ~ SUN-DRIED TOMATO AIOLI ~ AVOCADO ~ HUMMUS ~ SLICED TOMATOES ~ LETTUCE ~ DILL PICKLES
PESTO ~ CARAMELIZED ONIONS ~ PEPPERONCINI

CHEDDAR CHEESE ~ PEPPER JACK CHEESE ~ SWISS CHEESE ~ PROVOLONE CHEESE

FRESH BAKERY ROLL ~ WHOLE GRAIN SLICED BREAD ~ SWEET BUTTER

POTATO CHIPS

HOUSE BAKED COOKIES AND BROWNIES

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS
PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

150 Clayton Lane, Denver, Colorado, U.S.A. 80206
Tel: 303-316-2700 | Web: www.jwmarriottdenver.com



LUNCH BUFFETS

SOUP AND SALAD BUFFET \$38

SOUP:

SELECT TWO:

TOMATO BASIL SOUP ~ BASIL INFUSED EXTRA VIRGIN OLIVE OIL SWIRL ~ CHEESE CROUTONS

CHICKEN NOODLE SOUP ~ FRESH PASTA ~ CARROT ~ CELERY ~ CORN ~ ONION

ROASTED CORN CHOWDER ~ YUKON GOLD POTATOES ~ JALAPENOS ~ CILANTRO

RUSTIC MUSHROOM SOUP ~ WILD ORGANIC MUSHROOMS ~ FRESH HERBS ~ TRUFFLE OIL

BUTTERNUT SQUASH SOUP ~ CRÈME FRAICHE ~ NUTMEG ~ CHIVE

SALAD:

SELECT THREE:

COBB SALAD ~ CHOPPED ROMAINE ~ ROASTED TURKEY ~ APPLEWOOD SMOKED BACON ~ EGG ~ CHERRY TOMATOES ~ HARICOT VERTS

ROASTED BELL PEPPERS ~ FRESH AVOCADO ~ CHEDDAR CHEESE ~ BLUE CHEESE DRESSING

GRILLED CHICKEN CAESAR SALAD ~ HERBED CROUTONS ~ CHERRY TOMATOES ~ TRADITIONAL CAESAR DRESSING

SOUTHWESTERN CHOPPED CHICKEN SALAD ~ BLACK BEANS ~ AVOCADO ~ ROASTED CORN ~ TORTILLA STRIPS ~ TOMATOES ~ ROASTED POBLANO PEPPERS
LIME CHILI VINAIGRETTE

STERLING SILVER STEAK SALAD ~ ORGANIC ARUGULA ~ GORGONZOLA ~ GRILLED ASPARAGUS ~ ROASTED PORTABELLAS ~ OVEN DRIED TOMATOES
BLUE CHEESE DRESSING

GRILLED ORGANIC SALMON SALAD ~ FRESH VEGETABLE SLAW ~ ARUGULA ~ FRISEE ~ CITRUS VINAIGRETTE

ALSO INCLUDES:

ARTISAN BREADS AND ROLLS ~ SWEET BUTTER

CARROT CAKE ~ RASPBERRY BARS

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

BAGGED LUNCHES

THIS MENU IS ONLY AVAILABLE FOR GROUPS LEAVING THE PROPERTY FOR LUNCH

BUILD YOUR OWN BAGGED LUNCH

SANDWICHES AND SALADS:

SELECT THREE:

BROILED CHICKEN CLUB ~ OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ AVOCADO SPREAD ~ GREENS ~ TOMATO ~ LEMON GARLIC AIOLI ~ SOURDOUGH BREAD

ROAST BEEF ~ BOURSIN CHEESE ~ GREENS ~ TOMATO ~ RYE BREAD

HICKORY SMOKED HAM ~ JARLSBERG ~ GREENS ~ TOMATO ~ WHOLE GRAIN MUSTARD ~ WHOLE GRAIN BREAD

HOUSE TURKEY ~ HAVARTI ~ GREEN TOMATO ~ LEMON AIOLI ~ WHOLE GRAIN BREAD

SOUTHWEST CHICKEN WRAP ~ GRILLED CHICKEN ~ ROASTED PEPPERS ~ PICO DE GALLO ~ CILANTRO LIME RICE ~ MIXED GREENS ~ CHIPOTLE AIOLI ~ CHIPOTLE WRAP

GRILLED VEGETABLE WRAP ~ HERB HAYSTACK MOUNTAIN GOAT CHEESE ~ RED PEPPERS ~ PORTABELLA MUSHROOMS ~ SPINACH WRAP

CHOP CHOP ~ ROTISSERIE CHICKEN ~ BACON ~ PEAS ~ EGG ~ CUCUMBERS ~ RED ONIONS ~ CARROTS ~ RADISH

(ON THE SIDE: CRISPS, CELERY SEED DRESSING)

BLACK AND BLUE ~ GRILLED FLANK STEAK ~ ROMAINE LETTUCE ~ ENGLISH CUCUMBER ~ GRAPE TOMATOES ~ BLUE CHEESE ~ KATAMALA OLIVES ~ GROUND PEPPER

(ON THE SIDE: PARMESAN CAESAR DRESSING)

