

## **DINNER ENTRÉE**

### **CHICKEN SALTIMBOCCA**

*Medallions of Chicken Accented with Fresh Sage & Prosciutto, Pan Seared & Glazed with Pinot Grigio and Mushroom Sauce Served with Asparagus Risotto*  
**\$32.00 Per Person**

### **PECAN CRUSTED CHICKEN**

*Oven Roasted Breast of Chicken with a Pecan Crust, Bourbon Demi Glaze & Caramelized Onion Accompanied by Sweet Potato Puree*  
**\$32.00 Per Person**

### **FREE RANGE CHICKEN WITH CRANBERRY APPLE CHUTNEY**

*Winged Breast of Chicken with Fuji Apple and Cranberry Relish  
Served with Wild Rice Pilaf*  
**\$34.00 Per Person**

### **CHICKEN WELLINGTON**

*A Timeless Presentation of Chicken & Mushroom Duxelles in a Puff Pastry Crust with a Madeira Sauce*  
**\$35.00 Per Person**

### **ARTICHOKE & PINON STUFFED CHICKEN BREAST**

*Tender Breast of Chicken Stuffed with Chopped Artichoke Hearts, Pinon Nuts and Mild Herbed Cheese and Accented with Port Wine Sauce. Served with Spinach Gnocchi*  
**\$33.00 Per Person**

### **CHICKEN WITH LOBSTER SAUCE**

*Seasoned & Sauteed Breast of Chicken Topped with a Flavorful Lobster Cream Sauce Presented with a Marinated Jumbo Prawn*  
**\$38.00 Per Person**

### **HONEY & SAGE ROASTED RACK OF PORK**

*Juicy Pork Cut from Honey & Sage Roasted Rack with Bourbon Demi Glaze  
Served with Yukon Gold Roasted Potatoes*  
**\$39.00 Per Person**

### **BUFFALO TENDERLOIN**

*Pan Seared Western Plains Bison with a Blackberry Demi Glaze with Hassel Back Potatoes*  
**\$43.00 Per Person**

### **CRAB TOPPED VEAL MEDALLIONS**

*Medallion of Veal Topped with Artichoke Hearts, Crab and Smoked Provolone Cheese with Sage Demi Glaze  
Served with Spinach Risotto*  
**\$41.00 Per Person**

### **RACK OF LAMB**

*Pistachio Crusted Colorado Lamb Rack served with a Mission Fig Pont Demi over  
Wild Mushroom Barley Risotto*  
**\$43.00 Per Person**

**\*Entrée Selections Are Accompanied by Your Choice of Soup Or Salad & Dessert**  
**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## ***DINNER ENTRÉE SELECTIONS CONTINUED...***

### ***NEW YORK STRIP STEAK***

*Aged 100% Angus Beef Strip Steak Grilled on the Open Flame and Served with Madeira Steak Sauce and Onion Marmalade*

*Served with Yukon Gold Twice Baked Potato*

***Market Price***

### ***SHALLOT SEARED BEEF TENDERLOIN***

*Shallot Seared Tenderloin of Beef with Pinot Noir Glace De Viande Over Roasted Polenta*

***Market Price***

### ***FILET MIGNON***

*Pepper Dusted & Fire Grilled with a Cabernet Reduction Accompanied by Wild Mushroom Ravioli*

***Market Price***

### ***FILET OSCAR***

*Classic Twin Tournedos of Beef Topped with Lump Crab, Fresh Asparagus & Hollandaise Sauce*

***Market Price***

### ***SWORDFISH PARMESAN***

*Hearty Swordfish Steak Dusted with Parmesan Cheese and Sauteed Golden. Accented with Light Lemon Butter Sauce. Served with Whipped Mashed Potatoes*

***\$37.00 Per Person***

### ***POTATO & LEEK ENCRUSTED SALMON***

*North Atlantic Salmon Enveloped in a Crisp Potato & Leek Shell, Served with a Cilantro Beurre Blanc Accompanied by Creamy Pesto Mashed Potatoes*

***\$37.00 Per Person***

### ***LOBSTER RAVIOLI***

*Fresh Pasta Filled with Tender Maine Lobster, Served with Grilled Jumbo Prawn Over Sauteed Spinach with Sauce Homard and Garnished with Pesto Oil*

***\$41.00 Per Person***

### ***GRILLED HALIBUT***

*Light Flaky Grilled Filet with Cilantro Beurre Blanc Served with Roasted Pesto Potato Wedges*

