



LIMELIGHT

BOULDER

Banquet Menu

BANQUET MENU
BREAKFAST

Breakfast



BANQUET MENU BREAKFAST

Coffee & tea service provided with all breakfast buffets.

CONTINENTAL BREAKFAST - \$42/person

Assorted Individual Yogurts (GF, NF, V)

House Made Granola With Dried Fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection Of Breakfast Pastries & Breads (V)

butter, honey, jam, Nutella (GF, V)

COLORADO CONTINENTAL BREAKFAST BUFFET - \$48/person

Assorted Individual Yogurts (GF, NF, V)

House Made Granola With Dried Fruit (DF, V)

Seasonal Fruit Salad (GF, DF, NF, VE)

Smoothie Station (GF, DF, NF, VE)

Beet & Apple, V8, Golden Ginger Turmeric, Green Machine

Chef's Selection Of Breakfast Pastries and Breads

butter, honey, jam, Nutella

Individual Cereals

skim and 2% milk

BOULDER BREAKFAST - \$52/person

Assorted Individual Yogurts (GF, NF, V)

House Made Granola With Dried Fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection Of Breakfast Pastries & Breads (V)

butter, honey, jam, Nutella (GF, V)

Scrambled Eggs (GF, NF, V)

salsa, cheddar, bacon

Chef's Daily Selection Potatoes & Proteins

FLATIRONS BREAKFAST - \$58/person

Assorted Individual Yogurts (GF, NF, V)

House Made Granola With Dried Fruit (DF, V)

Seasonal Fruit Salad (GF, DF, NF, VE)

Chef's Selection Of Breakfast Pastries & Breads

butter, honey, jam, Nutella

Mini Egg Bites (GF, NF)

bacon, ham, and cheddar

Egg White Bites (GF, NF, V)

spinach, sundried tomato, feta with salsa roja and salsa verde

Smoked Bacon & Choice Of Second Breakfast Protein (GF, NF, VE)

Chef's Daily Selection Of Potatoes & Proteins (GF, DF, NF)

Smoothie Station (GF, DF, NF, VE)

Beet & Apple, V8, Golden Ginger Turmeric, Green Machine

Oatmeal (DF, VE)

brown sugar, honey, dried fruits

BUFF'S BREAKFAST - \$62/person

Assorted Individual Yogurts (GF, NF, V)

House Made Granola With Dried Fruit (DF, V)

Seasonal Whole Fruit (GF, DF, NF, VE)

Chef's Selection Of Breakfast Pastries & Breads (V)

butter, honey, jam, Nutella (GF, V)

Egg Bites (GF, NF)

bacon, ham, and cheddar

Egg White Bites (GF, NF, V)

spinach, sundried tomato, feta (GF, NF, VE)

Smoked Bacon and Choice Of Second Breakfast Protein (GF, DF, NF)

Chef's Daily Selection Potatoes & Proteins (GF, DF, NF, VE)

Smoothie Station (GF, NF, VE)

Beet & Apple, V8, Golden Ginger Turmeric, Green Machine

Oatmeal (DF, NF, VE)

brown sugar, honey, dried fruits

Braised Short Rib Hash (GF, NF)

Buttermilk Pancakes or Waffles (NF, V)

honey butter, maple syrup, fruit compote

BREAKFAST ENHANCEMENTS

OMELET STATION - \$21/person (GF, NF)

bacon, ham, sausage

mushrooms, peppers, onions, tomato, spinach,cheddar,

goat cheese, pepper jack

fire roasted salsa

BREAKFAST TACO STATION - \$24/person (NF)

eggs, chorizo, onion, jalapeno, cotija

flour and corn tortillas, salsa verde, salsa asada

BAGELS AND LOX - \$18/person

sliced smoked salmon and assorted bagels

whipped cream cheese

capers, onion, tomato, chive

AVOCADO TOAST - \$16/person (DF, NF)

assorted breads and bagels

smashed avocado, cherry tomato, pickled onion,

cucumber

bacon, shaved egg, everything bagel spice, olive oil

BUTTERMILK PANCAKES - \$15/person (NF, V)

whipped cinnamon butter, fruit compote, maple syrup

BELGIAN WAFFLES - \$14/person (NF, V)

mixed berry compote, vanilla chantilly, maple syrup

FRENCH TOAST - \$14/person (V)

apricot jam, vanilla chantilly, almonds, maple syrup

STONE GROUND GRITS - \$9/person (GF, NF)

cheddar, hatch chilis, bacon, scallions

mushrooms, peppers, onions, tomato, spinach

cheddar, goat, pepper jack

fire roasted salsa

VANILLA QUINOA FLAXSEED OATMEAL - \$12/person (DF, NF, VE)

sunflower seeds, pepitas, dried fruits, agave

GREEK YOGURT PARFAITS - \$16/person (V)

granola, seasonal compote, greek yogurt, dried fruits

Breakfast Enhancements - \$14/ Sandwich

Breakfast Sandwiches & Burritos (NF)

Choice of: Bacon Burrito

Black Bean Burrito

Egg Ham & Cheese Croissant

Or Egg & Cheddar Biscuit

Gluten free bread options available, please contact your event manager for further information.