SIDES

SELECT TWO

HOUSE MADE PASTA SALAD

COUS COUS SALAD

QUINOA SALAD

FRUIT SALAD

WHOLE FRUIT

ADDITIONAL ITEMS

PICKLE

POTATO CHIPS

HOUSE BAKED COOKIE OR BROWNIE

ONE LARGE SANDWICH OR LARGE SALAD PER BAG: \$36

TWO SMALL SANDWICHES AND/OR SMALL SALADS PER BAG: \$40

RECEPTION

PRICING IS PER PIECE

MINIMUM PIECE COUNT PER ITEM MUST MATCH GUARANTEE

BUTLER PASSED HOT HORS D'OEUVRES

BROCCOLI ARANCINI ~ AGED CHEDDAR CHEESE \$4

MINI BAKED FINGERLING POTATO ~ CRÈME FRAICHE ~ CHEDDAR ~ CHIVE \$4

PHYLLO-WRAPPED FETA CHEESE ~ SPINACH \$4

TOMATO SOUP SHOOTER ~ CHEDDAR CHEESE CROUTON \$4

TRUFFLED MAC AND CHEESE FRITTER \$4

MINI WOODLAND MUSHROOM BOUCHEE ~ HAYSTACK MOUNTAIN GOAT CHEESE \$4

FISH AND CHIPS ~ HALIBUT ~ TRUFFLE OIL ~ FRIED FINGERLING CHIP \$5

SHRIMP DIM SUM ~ SWEET AND SOUR SAUCE \$5

MINIATURE CRAB CAKES ~ REMOULADE \$5

APPLEWOOD BACON WRAPPED SCALLOPS ~ MANGO CHUTNEY \$5

CHICKEN SALTIMBOCA ~ PROSCIUTTO ~ MOZZARELLA ~ POLENTA CAKE \$5

MINI CHICKEN POT PIE \$5

SMOKED CHICKEN QUESADILLA ~ BRIE ~ BASIL ~ ASIAGO \$5

SPICY CHICKEN BOUCHEE ~ RATATOUILLE ~ FETA CHEESE \$5

CHICKEN AND WAFFLE ~ FRIED CHICKEN ~ MAPLE SYRUP POWDERED SUGAR \$5

MINIATURE PRIME RIB SANDWICH ~ CREAMY HORSERADISH FRIED ONION \$5.50

BEEF WELLINGTON ~ WOODLAND MUSHROOMS IN PASTRY \$5.50

ROASTED LAMB LOLLIPOP ~ MINTED PESTO \$6

BUTLER PASSED COLD HORS D'OEUVRES

BRIE TARTINES ~ STRAWBERRY ~ GRAPE ~ MANGO CHUTNEY \$4

CAPRESE SKEWER WITH BALSAMIC GLACE \$4

EGGPLANT CROSTINI ~ BOURSIN ~ YELLOW AND RED TOMATOES \$4

BABY ROASTED BEET ~ HAYSTACK MOUNTAIN GOAT CHEESE CHOPPED WALNUTS ~ LEEKS PARSNIP CHIP \$4

BAY SCALLOP CEVICHE ~ LIME ~ JALAPENO ~ AVOCADO \$5

ORGANIC SALMON NIGIRI ~ WASABI TOBIKO \$5

LOX AND BAGEL ~ HOUSE CURED SMOKED SALMON ~ HERBED CREAM CHEESE ~ CAPERS ~ RED ONION ~ BAGEL CHIP \$5

SASHIMI GRADE TUNA TARTARE ~ SWEET SOY ~ CUCUMBER \$5

SEARED TUNA LOIN ~ WAKAME SALAD ~ PICKLED GINGER \$5

TRUFFLE CURED HAMACHI ~ TRUFFLE AIOLI ~ FINGERLING CHIP \$5

JUMBO SHRIMP COCKTAIL SHOOTER \$5.50

CURRIED CHICKEN SALAD ~ WALNUT ~ GRAPE ~ RED BELGIAN ENDIVE \$5

PROSCIUTTO DE PARMA WRAPPED FIGS ~ AGED BALSAMIC \$5

PEPPERED STERLING SILVER BEEF TENDERLOIN ~ PICKLED SHALLOTS HORSERADISH CREAM \$5

STERLING SILVER BEEF TARTARE ~ LEMON ~ CAPER ~ CHIVE ~ SHALLOT \$5

RECEPTION STATIONS

MINIMUM OF THREE COLD DISPLAYS OR HOT STATIONS
PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

DIPPING DISPLAY \$12

HOUSE BAKED FLAT BREADS ~ CROSTINI ~ GOURMET CRACKERS ~ LAVOSH ~ ASSORTED FARMER'S MARKET RAW VEGETABLES

SELECT FOUR

COLD SELECTIONS: TRADITIONAL HUMMUS ~ SPINACH ~ TROUT ~ SOUTHWESTERN ~ SUN-DRIED TOMATO AND PESTO ~ FRENCH ONION ~ CUCUMBER DILL
HOT SELECTIONS: TRADITIONAL SWISS CHEESE FONDUE ~ HOT ARTICHOKE AND GREEN CHILE ~ BLACK BEAN ~ CHORIZO AND CHEDDAR ~ PARMESAN HERB

ANTIPASTO DISPLAY - \$16

CHARCUTERIE DISPLAY: FRESHLY SLICED ITALIAN MEATS

GRILLED VEGETABLE DISPLAY: SQUASH ~ ZUCCHINI ~ EGGPLANT ~ ASPARAGUS ~ BELL PEPPERS ~ WILD MUSHROOMS

GAZPACHO SHOOTERS

ARTISAN CHEESE DISPLAY: IMPORTED AND DOMESTIC ~ DRIED AND FRESH FRUIT

ACCOMPANIMENTS: SLICED BAGUETTES ~ GOURMET CRACKERS

ONE OF THE ABOVE: \$11

TWO OF THE ABOVE: \$14

FARMERS MARKET VEGETABLE STATION \$12

ASSORTED RAW VEGETABLES: CARROTS ~ CELERY ~ BELL PEPPERS ~ RADISH ~ SQUASH ~ ZUCCHINI ~ CHERRY TOMATOES

SHOOTERS OF HERB DIP AND TRADITIONAL HUMMUS

SERVED IN SPEARS AND ON SKEWERS FOR DIPPING

BRUSCHETTA DISPLAY \$12

BUILD YOUR OWN ON CROSTINI

TOMATO BASIL AND OLIVE OIL ~ WHITE BEAN AND PROSCIUTTO ~ EGGPLANT RATATOUILLE

OLIVE TAPENADE ~ BASIL PESTO

CHILLED SEAFOOD DISPLAY \$24

ABOVE PRICING BASED ON TWO OF EACH ITEM PER GUEST

ALASKAN KING CRAB LEGS ~ SEASONAL OYSTERS ~ STEAMED MUSSELS ~ JUMBO SHRIMP

COCKTAIL SAUCE ~ MIGNONETTE SAUCE ~ TARTAR SAUCE ~ LEMON SLICES

JUMBO SHRIMP ONLY \$15

SUSHI DISPLAY \$24

ABOVE PRICING BASED ON FOUR PIECES PER GUEST

ROLLS: CALIFORNIA ROLL ~ SPICY TUNA ~ CUCUMBER

NIGIRI: SALMON ~ YELLOW TAIL

RECEPTION STATIONS

MINIMUM OF THREE DISPLAYS OR STATIONS
PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