***\$36.00 Per Person***

***\*Entrée Selections Are Accompanied by Your Choice of Soup Or Salad & Dessert***

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## **COMBINATION DINNER ENTRÉES**

### **FILET & CHICKEN SALTIMBOCCA**

*Petite Filet with Marsala Mushroom Sauce Served in Combination with  
Chicken Breast Topped with Prosciutto, Provolone and Light Sage Cream Sauce*  
**\$46.00 Per Person**

### **SALMON FILET & PETITE FILET MIGNON**

*Broiled Salmon Filet Seasoned with Lemon Herb Butter with a Petite Filet Mignon & Sauce Poivrade*  
**\$47.00 Per Person**

### **FILET MIGNON & SWORDFISH PARMESAN**

*Grilled Petite Filet Mignon with Madeira Steak Saucer & Swordfish Parmesan  
with Lemon Herb Butter Sauce*  
**\$47.00 Per Person**

### **PETITE FILET MIGNON & SOUTHWEST SCALLOPS**

*Petite Filet Mignon Served with a Wild Mushroom Ragout & Paired with Tequila Scallops  
Set Atop Roasted Red Pepper & Zucchini Concasse*  
**\$46.00 Per Person**

### **FILET & LOBSTER RAVIOLI**

*Grilled Petite Filet Mignon with a Sauce Perigourdine in Concert with a Trio of Lobster Ravioli  
Accented with a Sauce Homard*  
**\$47.00 Per Person**

### **FILET & TERIYAKI GINGER ORANGE ROUGHY**

*Flame Broiled Petite Filet Mignon in Combination with Orange Roughy Marinated with a Teriyaki Ginger Broth*  
**\$47.00 Per Person**

### **HONEY CHIPOTLE FILET & CRANBERRY CHUTNEY CHICKEN**

*Petite Filet with Honey Chipotle Demi Glaze Paired with Winged Breast of Chicken  
Topped with a Cranberry & Apple Chutney*  
**\$46.00 Per Person**

### **NEW YORK STRIP & SHRIMP**

*Aged Angus New York Strip with Madeira Steak Sauce in Combination with  
Jumbo Shrimp Wrapped in Maple Pepper Bacon and a Brandy Demi Glaze*  
**\$47.00 Per Person**

### **FILET & MAINE LOBSTER TAIL**

*Grilled Filet Mignon with a Wild Mushroom Demi Glaze and a  
Broiled Whole Maine Lobster Tail Over a Bed of Creamy Mashed Potatoes*  
**\$58.00 Per Person**

**\*Entrée Selections Are Accompanied by Your Choice of Soup Or Salad & Dessert**

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## **VEGETARIAN ENTREES**

*To Substitute Your Lunch or Dinner Selections*

### **ROASTED VEGETABLE EMPANADA**

*Roasted Vegetables Tucked in Pastry and Baked to Golden. Served with Smoked Tomato and Tomatillo Sauce*

### **WILD MUSHROOM & SPINACH STRUDEL**

*Wild Mushrooms Sauteed with Spinach & Boursin Cheese Wrapped in a Flaky Phyllo Dough. Served with a Red Pepper Coulis*

### **EGGPLANT NAPOLEON**

*Alternating Layers of Parmesan Encrusted Eggplant, Sauteed Spinach, and Roasted Red Peppers Set Atop Herbed Capellini Pasta and Drizzled with Pesto Oil*

### **POLENTA WAFFLE WITH PORTABELLO MUSHROOMS**

*Polenta Waffle Topped with Ragout of Portabello Mushrooms, Garlic, Zucchini and Tomatoes. Accented with Sauteed Spinach*

### **VEGETABLE LASAGNA**

*Spinach and Carrots Between Wide Lasagna Noodles with Ricotta Cheese and Cream Sauce*

### **GRILLED VEGETABLE RATATOUILLE**

*Served with Sauteed Spinach, Grilled Portobello Mushrooms*

*Kosher Meal*

*May be Arranged for Upon Advance Request  
Starting at \$40.00 Per Person*

**\*\* Prices based on Lunch or Dinner Portions**

**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## ***DINNER BUFFET SELECTIONS***

### ***TASTE OF COLORADO***

*Glenwood Springs Salad  
Smoked Trout Display*

*Carved Buffalo Prime Rib Au Jus  
Smoked Breast of Turkey with Grand Junction Peach Chutney*

*Wild Mushroom Barley Rissoto  
Colorado Gold Mashed Potatoes  
Buckshot Vegetables*

*Wilderness Sweet Table:  
Tea Cookies, Mini Pastries, Long Stem Chocolate Strawberries,  
Berry Napoleons & Chocolate Displays on Marble*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$48.00 Per Person***