Our buffets are built to serve 25 guests at the minimum, please contact your event manager for further information.

GF: Gluten-Free DF: Dairy-Free NF: Nut-Free V: Vegetarian VE: Vegan



Breaks

BANQUET MENU BREAKS & REFRESHMENTS

Prices are based on a 30 minutes & 1 hour time frame.

All Breaks Include Water & Iced Tea Station

RECOVERY BREAK- \$28/36

Assorted Drinks and Sparkling Water

Whole Bananas

Energy Chews

Honey Stinger Protein Bars

Bobo Bars

COFFEE SHOP BREAK - \$26/34

Doughnut Holes

Coffee Cake

Biscotti

Bottled Coffee Drinks

BOULDER BITES BREAK - \$25/33

Local Packaged Snacks

Overnight Oats with Fresh Berries

Coconut Milk Chia Pudding Cups

Local Energy and Detox Shots

RECHARGE BREAK - \$24/32

Assorted Bottled Smoothies

Assorted Granola Bars

Fruit Salad and Yogurt Dip

Agua Frescas

COLORADO TRAIL BREAK - \$25/\$33 (DF)

Dried Fruits

Seeds

Nuts

Granola

Local Energy and Detox Shots

Build Your Own Granola Bar

LIGHT AND FRESH BREAK - \$28/\$36

Whole Fruit

Granola Bars

Assorted Cheese, Crackers, and Dried Fruits

Individual Greek Yogurts

Bottled Teas

AVOCADO AND GO BREAK - \$24/\$32 (DF, NF)

Assorted Breads

Avocado Spread

Tomato, Cucumber, Pickled Onion, Bacon, Shaved Egg

Infused Lemonades and Teas

CHIPS & DIPS - \$25/\$33 (GF, NF, V)

House Made Potato Chips, Tortilla Chips & Crudite

French Onion Dip

Ranch

Hummus

Assorted Lemonade and Teas

BEER GARDEN - \$28/\$36

Soft Pretzel Bites

Honey Mustard & Cheese Dip

Tortilla Chips & House Made Bean Dip

House Made Pub Mix

Assorted Beef Jerky

SWEET AND SAVORY - \$26/\$34

Caramel Popcorn

Truffle Popcorn

Yogurt Covered Pretzels

Assorted Bags of Chips

Assorted Candy Bars

Assorted Beverages

SODA SHOPPE BREAK - \$30/\$38 (NF)

Spinach and Artichoke Dip

Fresh Crudité

Tortilla Chips and Salsa

Mini Ajax Burger Sliders

Root Beer Floats

REFRESHMENTS

AMOUNTS OF INDIVIDUAL BEVERAGES DISPLAYED DEPENDENT OF GROUP SIZE.

COFFEE STATION- HALF DAY-\$28/PERSON FULL- \$40/ PERSON

Regular & Decaf, Water Station, & Selections of Teas

COFFEE/GALLON- \$100/GALLON

Regular or Decaf, Selections of Milks & Sugars

HOT TEA/GALLON- \$65/GALLON

Selections of Tea's, Sweeteners, & Milk

HYDRATE -\$6EA

Selection of Individual Seltzers & Water Bottles

SODA SELECTION-\$7EA

Selection of Individual Coke Products, & Local Offerings

CHILLED ENERGY -\$7EA

Selection of Individual Iced Tea, Iced Coffees, & Red Bull

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BANQUET MENU
LUNCH

Lunch

BANQUET MENU LUNCH PLATED

Plated meals include bread for the table & water & iced tea for refreshments.

Choice of 1 starter, 2 entrees, & 1 dessert for standard meals. Meals are priced based on entrees. Please contact your event manager for further information.

STARTERS

Harvest Salad *(GF, NF, V)*
roasted carrot, spiced pear, pepitas, radicchio, kale, ricotta salata, champagne vinaigrette

Mixed Green Salad *(GF, V)*
shaved carrot, cherry tomato, cucumber, pickled onion, balsamic vinaigrette

Caesar Salad *(NF)*
baby gem lettuce, shaved parmesan, torn croutons

Roasted Baby Beet Salad *(GF, DF, NF, VE)*
frisee, arugula, blood orange, pepitas, champagne vinaigrette

Spinach & Kale Salad *(NF, GF, V)*
cranberry, goat cheese, sunflower seeds, lemon thyme vinaigrette

ELEVATED STARTERS

Heirloom Tomato & Burrata - add \$5/person *(NF, GF, V)*
heirloom cherry tomato, palisade peach, basil, aged balsamic