CREATE YOUR OWN SALAD STATION \$15

LETTUCE: ORGANIC SPRING MIX ~ HEARTS OF ROMAINE

VEGETABLES: CHERRY TOMATOES ~ SHREDDED CARROTS ~ RADISH ~ ENGLISH CUCUMBER ~ RED ONIONS ~ BROCCOLI ~ ASPARAGUS

FRUIT: SUN DRIED CRANBERRIES ~ POACHED PEARS

PROTEINS: GRILLED CHICKEN BREAST ~ POACHED JUMBO SHRIMP ~ GRILLED FLANK STEAK ~ SMOKED BACON ~ HARD-BOILED EGGS

CHEESE: MAYTAG BLUE ~ HAYSTACK MOUNTAIN GOAT CHEVRE ~ PARMESAN ~ CHEDDAR

DRESSING: RED WINE VINAIGRETTE ~ CHAMPAGNE VINAIGRETTE ~ RANCH DRESSING ~ BLUE CHEESE DRESSING

OTHER: PARMESAN CROUTONS ~ CANDIED WALNUTS ~ TOASTED PUMPKIN SEEDS

MACARONI AND CHEESE STATION \$17

MACARONI MIXED TO ORDER

ASSORTED TOPPINGS: MAINE LOBSTER ~ BAY SCALLOPS ~ APPLEWOOD SMOKED BACON ~ CHERRY TOMATOES ~ CARAMELIZED ONIONS

HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ SPINACH ~ PARMESAN AND CHEDDAR CHEESE

CHEF'S CREATION OF ONE CUSTOM MAC AND CHEESE DISH

PRICE INCLUDES A CHEF ATTENDANT

PASTA STATION \$14

SELECT THREE

CAVATAPPI WITH GRILLED CHICKEN ~ SPINACH ~ SWEET ONIONS ~ ALFREDO SAUCE

PENNE WITH SHRIMP ~ ASPARAGUS ~ PINE NUTS ~ TRUFFLE OIL ~ PESTO SAUCE

BOW TIE PASTA WITH RATATOUILLE ~ PEPPERS ~ EGGPLANT ~ TOMATOES ~ ZUCCHINI ~ ONION ~ TOMATO SAUCE

PORK AND BUFFALO BOLOGNESE

FRENCH FRY STATION \$13

HOUSE MADE FRIES: SWEET POTATO FRIES ~ STEAK FRIES ~ POMME FRITES

ASSORTED DIPS: CHEDDAR CHIVE DIP ~ HERB DIP ~ BUFFALO RED CHILI

SLIDER STATION \$15

SELECT THREE

SIRLOIN BEEF SLIDER: BLUE CHEESE ~ BALSAMIC ONIONS

SHAVED PRIME RIB: HORSE RADISH AIOLI

SHAVED TERIYAKI CHICKEN: ASIAN SLAW

CRAB CAKE: REMOULADE

MINI LOADED CHICAGO DOGS: GRILLED ONIONS

HOUSE BAKED BRICK OVEN PIZZA STATION \$14

MARGHERITA: FRESH MOZZARELLA ~ BASIL ~ CHERRY TOMATOES

PEPPERONI: FRESH MOZZARELLA

FENNEL SAUSAGE: FRESH MOZZARELLA ~ BALSAMIC ONIONS

SATAY STATION \$14

JUMBO SHRIMP ~ GRILLED COLORADO CHICKEN ~ STERLING SILVER FLANK STEAK ~ ROASTED PORTABELLAS

SWEET CHILI SAUCE ~ TERIYAKI ~ MANGO CHUTNEY ~ PEANUT SAUCE

THE CARVERY

MINIMUM OF THREE DISPLAYS OR STATIONS
PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

ROASTED PRIME RIB OF BEEF \$17

FRESH GRATED HORSERADISH CREAM ~ GOURMET MUSTARDS ~ NATURAL JUS ~ MINI ROLLS

WHOLE ROASTED TENDERLOIN OF BEEF \$19

FRESH GRATED HORSERADISH CREAM ~ GOURMET MUSTARDS ~ NATURAL JUS ~ MINI ROLLS

COLORADO LEG OF LAMB \$15

DEMI GLACE ~ MINT PESTO ~ MINI ROLLS

HOUSE ROASTED BONELESS TURKEY BREAST \$13

CRANBERRY SAUCE ~ GOURMET MUSTARDS ~ MINI ROLLS

HERB ROASTED PORK LOIN \$13

CALVADOS JUS ~ APPLE CHUTNEY ~ MINI ROLLS

PRICE INCLUDES A CHEF ATTENDANT

ACCOMPANIMENTS

\$4 PER SIDE

VEGETABLES

GRILLED ASPARAGUS

GLAZED BABY CARROTS

SAUTÉED HAZEL DELL MUSHROOMS

CHEF'S CHOICE OF THE SEASON'S FRESHEST
VEGETABLES

STARCH

WHIPPED SWEET POTATOES
WITH CANDIED WALNUTS

BUTTERMILK WHIPPED POTATOES

CORNBREAD CHERRY STUFFING

PARMESAN RISOTTO

MACARONI AND CHEESE

RECEPTION DESSERT STATIONS

MINIMUM OF THREE DISPLAYS OR STATIONS
PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

FONDUE STATION \$12

MILK CHOCOLATE FONDUE

SERVED WITH THE FOLLOWING:

FRESH STRAWBERRIES ~ BANANAS ~ MELONS ~ MARSHMALLOWS ~ GRAHAM CRACKERS ~ OREO COOKIES
PRETZELS ~ POUND CAKE ~ BROWNIE BITES ~ MINIATURE RICE KRISPY TREATS
FRESHLY BREWED REGULAR AND DECAF COFFEE AND SELECT TEAS WITH TRADITIONAL CONDIMENTS
PRICE INCLUDES A CHEF ATTENDANT

CARAMEL APPLE DIPPING STATION \$12

GRANNY SMITH APPLES HAND DIPPED IN CARAMEL

SERVED WITH THE FOLLOWING TOPPINGS:

M&M'S ~ HEATH BAR ~ OREO CRUMBS ~ SPRINKLES ~ CRUSHED NUTS ~ GRAHAM CRACKERS
FRESHLY BREWED REGULAR AND DECAF COFFEE AND SELECT TEAS WITH TRADITIONAL CONDIMENTS
PRICE INCLUDES A CHEF ATTENDANT