### ***SANTE FE TRAIL BUFFET***

*Jicama Salad  
Cilantro, Avocado & Pepper Salad*

*Cedar Plank Roasted Salmon  
Smoked Brisket of Beef  
Fire Grilled Chile Rubbed Chicken*

*Southwestern Ratatouille  
Ranch Beans  
Sweet Onion Mashed Potatoes*

*Tuaca Cinnamon Flan  
Grand Junction Peach Cobbler  
Mile High Chocolate Cake*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas*

***\$39.00 Per Person***

***\*\* Minimum 25 guests***

***A \$5.00 Per Person Premium will be Applied to Groups of Less Than 25 Guests***

*A \$75.00 service fee will be assessed if less than 25 people are guaranteed*

***\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax***

## ***DINNER BUFFET SELECTIONS CONTINUED...***

### ***ITALIAN BUFFET***

*Caesar Salad  
Minestrone Soup  
Grilled Shrimp Antipasto Display  
Roma Tomato, Fresh Mozzarella & Basil with Balsamic Reduction*

*Chicken Parmesan Roulade with Light Pesto Cream Sauce  
Baked Sausage & Ricotta Canelloni with Hearty Marinara  
Tortellini & Penne Pasta Bar*

*Spinach Risotto  
Ratatouille*

*Cannolis, Tiramisu &  
Fresh Strawberries with Zabaglione*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas  
**\$37.00 Per Person***

### ***ASIAN BUFFET***

*Egg Drop Soup  
Hot & Sour Soup*

*Dim Sum Station  
Assorted Sushi*

*Ginger Beef Stir Fry  
Teriyaki Chicken*

*Shrimp Fried Rice  
Steamed Rice  
Snow Pea Pods with Garlic*

*Chocolate Dipped Fortune Cookies  
Chocolate Sushi  
White Chocolate Banana Egg Rolls*

*Gourmet 100% Arabica Coffee & Assorted Celestial Teas  
**\$41.00 Per Person***

***\*\* Minimum 25 guests***

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***A \$75.00 service fee will be assessed if less than 25 people are guaranteed***

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## **LOBSTER CLAM BAKE**

### **Soups**

*Oyster Crackers  
New England Clam Chowder*

### **Salads**

*Fresh Greens, Mushrooms, Carrots, Tomatoes, Broccoli, Cauliflower, Cucumbers  
Pine Nuts, and Garbanzo Beans with a Vinaigrette and Ranch Dressing*

*Marinated Beefsteak Tomatoes and Fresh Mozzarella  
With Basil Leaves, Black Pepper and Extra Virgin Olive Oil*

*Hearts of Romaine, Yellow Teardrop Tomatoes, Hearts of Palm  
Oyster Mushrooms and Sautéed Portobello Mushrooms  
Balsamic Vinaigrette and Caesar Dressing*

### **Ice Block Display**

*Jumbo Gulf Shrimp, Crab Claws, New Zealand Green Lip Mussels and Oyster Shooters  
Cocktail Sauce, Lime Vinaigrette, Remoulade, Tabasco  
Lemon and Lime Wedges  
(Based on 4 Per Person)*

*Steamed Clams in Herbed Wine Marinade, Tomato and Garlic Broth  
(Based on 6 Per Person)*

### **Fresh off the Grill**

*Sonoran Rubbed New York Strip Sirloin  
Rosemary and Garlic Grilled Free Range Chicken  
Lobster Tails Grilled to Order  
With Lemon and Drawn Butter  
(Lobster Tails Based on 1 Per Person Served by Attendant)\**

*Boiled Parsley New Potatoes  
Corn-on-the-Cob in a Creamy Butter Broth*

*Baskets of Fresh Baked Breads  
San Francisco Sourdough, Black Olive Bread  
Rustic Breads and Rolls*

### **Assorted Desserts**

*Assorted Cobbler Served with Ice Cream\*  
Three-Layer Chocolate Terrine  
Tropical Fruit Tarts with Prickly Pear Glaze  
Caramelized Banana Crème Cake  
Boston Cream Pie*

*\*\*Accompanied by Gourmet 100% Arabica Coffee, Decaffeinated Coffee and Assorted Celestial Teas*

*\$70.00 Per Person*

*\*Selection Comes Alive with a Chef in Uniform @ \$75.00 Per Chef*

***\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax***

## **STARTERS**

*~ Select a Starter for Your Lunch or Dinner ~*

### **SOUTHWESTERN SALAD**

*Crisp Romaine with Tossed Posole, Roma Tomatoes, Jicama & Peppers Dressed with a Cilantro Lime Vinaigrette*