Crab Cake - add \$9/person *(DF, NF)*
corn chow chow, pickled vegetable slaw, citrus aioli

Tomato Basil Soup - add \$4/person *(GF, NF, V)*
crispy parmesan, micro basil, petite grape tomato, olive oil

Chicken Noodle Soup - add \$4/person *(GF, NF, V)*
rotisserie chicken, carrot, celery, onion, dill, spaghetti noodles

Roasted Sweet Potato Salad - add \$4/person *(GF, NF)*
whipped goat cheese, mache greens, roasted red beets, walnut pesto

ENTREES

Roasted Airline Chicken Breast - \$60/person *(DF)*
apricot pecan couscous, sumac onions, roasted chicken jus

Rosemary Brine Pork Chop - \$60/person *(GF, DF, NF)*
sweet potato hash, peperonata, rosemary demi glace, crispy sage

Seared Salmon - \$62/person *(GF, DF, NF)*
smashed olive oil and sea salt potatoes, citrus, frisee, plums, plum wine vinaigrette

Grilled Beef Tenderloin Filet - \$70/person *(GF, NF)*
mashed potatoes, mustard demi glace, braised cippolini onion

Seared Flat Iron- \$62/person *(GF, NF)*
thyme & goat cheese whipped potatoes, green chili demi glace, charred onion

Vegan Crab Cake (heart of palm fritter) - \$60/person *(GF, DF, NF, VE)*

roasted corn chow chow, pickled vegetable slaw, vegan citrus aioli

Butternut Squash Ravioli - \$58/person *(NF, V)*
taleggio, roasted squash, English peas, spiced pepitas, sage brown butter

DESSERT

Cheesecake *(NF, V)*
classic cheesecake, mixed berry compote

Earl Grey Pot de Crème *(NF, V)*
shortbread cookie, chantilly

Lemon Olive Oil Cake *(DF, NF, V)*
candied lemon, olive oil powder

Vanilla Crème Brulee *(GF, NF, V)*
caramelized sugar, fresh berries

Caramelized Banana Cream Pie *(NF, V)*
meringue, shaved dark chocolate

VEGAN DESSERT UPON REQUEST

Coconut Chia pudding *(DF, GF, NF, VE)*

Mixed Berries and Aged Balsamic, Assorted Sorbets *(DF, GF, NF, VE)*

PLATED SOUP AND SALAD \$50/PERSON

Choice of 1 soup & 1 entree with 1 protein. Please contact your event manager for further information

Soups

Tomato Basil Soup *(GF, NF, V)*
parmesan crisp, basil

Chicken Noodle Soup *(NF, DF)*
sautéed vegetables, roasted chicken, cut spaghetti noodles

Wild Mushroom Bisque *(GF, NF, V)*
truffle foam and chives

Salads

Mixed Green Salad *(GF, DF, NF, VE)*
carrot, cucumber, heirloom tomato, agave balsamic vinaigrette

Spinach Salad *(GF, V)*
dried strawberry, smoked almond, blue cheese, champagne vinaigrette

Choice of 1 Salad Protein:

Grilled Chicken Breast

Seared Salmon

Sliced Flank Steak

(Additional Proteins +\$5)

Gluten free bread options available, please contact your event manager for further information.

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BANQUET MENU LUNCH

Buffets include bread for the table & water & iced tea for refreshments.

DELI SHOPPE- \$58/PERSON

Chef's Selection of Daily Soup

Mixed Green Salad *(GF, DF, NF, VE)*
carrot, cucumber, cherry tomato, balsamic vinaigrette

Pasta Salad *(DF, NF, V)*
campanelle pasta, sun dried tomato, kalamata olive, cucumber, spinach

Deli Meat Selection *(GF, DF, NF)*
roasted turkey breast, black forest ham, roast beef, chicken salad

Condiments
mayonnaise, mustards, pesto aioli, lettuce, tomato, red onion, pickle spears

Sliced Breads
sourdough, wheat, marble rye, Italian hoagie, GF whole grain bread

Dessert
assorted cookies and brownies

BOULDER DELICATESSEN BUFFET - \$68/person

Chef's Choice of Daily Soup

Mixed Green Salad *(GF, DF, NF, VE)*
carrot, cucumber, cherry tomato, balsamic vinaigrette

Caesar Salad *(NF)*
romaine, torn croutons, shaved parmesan, classic Caesar dressing

Pasta Salad *(GF, DF, NF, VE)*
campanelle pasta, sun dried tomato, kalamata olive, cucumber, spinach

SANDWICH SELECTION

(Choose 3)

Turkey Club *(NF)*
hoagie roll, turkey breast, lettuce, tomato, onion, avocado aioli, swiss cheese, smoked bacon

Steak Sandwich *(NF)*
everything bagel spiced bread, piquillo pepper, pesto aioli, arugula, provolone