EMERALD DESSERT STATION \$12

CHOCOLATE DIPPED STRAWBERRIES

MINIATURE DESSERTS: FRUIT TARTS ~ CHOCOLATE TARTANS ~ CHEESECAKES ~ CRÈME BRULEE

FRESHLY BREWED REGULAR AND DECAF COFFEE AND SELECT TEAS WITH TRADITIONAL CONDIMENTS

DESSERT SHOTS \$8

SELECT FOUR ~ TWO PER PERSON

KEY LIME ~ RASPBERRY TRUFFLE ~ HEATH BAR ~ STRAWBERRY SHORTCAKE ~ CHOCOLATE PEANUT CRUNCH
LEMON MERINGUE ~ HAZELNUT GRAND MARNIER

DESSERT POPS \$8

SELECT FOUR ~ TWO PER PERSON

BIRTHDAY CAKE ~ RED VELVET ~ CHOCOLATE ~ BROWNIES ~ CHEESECAKE

RECEPTION PACKAGES

PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

TAPAS RECEPTION

8 ITEMS: \$45

14 ITEMS: \$55

FRIAS

SELECT FOUR OR SEVEN

CAPRESE SKEWER ~ BALSAMIC GLACE
TOMATO BASIL AND OLIVE OIL BRUSCHETTA
WHITE BEAN AND PROSCIUTTO BRUSCHETTA
EGGPLANT RATATOUILLE BRUSCHETTA
EGGPLANT CROSTINI ~ BOURSIN ~ YELLOW AND RED TOMATOES
TOMATE CON MEILE ~ CHERRY TOMATO ~ WALNUTS ~ MINT ~ CHEVRE ~ HONEY
BAY SCALLOP CEVICHE ~ LIME ~ JALAPENO ~ AVOCADO
SALMON CON ESPARAGOS ~ SMOKED SALMON WRAPPED ASPARAGUS ~ GARLIC AIOLI
PROSCIUTTO DE PARMA WRAPPED FIGS ~ AGED BALSAMIC
SERRANO HAM CROSTINI ~ MANCHEGO CHEESE

CALIENTES

SELECT FOUR OR SEVEN

PHYLLO-WRAPPED FETA CHEESE ~ SPINACH
AJO ~ ROASTED GARLIC ~ BALSAMIC JAM ~ GORGONZOLA CHEESE
FRIED MOZZARELLA ~ CRISP MOZZARELLA ~ MARINARA
ALCACHOFAS A LA PLANCHA ~ PAN FRIED ARTICHOKE HEARTS ~ LEMON AIOLI
POLENTA CAKE ~ BLUE CHEESE ~ HONEY
SMOKED CHICKEN QUESADILLA ~ BRIE ~ BASIL ~ ASIAGO
SPICY CHICKEN BOUCHEE ~ RATATOUILLE ~ FETA CHEESE
STEAMED MUSSELS ~ LEMON GARLIC SAUCE
LAMB SKEWERS ~ SAFFRON AIOLI
MINI PAELLA SPOONS
ENSALADILLA ~ CHORIZA ~ ROASTED FINGERLING ~ SHERRY REDUCTION
EMPANADA ~ SPICY BEEF ~ CHEDDAR
ALBONDIGAS ~ PORK MEATBALLS ~ TOMATO SAUCE

ADDITIONAL TAPAS

TRADITIONAL HUMMUS ~ PITA CHIPS
TOASTED MARCONA ALMONDS
HOUSE MARINATED OLIVES

RECEPTION PACKAGES

PRICING INCLUDES A 90 MINUTE RECEPTION SERVICE

STAR NIGHTS RECEPTION \$68

ANTIPASTO DISPLAY

GRILLED VEGETABLE DISPLAY: SQUASH ~ ZUCCHINI ~ EGGPLANT ~ ASPARAGUS ~ BELL PEPPERS ~ WILD MUSHROOMS ~ GAZPACHO SHOOTERS

ARTISAN CHEESE DISPLAY: IMPORTED AND DOMESTIC ~ DRIED AND FRESH FRUIT

ACCOMPANIMENTS: SLICED BAGUETTES ~ GOURMET CRACKERS

CREATE YOUR OWN SALAD STATION

LETTUCE: ORGANIC SPRING MIX ~ HEARTS OF ROMAINE

VEGETABLES: CHERRY TOMATOES ~ SHREDDED CARROTS ~ RADISH ~ ENGLISH CUCUMBER ~ RED ONIONS ~ BROCCOLI ~ ASPARAGUS

FRUIT: SUN DRIED CRANBERRIES ~ POACHED PEARS

PROTEINS: GRILLED CHICKEN BREAST ~ POACHED JUMBO SHRIMP ~ GRILLED FLANK STEAK ~ SMOKED BACON ~ HARD-BOILED EGGS

CHEESE: MAYTAG BLUE ~ HAYSTACK MOUNTAIN GOAT CHEVRE ~ PARMESAN ~ CHEDDAR

DRESSING: RED WINE VINAIGRETTE ~ CHAMPAGNE VINAIGRETTE ~ RANCH DRESSING ~ BLUE CHEESE DRESSING

OTHER: PARMESAN CROUTONS ~ CANDIED WALNUTS ~ TOASTED PUMPKIN SEEDS

PASTA STATION

SELECT THREE

CAVATAPPI WITH GRILLED CHICKEN ~ SPINACH ~ SWEET ONIONS ~ ALFREDO SAUCE

PENNE WITH SHRIMP ~ ASPARAGUS ~ PINE NUTS ~ TRUFFLE OIL ~ PESTO SAUCE

BOW TIE PASTA WITH RATATOUILLE ~ PEPPERS ~ EGGPLANT ~ TOMATOES ~ ZUCCHINI ~ ONION ~ TOMATO SAUCE

PORK AND BUFFALO BOLOGNESE

ROASTED PRIME RIB OF BEEF

FRESH GRATED HORSERADISH CREAM ~ GOURMET MUSTARDS ~ NATURAL JUS ~ MINI ROLLS

EMERALD DESSERT STATION

CHOCOLATE DIPPED STRAWBERRIES

MINIATURE DESSERTS: FRUIT TARTS ~ CHOCOLATE TARTANS ~ CHEESECAKES ~ CRÈME BRULEE

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PLATED DINNER

STARTERS

SELECT ONE:

SOUPS AND FARMERS MARKET SALADS

SOUPS:

TOMATO BASIL SOUP ~ BASIL INFUSED EXTRA VIRGIN OLIVE OIL SWIRL ~ CHEESE CROUTONS

CHICKEN NOODLE SOUP ~ FRESH PASTA ~ CARROT ~ CELERY ~ CORN ~ ONION

ROASTED CORN CHOWDER ~ YUKON GOLD POTATOES ~ JALAPENOS ~ CILANTRO

RUSTIC MUSHROOM SOUP ~ WILD ORGANIC MUSHROOMS ~ FRESH HERBS ~ TRUFFLE OIL

BUTTERNUT SQUASH SOUP ~ CRÈME FRAICHE ~ NUTMEG ~ CHIVE

SALADS:

HOUSE SALAD ~ ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS ~ RED WINE VINAIGRETTE

ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD ~ FRISEE ~ LEEKS ~ HARICOT VERTS ~ CANDIED WALNUTS ~ HAYSTACK MOUNTAIN GOAT CHEESE
WHOLE GRAIN MUSTARD VINAIGRETTE

ROMAINE LETTUCE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING

GRILLED ROMAINE ~ CRUMBLLED BLUE CHEESE ~ APPLES ~ BACON ~ CREAMY BLUE CHEESE DRESSING

CAPRESE SALAD ~ VINE RIPENED TOMATOES ~ HOUSE MADE MOZZARELLA ~ BASIL

DESSERTS

SELECT ONE:

SHAMELESS CHOCOLATE CAKE ~ MINT ANGLAISE ~ MINT CHOCOLATE CHIP GELATO

CHOCOLATE PEANUT BUTTER TORTE ~ CHOCOLATE PEANUT BUTTER MOUSSE ~ ESPRESSO CAKE ~ CARAMELIZED KRISPIES

SUGAR MAMA'S RUM CAKE ~ CARAMEL RUM SAUCE ~ RAISINS ~ VANILLA BEAN ICE CREAM

PEAR ALMOND TART ~ CARAMEL SAUCE

APPLE PIE A LA MODE ~ VANILLA BEAN ICE CREAM

WHITE CHOCOLATE MOUSSE TOWER ~ CINNAMON CREAM CHEESE FROTH

WARM BREAD PUDDING ~ BOURBON CARAMEL SAUCE

SEASONAL BERRIES ~ CRÈME ANGLAISE IN TUILLE CUP

ALL PLATED DINNERS ARE BASED ON A THREE COURSE MEAL WITH YOUR CHOICE OF STARTER, ENTRÉE AND DESSERT. EACH MEAL IS SERVED WITH FRESHLY BAKED ROLLS, SWEET BUTTER AND FRESHLY BREWED REGULAR AND DECAF COFFEE AND SELECT TEAS WITH TRADITIONAL CONDIMENTS

PLATED DINNER

SELECT ONE:

VEGETARIAN

VEGETARIAN RISOTTO ~ SEASONAL VEGETABLES ~ PESTO SAUCE \$56

VEGETABLE WELLINGTON ~ SEASONAL VEGETABLES ~ PUFF PASTRY ~ GORGONZOLA CREAM \$56

BOW TIE PASTA WITH RATATOUILLE ~ PEPPERS ~ EGGPLANT ~ TOMATOES ~ ZUCCHINI ~ ONION ~ TOMATO SAUCE \$56

FISH AND SEAFOOD

JUMBO SHRIMP AND GRITS ~ HOUSE MADE SPICY TOMATO SAUCE ~ FRIED GREEN TOMATO ~ MASCARPONE \$58

PAN SEARED DIVER SCALLOPS ~ APPLEWOOD SMOKED BACON ~ SWEET CORN MOUSSE ~ FAVA BEAN SUCCOTASH ~ RISOTTO \$60

SEARED ORGANIC SALMON ~ LEMON BUTTER ~ SWISS CHARD ~ CREAMY FARRO \$60

ALASKAN HALIBUT ~ LEMON BUTTER ~ HARICOT VERTS ~ WHITE BEAN RAGOUT \$62

SESAME CRUSTED SASHIMI GRADE AHI TUNA ~ UDON NOODLE CAKE ~ BRAISED HAZEL DELL MUSHROOMS ~ SWEET SOY \$64

FARM RAISED COLORADO STRIPED BASS ~ PESTO ~ GARLIC SPINACH ~ OVEN ROASTED TOMATO COUS COUS \$62

POULTRY AND GAME

SEARED COLORADO AIRLINE CHICKEN ~ CANYON WINDS DEMI GLACE ~ HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ WHITE CHEDDAR POTATO GRATIN \$60

HERB ROASTED BONELESS COLORADO CHICKEN BREAST ~ CAPER BUTTER SAUCE ~ SPINACH ~ PARMIGIANO REGGIANO RISOTTO \$60

CHICKEN BREAST SALTIMBOCA ~ PROSCIUTTO DI PARMA ~ LEMON BEURRE BLANC ~ WILD MUSHROOMS ~ FRESH SAGE ~ HOUSE MADE MOZZARELLA ~ POLENTA \$64

SEARED DUCK BREAST ~ ORANGE JUS ~ DUCK CONFIT ~ ORGANIC SWISS CHARD ~ SWEET POTATO HASH \$62

BEEF, LAMB AND PORK

ROASTED HERB CRUSTED PORK CHOP ~ APPLE CHUTNEY ~ CALVADOS JUS ~ ROASTED CIPPOLINI ONIONS ~ SWEET POTATO HASH \$60

PORCINI CRUSTED STERLING SILVER FLANK STEAK ~ GORGONZOLA ~ PORT SAUCE ~ GRILLED ASPARAGUS ~ WHIPPED POTATOES \$62

STERLING SILVER NEW YORK STRIP STEAK ~ OLD SMOKEHOUSE APPLEWOOD SMOKED BACON ~ CANYON WINDS SAUCE ~ HAZEL DELL MUSHROOM RAGOUT
SPINACH ~ TWICE BAKED POTATO \$64

HERB CRUSTED FILET MIGNON ~ GORGONZOLA DEMI GLACE ~ GRILLED ASPARAGUS ~ TRUFFLE POTATOES \$68

GRILLED COLORADO RACK OF LAMB ~ HAYSTACK MOUNTAIN GOAT CHEESE ~ CREAM CANYON WINDS DEMI GLACE ~ FRENCH VEGETABLE LENTIL RAGOUT
MINT PESTO \$68

PLATED DINNER

DUO PLATED ENTREES

HERB CRUSTED STERLING SILVER FILET MIGNON + PAN SEARED DIVER SCALLOPS
LEMON BUTTER ~ PESTO ~ APPLEWOOD SMOKED BACON ~ SWEET CORN ~ FAVA BEAN SUCCOTASH ~ TRUFFLE POTATOES \$78