### **CAESAR SALAD**

*Crisp Romaine, Croutons, Parmesan Cheese, Cracked Pepper, and Traditional Creamy Caesar Dressing*

### **MEDITERRANEAN SALAD**

*Seasonal Greens with Feta Cheese, Ripe Olives & Tomatoes with Basil Balsamic Vinaigrette*

### **SPRING BERRY SALAD**

*Mixed Greens with Toasted Pecans, Sliced Strawberries and Blueberries With Balsamic Dressing*

### **ASPARAGUS SALAD**

*Crisp Radicchio & Endive with Grilled Asparagus Spears, Roma Tomato & Mushrooms with Roasted Garlic Vinaigrette*

### **VINTNER'S SALAD**

*Tossed Field Greens & Bibb Lettuce, Baby Pear Red & Yellow Tomatoes, Walnut Pieces, Feta Cheese & a Red Wine Vinaigrette Dressing*

### **FIELD GREEN SALAD**

*with Parmesan Snow Flakes, Freshly Ground Pepper and a Virgin Olive Oil Vinaigrette*

### **ITALIAN SALAD**

*Patch of Field Greens, Sliced Roma Tomatoes, Shredded Mozzarella Cheese, Pinenuts & Basil Vinaigrette Dressing*

### **AUTUMN SALAD**

*Seasonal Greens with Dried Cranberries & Gorgonzola Cheese with Apple Shallot Vinaigrette*

### **SOUP**

*Allow us to Suggest a Warm Seasonal Soup to Compliment Your Meal*

### **ALLIE'S AMERICAN GRILLE SALAD**

*Romaine, Radicchio, Spinach, Roma Tomatoes, Cucumbers, Black Olives & Croutons with Red Wine Vinaigrette*

### **SPINACH SALAD**

*with Toasted Pinenuts Tossed with Bermuda Onions & Honey Dijon Vinaigrette*

### **WINTER SALAD**

*Baby Greens with Dried Green Apple, Bleu Cheese Crumbles & Tomatoes with Maple Walnut Vinaigrette*

### **PARMESAN BASKET**

*Choose to Upgrade Any Salad by Serving in a Crisp & Delicate Parmesan Basket*

**\$3.00 Additional Per Person**

## **ENHANCED STARTERS**

### **HONEY SMOKED TROUT & SALMON**

*With Crème Fraiche & Petite Greens*

*Topped with a Poppy Seed Cracker*

*\$5.00 Per Person*

### **CHILI CHEESECAKE & PRAWN**

*A Spicy Twist on the Traditional Cheesecake with Blue Corn Tortilla Crust*

*Accompanied by a Tequila Prawn*

*\$4.50 Per Person*

### **CELEBRATION SALAD**

*Field Greens with Dried Apple Rings, Dried Cherries,  
Honey Roasted Pumpkin Seeds & a Boursin Crostini with  
Pomegranate Vinaigrette*

*\$3.00 Per Person*

### **GRILLED VEGETABLE SALAD**

*A Striking Presentation of Tiered Vegetables Including  
Zucchini, Yellow Squash, Spinach, Tomatoes and Boursin Cheese*

*\$4.00 Per Person*

### **UPSIDE DOWN CAESAR SALAD**

*A Non-traditional Presentation of Pecorino Romano Custard atop a Parmesan Crisp and*

*A pool of Tangy Caesar Dressing. Topped with Chopped Crisp Romaine Lettuce*

*\$4.00 Per Person*

### **TEQUILA PRAWN SALAD**

*Tequila Marinated Chargrilled Prawns*

*Served with Cilantro, Jicama & Field Greens and Cilantro Lime Vinaigrette*

*\$6.00 Per Person*

### **CLASSIC STEAKHOUSE SALAD**

*Crisp Wedge of Iceberg with Crumbled Bleu Cheese & Beefsteak Tomatoes*

*\$4.00 Per Person*

### **FRESH MOZZARELLA & TOMATO SALAD**

*Housemade Mozzarella, Fresh Sliced Tomatoes & Basil Chiffonade*

*Drizzled with Basil Infused Olive Oil & Balsamic Vinegar*

*\$4.00 Per Person*

### **POACHED PEAR & FIELD GREEN SALAD**

*With Caramelized Walnuts & Oven Dried Apples,*

*Vanilla with a Bean Mustard Vinaigrette*

*\$4.00 Per Person*

### **CHILLED GOAT CHEESE SALAD**

*Served with Chilled Ratatouille*

*On a Bed of Baby Greens and Grilled Endive*

*\$4.00 Per Person*

**\*\*Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## **DESSERTS**

*Select a Delicious Sweet to Compliment Your Lunch or Dinner*

### **CRISP BERRY TART**

*A Rich Frangipane Crust Layered with Pastry Cream & Fresh Seasonal Berries*

### **MILE HIGH CHOCOLATE CAKE**

*Dark Chocolate Sponge Cake with Chocolate Ganache and Nougat. Topped with Chopped Pistachios*