Roasted Vegetable Wrap *(GF, DF, NF, VE)*
corn tortilla, portobello, roasted pepper, pickled onion, beet hummus, mixed greens, sun dried tomato

Chicken Salad Wrap *(DF, NF)*
spinach tortilla, roasted chicken, grape, celery, apple, LTO

DESSERT

Assorted Cookies and Brownies *(V)*

Chocolate Mousse Cups *(NF, GF, V)*

BUILD YOUR OWN SALAD LUNCH BUFFET

GREENS

Mixed Greens, Spinach, Arugula, Frisee, Romaine
(GF, DF, NF, VE)

TOPPINGS

Tomato, Cucumber, Radish, Carrot, Chopped Egg, Corn, Bell Peppers, Red Onion, Dried Cranberry, Black Beans
(GF DF NF, V)

NUTS

Toasted Walnuts, Candied Pecans, Pistachios, Sliced Almonds
(GF, DF, VE)

CHEESE

Cheddar, Pepperjack, Goat Cheese, Feta, Blue Cheese, Shaved Parmesan
(GF, NF, V)

DRESSINGS

Ranch, Balsamic, Lemon Oregano, Cilantro Lime, Creamy Poppy Seed, Vanilla Bean Vinaigrette, Vinegar and Oil
(GF, NF, V)

PROTEIN - PICK 1: \$62, PICK 2: \$65, PICK 3: \$68

Grilled Chicken Breast *(GF, DF, NF)*

Sliced Flank Steak *(GF, DF, NF)*

Seared Salmon *(GF, DF, NF)*

Roasted Vegetable Quinoa *(GF, DF, NF)*

DESSERT

Assorted Cookies and Brownies

Coconut Chia Pudding Cups *(GF, DF, NF, VE)*

TACO TRUCK LUNCH BUFFET

SALADS

Southwestern Salad *(GF, DF, NF, VE)*
tomato, hominy, jicama, black bean, pickled onion, tortilla strips, cilantro lime vinaigrette

Cabbage Slaw *(GF, DF, NF, VE)*
jalapeño, onion, scallion, oregano, lime, olive oil

SIDES

Spanish Rice *(GF, DF, NF, VE)*
tomato, cilantro, lime

Elote Street Corn *(GF, NF, V)*
roasted corn, jalapeño, bell pepper, onion, cilantro, cotija, lime

Corn and Flour tortillas *(DF, NF, VE)*

House Made Tortilla Chips *(GF, DF, NF, VE)*
guacamole, salsa roja, salsa verde, pico de gallo, lime wedges, shredded cheddar, cotija (GF, DF, NF, VE)

PROTEIN - PICK 2: \$68, PICK 3: \$72

Braised Beef Barbacoa *(GF, DF, NF)*

Braised Pork Carnitas *(GF, DF, NF)*

Roasted Mahi Mahi *(GF, DF, NF)*

Three Bean and Sweet Potato Quinoa *(GF, DF, NF, VE)*

Vegan Chorizo *(GF, DF, NF, VE)*

DESSERT

Churros and Sopapilla *(NF, V)*
whipped honey, spiced chocolate sauce and dulce de leché

Cinnamon Ice Cream *(GF, NF, V)*

BBQ LUNCH BUFFET

SALADS

Mixed Green Salad *(GF, DF, NF, VE)*
cherry tomato, cucumber, carrot, agave balsamic vinaigrette

Potato Salad *(GF, DF, NF, V)*
red onion, grain mustard, smoked bacon, chopped egg, scallion

Cabbage Slaw *(GF, NF, VE)*
creamy cider dressing, carrot, bell pepper, jalapeño, cilantro

SIDES

Baked Beans *(GF, DF, NF, VE)*

KC BBQ, Carolina Gold, Alabama white BBQ sauces
(GF, DF, NF)

Brioche Buns *(NF, V)*

Jalapeño Cheddar Corn Bread
honey butter, chili butter (NF, V)

PROTEIN - PICK 1: \$64, PICK 2: \$68, PICK 3: \$72

Smoked Beef Brisket *(GF, DF, NF)*

Smoked Pork Shoulder *(GF, DF, NF)*

BBQ Bone in Chicken *(GF, DF, NF)*

Smoked BBQ Salmon *(GF, DF, NF)*

Jalapeno Elk Sausage *(GF, DF, NF)*

DESSERT

Packaged Ice Cream Sandwiches

Gluten free bread options available, please contact your event manager for further information.

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BANQUET MENU
DINNER

Dinner Receptions



BANQUET MENU RECEPTIONS

SMALL BITES (PASSED APPETIZERS)

Minimum order of 25 ea of an individual item. Please contact your event manager for further information.