SEARED ORGANIC SALMON + SEARED COLORADO AIRLINE CHICKEN
BUERRE BLANC ~ SWISS CHARD ~ WILD HAZEL DELL MUSHROOMS ~ CREAMY FARRO \$74

STERLING SILVER NEW YORK STRIP STEAK + JUMBO LUMP CRAB CAKE
CANYON WINDS DEMI GLACE ~ HAZEL DELL MUSHROOM RAGOUT ~ GARLIC SPINACH ~ SOUR CREAM AND CHIVE POTATO GRATIN \$76

DINNER BUFFET

THE SUMMIT

TWO ENTREES: \$68

THREE ENTREES: \$74

TOMATO BASIL SOUP ~ BASIL INFUSED EXTRA VIRGIN OLIVE OIL ~ CHEESE CROUTONS

SALAD STARTERS

SELECT TWO

HOUSE SALAD ~ ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS ~ RED WINE VINAIGRETTE

ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE

ROASTED BEET SALAD ~ FRISEE ~ LEEKS ~ HARICOT VERTS ~ CANDIED WALNUTS ~ HAYSTACK MOUNTAIN GOAT CHEESE
WHOLE GRAIN MUSTARD VINAIGRETTE

ROMAINE LETTUCE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING

ENTREES

SELECT TWO OR THREE

VEGETARIAN RISOTTO ~ SEASONAL VEGETABLES ~ PESTO SAUCE

JUMBO SHRIMP AND GRITS ~ HOUSE MADE SPICY TOMATO SAUCE ~ FRIED GREEN TOMATO ~ MASCARPONE

SEARED ORGANIC SALMON ~ LEMON BUTTER ~ SWISS CHARD ~ CREAMY FARRO

SEARED COLORADO AIRLINE CHICKEN ~ CANYON WINDS DEMI GLACE ~ HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ WHITE CHEDDAR POTATO GRATIN

HERB ROASTED BONELESS COLORADO CHICKEN BREAST ~ CAPER BUTTER SAUCE ~ SPINACH ~ PARMIGIANO REGGIANO RISOTTO

ROASTED HERB CRUSTED PORK CHOP ~ APPLE CHUTNEY ~ CALVADOS JUS ~ ROASTED CIPPOLINI ONIONS ~ SWEET POTATO HASH

PORCINI CRUSTED STERLING SILVER FLANK STEAK ~ GORGONZOLA ~ PORT SAUCE ~ GRILLED ASPARAGUS ~ WHIPPED POTATOES

BEEF TENDERLOIN MEDALLIONS ~ GORGONZOLA DEMI GLACE ~ GRILLED ASPARAGUS ~ TRUFFLE POTATOES

DESSERT

CHOCOLATE DIPPED STRAWBERRIES

MINIATURE DESSERTS: FRUIT TARTS ~ CHOCOLATE TARTANS ~ CHEESECAKES ~ CRÈME BRULEE

FRESHLY BREWED REGULAR COFFEE ~ DECAF COFFEE ~ SELECT TEAS ~ TRADITIONAL CONDIMENTS

PRICING INCLUDES A 90 MINUTE BUFFET SERVICE

FAMILY STYLE DINNER

TWO ENTREES: \$64

THREE ENTREES: \$70

SALADS

SELECT TWO

HOUSE SALAD ~ ORGANIC BABY GREENS ~ TOMATOES ~ CUCUMBER ~ RADISH ~ CARROTS ~ RED WINE VINAIGRETTE
ROASTED PEAR SALAD ~ ORGANIC GREENS ~ WALNUTS ~ GORGONZOLA ~ CHAMPAGNE VINAIGRETTE
ROASTED BEET SALAD ~ FRISEE ~ LEEKS ~ HARICOT VERTS ~ CANDIED WALNUTS ~ HAYSTACK MOUNTAIN GOAT CHEESE
WHOLE GRAIN MUSTARD VINAIGRETTE
ROMAINE LETTUCE ~ CHERRY TOMATOES ~ PARMESAN CAESAR DRESSING
CAPRESE SALAD ~ VINE RIPENED TOMATOES ~ HOUSE MADE MOZZARELLA ~ BASIL

PROTEIN

SELECT TWO OR THREE

SEARED ORGANIC SALMON ~ LEMON BUTTER
JUMBO SHRIMP AND GRITS ~ HOUSE MADE SPICY TOMATO SAUCE
SEARED COLORADO AIRLINE CHICKEN ~ CANYON WINDS DEMI GLACE
HERB ROASTED BONELESS COLORADO CHICKEN BREAST ~ CAPER BUTTER SAUCE
ROASTED HERB CRUSTED PORK LOIN ~ APPLE CHUTNEY ~ CALVADOS JUS
MILE HIGH MEAT LOAF ~ MUSHROOM JUS ~ HARICOT VERTS ~ ONION STRINGS
PORCINI CRUSTED STERLING SILVER FLANK STEAK ~ GORGONZOLA ~ PORT SAUCE
VEGETARIAN RISOTTO ~ SEASONAL VEGETABLES ~ PESTO SAUCE

SIDES

SELECT THREE

VEGETABLES: SWISS CHARD ~ HAZEL DELL MUSHROOMS ~ GRILLED ASPARAGUS ~ SPINACH
STARCHES: CREAMY FARRO ~ WHITE CHEDDAR POTATO GRATIN ~ PARMIGIANO REGGIANO RISOTTO ~ SWEET POTATO CIPPOLINI ONION HASH ~ WHIPPED POTATOES

DESSERT

SELECT TWO

WARM BROWNIE SKILLET ~ VANILLA ICE CREAM
BERRY COBBLER ~ VANILLA ICE CREAM
STRAWBERRY SHORTCAKE ~ WHIPPED CREAM
SUGAR MAMA'S RUM CAKE ~ CARAMEL RUM SAUCE ~ RAISINS
WARM BREAD PUDDING ~ BOURBON CARAMEL SAUCE
SEASONAL BERRIES

BEVERAGE

BARTENDER FEE: \$100 FOR EVERY 100 GUESTS

WHITE WINE

CHARDONNAY

KENWOOD "YULUPA SERIES" ~ NAPA, CA \$30
PARDUCCI ~ MENDOCINO, CA \$34
ANNABELLA ~ NAPA, CA \$36
NOVELLUM ~ LANGUEDOC, FRANCE \$36
PICKET FENCE ~ RUSSIAN RIVER, CA \$42
ARTESA ~ CARNEROS, CA \$43
PARAISO ~ ST. LUCIA HIGHLANDS, CA (SIP ORGANIC) \$45
MOSSBACK ~ RUSSIAN RIVER, CA \$45