### **KEY LIME PIE**

*Thick Cookie Crust with Tangy Lime Custard Topped with Whipped Cream, Candied Lime and Raspberry Sauce*

### **CHOCOLATE CHOCOLATE MOUSSE**

*A Grand Presentation of Dark & White Chocolate Mousse with Grand Mariner and Almond Brittle*

### **FRESH FRUIT NAPOLEON**

*Thin Layers of Puff Pastry Filled with Fresh Pastry Cream and Berries. Topped with Chocolate and Vanilla Cream Swirls*

### **PECAN CARAMEL CHEESECAKE**

*New York Style Fudge Marble Cheesecake with Pecan Caramel Sauce*

### **APPLE STRUDEL**

*Flavorful Flaky Pastry Filled with the Season's Best Apples, Nuts, Raisins & Cinnamon with Vanilla Cream Sauce*

### **COCONUT TART**

*Rich Creamy Coconut Custard with Crisp Banana Chips*

### **FRESH SEASONAL BERRIES**

*Fresh Berries and Mint with a Chantilly Cream, Fried Bread & a Chambord Sauce*

### **WARM BREAD PUDDING**

*A Moist Bread Pudding Flavored with Dark & White Raisins, Cinnamon & Pecans Served Warm with a Whiskey Sauce & Vanilla Cream*

### **CARROT SUPREME CAKE**

*Two Layers of Carrot Cake with Walnuts, Raisins and Pineapple with Rich Cream Cheese Icing*

### **STRAWBERRY SHORTCAKE**

*Buttery Poundcake Layered with Strawberries and Whipped Cream, Garnished with Chocolate Sauce and a Chocolate Covered Strawberry*

### **LEMON FLAN TART**

*Butter Crust Filled with Citrus Glaze and Lemon Flan. Accented with Berries & Raspberry Sauce*

### **TIRAMISU**

*Tender Sponge Cake Soaked in Kahlua & Espresso with Mascarpone Cheese*

### **LEMON MOUSSE CHEESECAKE**

*Rich Lemon and Bavarian Cream Cheese Layers Decorated with Whipped Cream & Sliced Toasted Almonds*

### **SOUR CHERRY CHEESECAKE**

*Traditional New York Cheesecake with Sour Cherry Compote*

**\*\* Above Selections Subject to 20% Service Charge and 7.7% State Tax**

## **ENHANCED DESSERTS**

**Select an Enhanced Dessert to Compliment Your Lunch or Dinner**

**ALMOND TUILE BASKET**

*Filled with Champagne Steeped Fruit  
and Berries with Raspberry Mousse*  
**\$3.00 Additional Per Person**

**CHOCOLATE PEARS SUPERB**

*Poached Pear with Rich Chocolate and  
Raspberry Sauces atop Short Cake*  
**\$3.00 Additional Per Person**

**CHOCOLATE WAVE**

*Edible Chocolate Wave Imprinted with Tiny  
Stars, Presented with Tiramisu, Chocolate  
Strawberry and a Petit Four on a Painted Plate*  
**\$3.00 Additional Per Person**

**STAR CUP DESSERT**

*Dark Chocolate Star Cup Filled with White  
Chocolate Mousse and Fresh Berries on a  
Raspberry Painted Plate*  
**\$3.00 Additional Per Person**

**CHOCOLATE MACADAMIA NUT PIE**

*Chocolate Cookie Crust with a Chocolate  
Macadamia  
Mousse Filling Topped with Fresh Whipped  
Cream  
And Chocolate Shavings.*  
**\$3.00 Additional Per Person**

**WARM CHOCOLATE BOMBE**

*Traditional Chocolate Bombe with Warm  
Chocolate Inside Served with Vanilla and  
Raspberry Sauces*  
**\$3.00 Additional Per Person**

**CREME BRULEE**

*Light Custard with Brown Sugar Gratinee  
And Berries*  
**\$3.00 Additional Per Person**

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