COLD

Hamachi Crudo (GF, NF, DF) \$12/ea
blood orange gelee, leche de tigre, serrano

Ahi Tuna Poke (GF, NF, DF) \$12/ea
wakame salad, ponzu, avocado mango cucumber relish

Mini Tuna Taco (NF, DF) \$12/ea
wonton, pickled carrot and daikon, avocado, wasabi peas

Heirloom Tomato & Mozzarella Skewer (GF, NF, V) \$10/ea
cherry tomato, basil, aged balsamic

Bison Tartare (GF, NF) \$10/ea
shallot, mustard, truffle, potato rosti

Mini Chipotle Chicken Taco (NF) \$10/ea
wonton, pico, avocado crema, cilantro

Bruschetta (NF, DF) \$10/ea
burrata, pesto, oven dried tomato, aged balsamic, crostini

Tomato Tartare (GF, DF, NF, VE) \$10/ea
tapioca pearl cracker, harissa, pink peppercorn

HOT

Beef Sate (GF, DF, NF) \$12/ea
rosemary skewer, garlic and herb marinade

Oysters Rockefeller (GF, NF) \$12/ea
spinach, gruyere, green chili

Coconut Shrimp (DF, NF) \$10/ea
*jumbo shrimp, coconut breading, chili orange
sauce, sesame seeds*

Chicken Empanada (NF) \$10/ea
pulled chicken, pepper jack, green chili

Braised Lamb Tostada (NF, DF, GF) \$10/ea
red cabbage slaw, chipotle aioli, cilantro

Mac and Cheese Bite (NF, V) \$10/ea
green chili mac and cheese, harissa aioli

Kataffi Wrapped Haloumi Skewer (NF, V) \$10/ea
harissa, mint

Roasted Tomato Tart (NF, V) \$10/ea
*puff pastry, sherry gastrique, basil, aged
balsamic*

Mushroom Arancini (GF, NF) \$10/ea
*wild mushroom risotto, parmesan, fontina,
truffle aioli*

Gluten free bread options available, please contact your event manager for further information.

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BANQUET MENU RECEPTIONS

DINNER RECEPTION STATIONS

ARTISANAL CHEESE & CHARCUTERIE DISPLAY \$28/ PERSON

Regional, Domestic, & Imported Cheese & Salami
house made fruit compotes, grain mustard, cornichons, crackers, flatbread, grisini, & grilled baguettes

FRESH CRUDITE DISPLAY \$18/ PERSON (GF, NF, V)

carrot, celery, pepper, cucumber, radish, hummus, poblano ranch

SEAFOOD DISPLAY \$MK/ PERSON (GF, DF,NF)

jumbo poached shrimp, snow crab claws, lobster tail medallions, east & west coast oysters, cocktail sauce, remoulade, lemon, mignonette, mini Tabasco bottles

FLATBREADS \$32/ PERSON (NF)

CHOICE OF 3:
(GLUTEN FREE UPON REQUEST)

Margherita
pomodoro, fresh mozzarella, basil, olive oil

Diavola
calabrese, pepperoni, capicola, pickled fresno peppers, burrata

Fig
goat cheese, balsamic onions, fresh figs, arugula, crispy prosciutto

Blanco
ricotta, mozzarella, fontina, fresh oregano, olive oil, sea salt

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DIM SUM \$36/ PERSON (DF, NF)

Edamame Pot Stickers, Pork Shu Mai, Chicken Lemongrass Dumplings, Soup Dumplings
dumpling sauce, sriracha, Yum Yum sauce

BAO BUNS \$34/ PERSON (DF, NF)

Mongolian short ribs, soy marinated tofu, black garlic braised pork belly, steamed buns, spicy cucumbers, cabbage & carrot slaw, cilantro

MEZZE PLATTER \$26/ PERSON (V, NF)

*raw, pickled & roasted vegetables
traditional, red pepper & beet hummus
poblano ranch, green tahini, baba ganoush
grilled pita & baguette*

FOLSOM FEAST \$26/ PERSON (DF, NF)

soft pretzel bites & mini corn dogs, honey mustard, cheese dip, ketchup, tortilla chips, pub mix, guacamole, salsa

BAR BITES \$28/ PERSON (NF)

spinach & artichoke dip, crudite, grilled pita, chicken tamales, house made salsa, mini Ajax burgers

SLIDER STATION \$32/ PERSON (NF)

(GLUTEN FREE UPON REQUEST)
Ajax burger, chicken tinga, veggie burger, slider buns, ketchup, mustard, Ajax sauce, pickles, house made salt & vinegar chips

CARVING & ACTION STATIONS

All stations require an attendant at \$150 per station.