PINOT GRIS/GRIGIO

PARDUCCI ~ MENDOCINO, CA \$34
CAVIT ~ VENETO, ITALY \$34
MARYHILL ~ WASHINGTON \$37
CALDARO ~ ALTO ALDRIDGE, ITALY \$42
FIRESTEED ~ WILLAMETTE, OR \$42

SAUVIGNON BLANC

KENWOOD "YULUPA SERIES" ~ NAPA, CA \$30
PARDUCCI ~ MENDOCINO, CA \$34
SEAN MINOR ~ SONOMA, CA \$34
LOLONIS ~ REDWOOD VALLEY, CA (BIODYNAMIC/ORGANIC GROWING) \$37
BABICH, HAWKE'S BAY ~ MARLBOROUGH, NEW ZEALAND \$42
CAZIN CHEVERNY BLANC ~ LOIRE, FRANCE \$45

WHITE BLENDS

YARD DOG ~ AUSTRALIA \$32
MIDDLE SISTER, WICKED WHITE ~ CALIFORNIA \$34
LAFAGE ~ LANGUEDOC, FRANCE \$35
PARAS BALTA ~ PENEDES, SPAIN (ORGANIC) \$36
HUGEL GENTIL ~ ALSACE, FRANCE \$41
DEVIL'S LAIR, FIFTH LEG ~ MARGARET RIVER, AUSTRALIA \$41
TANGENT, ECCLESTONE ~ SAN LUIS OBISPO, CA \$45

OTHER WHITES

PARDUCCI "SUSTAINABLE WHITE" ~ MENDOCINO, CA \$34
FRITZ ~ RIESLING ~ RHEINHESSEN, GERMANY \$37
PINE RIDGE ~ CHENIN BLANC/VIOGNIER ~ NAPA, CA \$38
BURGANS ~ ALBARINO ~ RIAS BAIXAS, SPAIN \$42

ROSE

CLINE "ROSE" ~ MOUVEDRE, CA \$36

RED WINE

CABERNET SAUVIGNON

KENWOOD "YULUPA SERIES" ~ NAPA, CA \$30
PARDUCCI ~ MENDOCINO, CA \$36
ROOT 1 ~ COLCHAGUA VALLEY, CHILE \$36
PARES BALTA "MAS PETIT" ~ PENEDES, SPAIN \$38
DOMAINE AUSTRUC ~ LANGUEDOC, FRANCE \$38
AQUINAS ~ NAPA, CA \$43
BRASSFIELD "HIGH SERENITY" ~ LAKE COUNTY, CA \$43
RAMSAY ~ NORTH COAST, CA \$46
MICHAEL POZZAN "KNIGHTS VALLEY," ~ NAPA VALLEY, CA \$50
EDUCATED GUESS ~ NAPA, CA \$50

MERITAGE

GUENOC "CLARET" ~ LAKE COUNTY, CA \$36
CALCU "MARQUIS LIEN" ~ COLCHAGUA VALLEY, CHILE \$36
CA DEL SARTO "ARDIENTE" ~ TUSCANY, ITALY \$38
CHATEAU HAUT LA PEREYRE ~ BORDEAUX, FRANCE \$42
CLINE "CASHMERE GSM" ~ CA \$44
LYETH ~ SONOMA, CA \$44
GUELBENZU "TINTO AZUL" ~ NAVARRA, SPAIN \$45
MASI "CAMPOFIORIN" ~ VERONESE, ITALY \$50

MERLOT

KENWOOD "YULUPA SERIES" ~ NAPA, CA \$30
PARDUCCI ~ MENDOCINO, CA \$34
MILBRANDT ~ COLUMBIA VALLEY, WA \$38
RAY'S STATION ~ NORTH COAST, CA \$40
GREEN LION ~ NAPA, CA \$45

OTHER REDS

PALLADIO ~ SANGIOVESE ~ CHIANTI, ITALY \$37
ALCANCE ~ CARMENERE ~ MAULE VALLEY, CHILE \$40
FAUSTINO "CRIZANA" ~ TEMPRANILLO ~ RIOJA, SPAIN \$40
PALLIDONO BARBERA D'ALBA ~ PIEDMONTE, ITALY \$45

PINOT NOIR

PARDUCCI ~ MENDOCINO, CA \$36
CONO SUR "VISION" ~ COLCHAGUA VALLEY, CHILE \$38
CASTLE ROCK ~ NAPA, CA \$39
ST. CLAIR ~ MARLBOROUGH, NEW ZEALAND \$44
ANNABELLA ~ CARNEROS, CA \$44
FLOCK ~ MONTEREY, CA \$45

MALBEC

TOMERO ~ MENDOZA, ARGENTINA \$40
BASQUEANO RESERVA ~ PATAGONIA, ARGENTINA \$42
RICARDO SANTOS ~ MENDOZA, ARGENTINA \$48

ZINFANDEL ~ PRIMITIVO

SHOOTING STAR ~ LAKE COUNTY, CA \$38
ANTICA MASSERIA ~ PUGLIA, ITALY \$42
BRAZIN ~ LODI, CA \$42

SHIRAZ/SYRAH ~ GRENACHE

CALLIA, SHIRAZ ~ VALLE DE TULUM, ARGENTINA \$34
RAZOR'S EDGE ~ MCCLAREN VALLEY, AUSTRALIA \$40
ERIC TEXIER "COTES DU RHONE" ~ RHONE, FRANCE \$42

SPARKLING WINE

SEGURA VIUDAS "ARIA" CAVA ~ ALT PENEDES, SPAIN \$32
ROTARI "PROSECCO" BRUT ~ TRENTO, ITALY \$37
ROEDERER "ESTATE BRUT" ~ ANDERSON VALLEY, CA \$44
GRUET "ROSE" BRUT ~ NEW MEXICO \$45

PORTS/AFTER DINNER WINE

DELAFORCE TAWNY ~ DOURO VALLEY, PORTUGAL \$32
FONSECA BIN 27 ~ DOURO VALLEY, PORTUGAL \$36
CROFT DISTINCTION ~ DOURO VALLEY, PORTUGAL \$46
DELAFORCE H.E.C. 10 YEAR TAWNY ~ DOURO VALLEY, PORTUGAL \$60

