## - Special Events Menu -



## ApPETIZERS

## Priced Per Tray



Meatballs in your choice of Sauce: Marinara, or BBQ

## Cream CheeseJalapeño Wheels

50 Pieces Per Tray \$120.00
Pickled Jalapeños, Cheddar Jack Cheese, and Cream Cheese, Wrapped in Tortillas and cut in to Pin Wheels
*Chicken Tenders
50 Pieces Per Tray \$150.00
Chicken Tenders With Your Choice of 2 Dipping Sauces Ranch, Honey Mustard, BBQ, Buffalo, or Bleu Cheese

Fresh Fruit Tray
Serves Approx. 50 People \$150.00
Array of Fresh Seasonal Fruits

## Chips and Queso

Serves Approx 50 People $\$ 150.00$
House Made Tortilla Chips, Blanco Queso, and House Salsa
*Potato Skins
50 Pieces Per Tray \$125.00
Tender Potato Skins, Cheddar Jack Cheese, Bacon Crumbles, and Green Onion
*Items may be served raw, undercooked, or contain undercooked ingredients. Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness.

All Food And Beverage is Subject to 5.1\% Sales Tax and a 20\% Gratuity Charge.

## - Special Events Menu -

## BREAKFAST BUFFETS

Priced Per Person

## *Boxed Breakfast

\$13.50 Per Person
To Go Breakfast Burritos, Apples or Oranges, Granola Bars, Bottled Water, and Coffee

## Bakery Breakfast

\$13.50 Per Person
Assorted Pastries and Muffins, Seasonal Fruit, Coffee, Tea, and Orange Juice

## *Continental Breakfast

\$16.50 Per Person
Scrambled Eggs, Bacon, Sausage, Potatoes O'Brien, Buttermilk Pancakes,
Coffee, Tea, and Orange Juice
*Deluxe Coninental Breakfast
\$17.00 Per Person
Scrambled Eggs, Spicy Potato Wedges, Bacon, Sausage, Biscuits and Gravy, Coffee, Tea, and Orange Juice
*Southern Breakfast
\$19.00 Per Person
Chicken and Waffles, Scrambled Eggs, Seasonal Fruit,
Coffee, Tea, and Orange Juice
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# - Special Events Menu 

## Main Buffets

## Priced Per Person

## Colorado Cook Out Buffet

$\$ 35.00$ Per Person
Braised Beef Brisket, BBQ Pulled Chicken, Potato Salad, Brown Sugar Baked Beans, Mixed Green Salad, Rolls, Sweet Cream Butter, Brownies, Tea, and Fountain Drinks

## Land And Sea Buffet

$\$ 39.00$ Per Person
Parmesan Crusted Pork Loin, Blackened Salmon, Scalloped Potatoes, Roasted Balsamic Brussel Sprouts, Mixed Green Salad, Rolls, Sweet Cream Butter, Cheesecake, Tea and Fountain Drinks

American Buffet<br>\$27.00 Per Person<br>Hamburgers, Hot Dogs, Topping and Condiment Bar, Potato Salad, Spring Salad, Brownies, Tea and Fountain Drinks

## Taco Bar

\$25.00 Per Person
Ground Beef, Shredded Chicken, Hard and Soft Taco Shells, Tortilla Chips, Green Chili, Refried Beans, Spanish Rice, Taco Garnish Bar, Assorted Cookies, Tea and Fountain Drinks

## Carving Stations

Station 1
\$49.00 Per Person
Prime Rib, Champaign Chicken, Fettuccini Alfredo, Mixed Green Salad Red Skin Mashed Potatoes, Asparagus, Rolls, Sweet Cream Butter, Au Jus Sauce, Creamy Horseradish Sauce, Cheesecake, Tea and Fountain Drinks

## Station 2

\$32.00 Per Person
Roast Beef, Honey Spiral Ham, Scalloped Potatoes, Roasted Garlic Green Beans, Mixed Green Salad, Rolls, Sweet Cream Butter, Chocolate Mousse, Tea and Fountain Drinks

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