BEEF TENDERLOIN \$36/ PERSON (GF, DF, NF)

*Feeds 20-25 guests
rosemary salt, grilled broccolini, Colorado cherry & port demi glace*

ROASTED PRIME RIB \$32/ PERSON (DF, NF)

*Feeds 30-35 guests
rosemary salt, au jus, house baked rolls*

BISON STRIP LOIN \$32/ PERSON (GF, DF, NF)

*Feeds 20-25 guests
rosemary grilled broccolini, Colorado cherry & port demi glace*

BEEF WELLINGTON \$42/ PERSON (NF)

*Feeds 25-30 guests
wild mushroom duxelle, fresh herbs, puff pastry, local porter demi glace*

CITRUS GLAZED CHILEAN SEA BASS \$38/ PERSON (GF, NF)

roasted asparagus, olive oil sea salt smashed potatoes, lemon beurre blanc

LAMB RACK \$35/ PERSON (DF, NF)

*Feeds 8-10 guests
dijon & herb crusted, caper & golden raisin lamb jus*

ROASTED CHICKEN \$28/ PERSON (GF, DF, NF)

*Feeds 10 guests
pimenton rubbed, andouille sausage, red beans & rice, creole jus*

PORCHETTA SLIDERS \$28/ PERSON (DF, NF)

*Feeds 35-40 guests
fennel pollen, garlic & herb house rolled porchetta, arugula, roasted red pepper jam, slider buns*

STREET TACO ACTION STATION \$32/ PERSON (NF)

*choose 3 : chicken tinga, braised beef barbacoa, grilled carne asada, pork carnitas, whole roasted salmon sides, vegan chorizo
corn & flour tortillas, mango pico, salsa verde, salsa roja, pickled slaw, sour cream, limes*

BANQUET MENU
DINNER

Dinner



BANQUET MENU DINNER PLATED

Plated dinners include bread for the table & water & ice tea for refreshments.

Select 1 starter, 2 entrees & 1 dessert, please contact to your event manager on additional offerings.

STARTERS

Harvest Salad *(GF, NF, V)*

roasted carrot, spiced pear, pepitas, radicchio, kale, ricotta salata, champagne vinaigrette

Iceberg Wedge Salad *(GF, NF)*

baby iceberg, blue cheese, bacon lardon, cherry tomato, red onion, buttermilk ranch

Caesar Salad *(NF)*

baby gem lettuce, parmesan, torn croutons, classic caesar dressing

Mixed Green Salad *(GF, DF, VE)*

shaved carrot, cherry tomato, cucumber, pickled onion, balsamic vinaigrette

Roasted Baby Beet Salad *(GF, DF, NF, VE)*

frisee, arugula, blood orange, pepitas, champagne vinaigrette

Spinach & Kale Salad *(NF, GF, V)*

cranberry, goat cheese, sunflower seeds, lemon thyme vinaigrette

ELEVATED STARTERS -

Venison Carpaccio *(NF, GF)* add \$10/person

parmesan reggiano, pink peppercorn, caper, olive oil, arugula, black truffle

Heirloom Tomato and Burrata *(GF, NF, V)* add \$10/person

heirloom cherry tomato, palisade peach, basil, aged balsamic

Crab Cake or Vegan Crab Cake - add \$12/person *(DF, NF)*

corn chow chow, pickled vegetable slaw, citrus aioli

Roasted Shallot Soup *(GF, NF, V)* add \$10/person

creamy pureed French onion style, crispy shallot, chervil

Lobster Bisque - add \$12/person *(NF)* add \$12/person

butter poached lobster, tarragon oil

ENTREES

Lemon and Thyme Seared Halibut - \$90/person *(GF, NF)*

butternut squash puree, olive oil and sea salt potatoes, lemon brown butter

Pesto Roasted Chicken Breast - \$85/person *(GF, NF)*

pesto, goat cheese, whipped Yukon potatoes, roasted red pepper coulis

Grilled Bison Strip Loin - \$85/person *(GF, NF)*

sun dried tomato & goat cheese mashed potatoes, green chili demi glace, charred onion

Roasted Beef Tenderloin- \$95/person *(GF, NF)*

potatoes au gratin, mustard jus, braised cipollini onion

Braised Beef Short Ribs - \$85/person *(GF, NF)*

white cheddar and hatch chili polenta, natural jus, pickled onion

Rosemary Brined Pork Chop - \$78/person *(GF, DF, NF)*

sweet potato hash, peperonata, rosemary demi, crispy sage

Harissa Marinated Cauliflower Streak - \$72/person

(GF, DF, NF, VE)

curry lentils, sweet potato, English peas, garbanzo

beans

Vegan Crab Cake (heart of palm fritter) - \$78/person

(GF, DF, NF, VE)

roasted corn chow chow, pickled vegetable slaw, vegan citrus aioli

Grilled Beef Tenderloin and Butter Poached Lobster

Tail - \$120/person *(GF, NF)*

wild mushroom and lemon risotto, English peas, pickled onion, pea tendrils

DESSERTS

Cheesecake *(NF)*

classic cheesecake, mixed berry compote

Earl Grey Pot de Crème *(NF, V)*

shortbread cookie, Chantilly

Lemon Olive Oil Cake *(DF, NF, VV)*

candied lemon, olive oil powder

Vanilla Creme Brulee *(GF, NF, V)*

caramelized sugar, fresh berries

Vegan Desserts

Coconut Chia Pudding

Mixed Berries, & Aged Balsamic

Assorted Sorbets

Gluten free bread options available, please contact your event manager for further information.