BEVERAGE

BARTENDER FEE: \$100 FOR EVERY 100 GUESTS

CALL BRANDS

HOST: \$7.50 CASH: \$8.00

SKYY VODKA ~ BEEFEATERS GIN ~ BACARDI SILVER RUM ~ JIM BEAM BOURBON ~ DEWAR'S SCOTCH ~ CANADIAN CLUB WHISKY ~ SAUZA BLANCO TEQUILA
KENWOOD "YULUPA SERIES" ~ NAPA, CA

PREMIUM BRANDS

HOST: \$8.50 CASH: \$9.00

ABSOLUT VODKA ~ TANQUERAY GIN ~ MT GAY RUM ~ JACK DANIELS BOURBON ~ CHIVAS REGAL SCOTCH ~ CROWN ROYAL WHISKY ~ HERRADURA BLANCO TEQUILA
PARDUCCI VINEYARDS ~ MENDOCINO, CA

LUXURY BRANDS AVAILABLE UPON REQUEST

ADDITIONAL BEVERAGES

DOMESTIC, IMPORTED AND MICROBREW BEER

HOST: \$5.50 CASH: \$6.50

SELECT 5: AMSTEL LIGHT ~ BLUE MOON ~ BUD LIGHT ~ COORS ~ COORS LIGHT ~ CORONA
FAT TIRE ~ GREAT DIVIDE DPA ~ STELLA ~ O'DOULL'S NON-ALCOHOLIC

SPECIALTY DRINKS

SERVING SIZE: 1 GALLON YIELDS 26 DRINKS

MARGARITA \$175 GALLON
TRADITIONAL ~ WATERMELON

MOJITO \$175 GALLON
SELECT 2: TRADITIONAL ~ CUCUMBER ~ STRAWBERRY BASIL

RUM PUNCH \$175 GALLON
OJ ~ PINEAPPLE JUICE ~ COCO LOPE ~ RUM ~ GRENADINE

ASPEN PURE BOTTLED WATER

HOST: \$4.00 CASH: \$4.75

FRUIT JUICES

HOST: \$4.50 CASH: \$5.25

SOFT DRINKS

HOST: \$4.00 CASH: \$4.75

INFORMATION

FOOD AND BEVERAGE

THE JW MARRIOTT DENVER CHERRY CREEK IS THE ONLY LICENSEE AUTHORIZED TO SELL, SERVE OR DISTRIBUTE ANY FOOD AND BEVERAGES ON PROPERTY. NO FOOD OR BEVERAGES OF ANY KIND WILL BE PERMITTED TO BE BROUGHT INTO THE HOTEL BY ANY GUEST.

DUE TO THE HOTEL'S HEALTH CODE POLICY BANQUET FOOD AND BEVERAGE IS NOT PERMITTED TO LEAVE THE PREMISES.

MENU SELECTION AND PRICES

OUR CREATIVE STAFF WILL ASSIST YOU IN PLANNING SPECIAL MENUS. YOUR FINAL MENU SELECTIONS MUST BE MADE NO LATER THAN 10 BUSINESS DAYS PRIOR TO YOUR ARRIVAL. IF YOUR MENU SELECTIONS HAVE NOT BEEN MADE 10 DAYS PRIOR TO YOUR ARRIVAL, THE HOTEL HAS THE RIGHT TO SELECT THE MENU ON BEHALF OF THE GROUP.

PLEASE BE ADVISED THAT MENU PRICES ARE SUBJECT TO CHANGE AND CANNOT BE CONFIRMED UNTIL 30 DAYS PRIOR TO THE EVENT.

IF MULTIPLE PLATED ENTRÉES ARE REQUESTED THE FOLLOWING STIPULATIONS WILL APPLY:

- *IF THERE IS A PRICE DIFFERENCE BETWEEN THE ENTRÉES, THE HIGHER PRICE WILL PREVAIL FOR ALL ENTRÉES.
- *NORMAL GUARANTEE PROCEDURE IS REQUIRED INDICATING THE NUMBER OF EACH ENTRÉE.
- *SOME FORM OF ENTRÉE INDICATION IS REQUIRED AT THE GUEST TABLE.

GUARANTEES

IN ARRANGING FOR PRIVATE FUNCTIONS, THE FINAL ATTENDANCE MUST BE DEFINITELY SPECIFIED AND COMMUNICATED TO THE HOTEL BY 12:00 PM A MINIMUM OF THREE (3) WORKING DAYS PRIOR TO THE EVENT. THIS NUMBER WILL BE CONSIDERED A GUARANTEE NOT SUBJECT TO REDUCTION AND CHARGES WILL BE MADE ACCORDINGLY. GUARANTEES FOR SATURDAY AND SUNDAY WILL BE DUE BY 12:00 PM ON WEDNESDAY. GUARANTEES FOR TUESDAY AND WEDNESDAY WILL BE DUE BY 12:00 PM ON FRIDAY. IF A GUARANTEE IS NOT GIVEN TO THE HOTEL BY 12:00 PM ON THE DATE IT IS DUE, THE EXPECTED NUMBER(S) INDICATED ON THE BANQUET EVENT ORDER WILL BECOME THE GUARANTEE. THE HOTEL WILL NOT BE RESPONSIBLE FOR IDENTICAL SERVICE TO MORE THAN 3 PERCENT OVER THE GUARANTEE.

SERVICE AND LABOR FEES

A TAXABLE 22% SERVICE CHARGE AND THE APPLICABLE STATE SALES TAX WILL BE APPLIED TO ALL FOOD AND BEVERAGE CHARGES.

BUFFET SERVICE IS AVAILABLE AS LISTED ON THE MENUS FOR 90 MINUTES – A 25% SURCHARGE PER PERSON WILL APPLY FOR EACH ADDITIONAL 30 MINUTES.

CULINARY CHEFS AND ATTENDANTS ARE BASED ON ONE ATTENDANT FOR 75 GUESTS. THE FEE FOR THE ATTENDANT BASED ON THIS RATIO IS INCLUDED IN THE MENU PRICING. SHOULD A GROUP WISH TO INCREASE THIS RATIO, ADDITIONAL FEES WILL APPLY AT THE COST OF \$100 FOR EVERY ADDITIONAL ATTENDANT.

THE BARTENDER FEE IS \$100 PER BARTENDER AND IS BASED ON ONE ATTENDANT FOR 75 GUESTS.