Our plated meals are built to serve 25 guests at the minimum, please contact your event manager for further information.

GF: Gluten-Free DF: Dairy-Free NF: Nut-Free V: Vegetarian VE: Vegan

BANQUET MENU

Dinner Buffets

Buffets include bread for the table & water & iced tea for refreshments.

BBQ BUFFET

SALADS

Mixed Green Salad (GF, DF, NF, VE)
cherry tomato, cucumber, carrot, agave balsamic vinaigrette

Potato Salad (GF, NF, DF)
red onion, grain mustard, chopped egg, chives

Street Corn Salad (GF, NF, V)
jalapeño, lime, cilantro, cotija, tajin

Cabbage Slaw (GF, DF, NF, VE)
creamy cider dressing, carrot, bell pepper, jalapeño, cilantro

SIDES

Baked Beans (GF, DF, NF, VE)
caramelized onions & peppers, molasses, brown sugar

Mac and Cheese (NF, V)
smoked gouda, poblanos

Campfire Marble Potatoes (GF, NF, DF, VE)
smoked onion, roasted garlic, smoked sweet peppers

Corn on the Cob (GF, NF, V)
whipped honey butter and chili butter

KC BBQ, Carolina Gold, Alabama white BBQ sauces (GF, DF, NF)

PROTEIN

Smoked Beef Brisket (GF, DF, NF)

Pork Spare Ribs (GF, DF, NF)

Smoked Pork Shoulder (GF, DF, NF)

Smoked BBQ Salmon Sides (GF, DF, NF)

Smoked Whole Chickens (GF, DF, NF)

Jalapeño Elk Sausage (GF, DF, NF)

Roasted Portobello & BBQ Cauliflower (GF, DF,NF)

Pick 2: \$100/ person

Pick 3- \$115/ person

Pick 4-\$125/ person

DESSERT

Seasonal Cobbler with Ice Cream (NF, V)

Packaged Ice Cream Sandwiches

ITALIAN BUFFET - \$110/person

SOUP

Tomato Basil Soup (GF, NF, V)
shaved parmesan, pesto

SALAD

Mixed Green Salad (GF, DF, NF, VE)
heirloom cherry tomato, pickled onion, roasted peppers, citrus oregano vinaigrette

Caesar Salad (NF)
romaine, shaved parmesan, torn croutons, classic Caesar dressing

Heirloom Tomato and Mozzarella Salad (GF, NF, V)
cherry heirloom tomatoes, mini mozzarella balls, fresh basil, balsamic, olive oil

PROTEINS

Chicken Piccata (GF, NF)
seared chicken breast, caper, lemon, parsley, pan jus

Wagyu Beef Bolognese (NF)
campanelle pasta, roasted veggies, tomato sauce, shaved parmesan

Roasted Vegetable Bolognese (GF, NF, DF, VE)
GF pasta, eggplant, peppers, squash, mushroom, tomato sauce

Seared Halibut (GF, NF, DF)
cherry tomato, artichoke, olive, fresh herbs, spicy tomato broth

SIDES

Sliced Vegetable Ratatouille (GF, DF, VE)
tomato, eggplant, zucchini, squash, tomato sauce, pine nuts, capers, olive

Grilled Asparagus (DF, NF, V)
lemon zest, grated parmesan, olive oil, sea salt

Assorted Breads (DF, NF, V)
garlic breadsticks, focaccia, toasted baguette, grissini

Dipping Sauces (GF, NF, V)
balsamic and olive oil, pesto, olive tapenade

DESSERT

Tiramisu Bites (NF, V)
mascarpone, espresso, coco powder

Mini Cannoli (NF, V)
Italian cream, chocolate chips

Limoncello Champagne Glass (GF, NF, V)

MEDITERRANEAN BUFFET-\$105/person

MEZZE DISPLAY (GF, NF, V)

Assorted dips and spreads, crudité, roasted and pickled vegetables, grilled pita and crispy fennel dusted pita

Dips: traditional, red pepper and beet hummus, baba ganoush, muhammara, whipped feta

SALADS

Cucumber Tomato Salad (GF, DF, NF, VE)
English cucumber, heirloom tomato, pickled onion, EVOO, basil, sea salt

Tabbouleh Salad (DF, NF, VE)
bulgur wheat, artichoke, sun dried tomato, peppers, radish, fresh herbs

Mixed Greens (GF, NF, V)
marinated feta, olive, cherry tomato, dried apricot, lemon oregano vinaigrette

PROTEINS

Grilled Mediterranean Chicken Breast (GF, DF, NF)
lemon, caper, pickled onion, fresh herbs

Seared Salmon (GF, DF, NF)
olive oil, garlic, basil, oregano, grilled artichoke

Crispy Falafel (GF, DF, NF)
eggplant caponata, lemon olive oil, tzatziki sauce

SIDES

Greek Style Potatoes (GF, DF, NF, VE)
roasted marble potatoes, olive oil, lemon, oregano

Orzo Pasta (DF, NF, VE)
wilted spinach, sun dried tomato, asparagus, artichoke

White Beans and Grilled Vegetable (GF, DF, NF, VE)
braised cannellini beans, grilled broccolini, roasted carrot, olive oil oregano marinade

DESSERT

Traditional Baklava (V)
phyllo, walnuts, honey

Profiteroles (V)
pastry cream, dark chocolate, chopped pistachio

Zeppole (NF)
mini fried doughnut balls, cinnamon sugar, orange, chocolate sauce

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BANQUET MENU

Beverage Packages

Sip & Savor Package

Sparkling- Bisol Jeio Prosecco, Italy
 Rose- La Fete du Rose, France
 Sauvignon Blanc- The Collection, New Zealand
 Chardonnay- Ca'Donini, Italy
 Cabernet Sauvignon- Santa Rita Hero 120, France
 Red Blend- Conundrum, California

Coors Light| Michelob Ultra| Stella Artois| Blue Moon| Corona|

Heineken 0.0 N.A

Colorado Craft Beer Selections

Local Stem Cider

Wild Basin| High Noon

Coke Soft Drinks, Red Bull, Fever Tree

Smart Water

\$28/ Hour per Guest

Each additional Hour +\$14

Hosted on Consumption| Price per Drink

Wine| 15

Beer| 9

Seltzers| 10

Soft Drinks & Water| 7

Red Bull| 8

Hosted Boulder Breeze| Resort Package

Absolut| Bacardi Silver| Beefeater| Dewars| Tin cup Bourbon|
 Espolon Tequila| Sacred Bond Brandy

Sparkling- Bisol Jeio Prosecco, Italy

Rose- La Fete du Rose, France

Sauvignon Blanc- The Collection, New Zealand

Chardonnay- Ca'Donini, Italy

Cabernet Sauvignon- Santa Rita Hero 120, France

Red Blend- Conundrum, California

Coors Light| Michelob Ultra| Stella Artois| Blue Moon| Corona|

Heineken 0.0 N.A

Colorado Craft Beer Selections

Local Stem Cider

Wild Basin| High Noon

Coke Soft Drinks, Red Bull, Fever Tree

Smart Water

\$32/ Hour per Guest

Each additional Hour +\$16

Hosted on Consumption| Price per Drink

Cocktails| 14

Wine| 15

Beer| 9

Seltzers| 10

Soft Drinks & Water| 7

Red Bull| 8

Hosted Foothills| Classic Package

Titos| Bacardi Silver| Appleton V/X Rum| Bombay Sapphire|
 Makers Mark| Johnnie Walker Black Label| Maestro Dobel Tequila|
 Hind Brandy

Sparkling- Domaine Chandon Brut, California

Rose- Whispering Angel, France

Sauvignon Blanc- Tenuta Ca Bolani, Italy

White Blend- Conundrum, California

Pinot Noir - Sea Sun, California

Red Blend- Conundrum, California

Coors Light| Michelob Ultra| Stella Artois| Blue Moon| Corona|

Heineken 0.0 N.A

Colorado Craft Beer Selections

Local Stem Cider

Wild Basin| High Noon

Coke Soft Drinks, Red Bull, Fever Tree

Smart Water

\$36/ Hour per Guest

Each additional Hour +\$18

Hosted on Consumption| Price per Drink

Cocktails| 16

Wine| 15

Beer| 9

Seltzers| 10

Soft Drinks & Water| 7

Red Bull| 8

Summit Sips| Premium Package

Grey Goose| Bacardi Silver| Ron Rum Zacapa| Suntory Roku Gin|
 Monkey Shoulder Scotch| Elijah Craig Bourbon| Stranahan's Single
 Malt Bourbon| Maestro Dobel Tequila| Pierre Ferrand Cognac

Sparkling- Segura Viudas Cava, Spain

Rose- Entourage, Cotes De Provence, France

Sauvignon Blanc- Clifford Bay, New Zealand

Chardonnay- Rodney Strong, California

Pinot Noir - Sea Sun, California

Cabernet Sauvignon- One Hope, California

Coors Light| Michelob Ultra| Stella Artois| Blue Moon| Corona|

Heineken 0.0 N.A

Colorado Craft Beer Selections

Local Stem Cider

Wild Basin| High Noon

Coke Soft Drinks, Red Bull, Fever Tree

Smart Water

\$39/ Hour per Guest

Each additional Hour +\$19

Hosted on Consumption| Price per Drink

Cocktails| 18

Wine| 17

Beer| 9

Seltzers| 10

Soft Drinks & Water| 7

Red Bull| 8

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