

## **RECEPTION**

### **COLD CANAPES**

**\$250.00 Per 100 Pieces of Each Item:**

<i>Artichoke Stuffed with Ratatouille</i>	<i>Brie Cheese &amp; Fresh Raspberry Tartlett</i>
<i>Prosciutto Ham Wrapped Asparagus</i>	<i>Spicy Chicken &amp; Scallion Wonton Cup</i>
<i>Cherry Tomatoes with Boursin Cheese</i>	<i>Smoked Salmon Pinwheel on Pumpernickle</i>
<i>Balsamic Grilled Beef with Tomato Basil Relish</i>	<i>Seared Tuna with Wasabi in Poppy Seed Cup</i>
<i>Olive Tapenade in a Parmesan Crusted Cup</i>	<i>Crab Stuffed Artichoke Heart</i>
<i>Marinated Shrimp on Sundried Tomato Ricotta</i>	<i>Jamaican Jerked Shrimp on Coconut Banana</i>
<i>Smoked Chicken &amp; Chive Bouchee</i>	<i>Artichoke &amp; Pesto on Toast Point</i>

### **THE SNACK BAR**

*Snack Bar Based on Reception Portions (Minimum of 25 People)*

#### **TACO BAR**

*Taco Shells, Seasoned Beef, Grated Cheddar,  
Lettuce, Tomatoes, & Black Olives,  
Salsa, Sour Cream & Guacamole*  
**\$8.50 Per Person**

#### **NACHO BAR**

*Tri-colored Tortilla Chips, Chili Con Queso,  
Diced Tomatoes & Scallions, Black Olives,  
Salsa, Sour Cream & Guacamole*  
**\$7.25 Per Person**

#### **BISON BLACK BEAN CHILI BAR**

*Flavorful Preparation of Ground Bison and Black Beans with Fresh Chilies.  
Condiments Include  
Grated Cheddar, Dices Onions, Sour Cream, Taco Chips and Branded Flour Tortillas*  
**\$8.50 Per Person**

### **DRY SNACKS**

*Potato Chips, Pretzels,  
& Popcorn*  
**\$12.00 Per Pound**  
*(One Pound Serves 20)*

*Potato Chips with Onion or  
Clam Dip*  
**\$12.00 Per Pound**  
*(One Pound Serves 20)*

*Tortilla Chips with  
Mexican Salsa*  
**\$12.00 Per Pound**  
*(One Pound Serves 20)*

*Fancy Mixed Nuts*  
**\$24.00 Per Pound**  
*(One Pound Serves 10)*

*Dry Roasted Peanuts*  
**\$15.00 Per Pound**  
*(One Pound Serves 10)*

*Cajun Snack Mix*  
**\$16.00 Per Pound**  
*(One Pound Serves 10)*

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

## **RECEPTION**

### **HOT HORS D'OEUVRES**

**\$300.00 PER 100 PIECES OF EACH ITEM:**

<i>Vegetable &amp; Herb Quiche</i>	<i>Parmesan Artichoke</i>
<i>Artichoke &amp; Sundried Tomato Wonton</i>	<i>Caramelized Three Onion Tartlett</i>
<i>Buffalo Meatballs with Peppercorn Sauce</i>	<i>Artichoke &amp; Sundried Tomato Wonton</i>
<i>Chicken Quesadillas Coronet with Guacamole</i>	<i>Crab Stuffed Mushrooms</i>
<i>Mini Chicken Wellington</i>	<i>Mini Crab Cakes with Remoulade Sauce</i>
<i>Vegetarian Egg Rolls with Chinese Hot Mustard</i>	<i>Crispy Chicken Filet with Honey Mustard Sauce</i>
<i>Three Pepper Beef &amp; Ancho Chili Springroll</i>	<i>Goat Cheese &amp; Sweet Pear Filo Purse</i>
<i>Chipotle Glazed Buffalo Chicken Wings</i>	<i>Southwestern Eggrolls</i>
<i>Jerked Duck &amp; Mango Springroll</i>	<i>Wild Mushroom &amp; Brie Filo Tartlett</i>
<i>Rocky Mountain Oysters</i>	<i>Prosciutto &amp; Spinach Filo Cigar</i>

**\$350.00 PER 100 PIECES OF EACH  
ITEM:**

<i>Bacon Wrapped Scallop</i>
<i>Coconut Shrimp</i>
<i>Mini Beef Wellington</i>
<i>Rock Shrimp &amp; Arrabbiata Tomato Filo Tartlett</i>
<i>Corn &amp; Sage Pancakes with Brown Butter</i>

**\$375.00 PER 100 PIECES OF EACH  
ITEM:**

<i>Cajun Shrimp &amp; Andouille Sausage Brochette</i>
<i>Crab Stuffed Shrimp</i>
<i>Scallops &amp; Vegetable Kabob</i>
<i>Sesame Encrusted Halibut Skewer</i>
<i>House-made BBQ Duck &amp; Phyllo Strudel</i>
<i>Colorado Rosemary Dijon Lamb Chops</i>
<i>Cool &amp; Spicy Chicken Lettuce Wraps</i>

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

## **RECEPTION~DISPLAY ITEMS**

### **FARMER'S MARKET**

#### **IMPORTED & DOMESTIC CHEESE DISPLAY**

With Fresh Fruit, French Bread & Crackers  
**\$375.00 Per Tray**  
**(Serves 100 Guests)**

#### **ANTIPASTO DISPLAY**

Pepperoni, Salami, Mozzarella & Provolone  
Cheeses, Artichoke Hearts, Pepperoncini, Black  
& Green Olives, Roasted Red Peppers &  
Marinated Mushrooms  
**\$500.00 Per Tray**  
**(Serves 100 Guests)**

#### **BAKED BRIE WITH APPLES & ALMONDS**

Served with French Bread & Crackers  
**\$80.00 Per Tray**  
**(Serves 20 Guests)**

#### **GRILLED & CHILLED VEGETABLE DISPLAY**

Served with Ranch Dressing  
**\$275.00 Per Tray**  
**(Serves 100 Guests)**

#### **CROSTINI & BRUSCHETTA DISPLAY**

Served with a Rainbow of Toppings Including  
Olive Tapenade, Sun-Dried Tomato, Fresh Basil  
& Roma Tomato, Mixed Peppers Olive Oil &  
Bagna Cauda  
**\$325.00 Per Tray**  
**(Serves 100 Guests)**

#### **TOMATOES & HOUSE-MADE MOZZARELLA**

Seasonal Tomatoes with House-made  
Mozzarella and Basil Chiffonade Drizzled with  
Balsamic Vinegar & Olive Oil  
**\$5.00 Per Person**

## **SEAFOOD SELECTIONS**

#### **ICED GULF PRAWNS**

Served with Lemon Wedges & Cocktail Sauce  
**\$375.00 Per 100 Pieces**

#### **ICED CRAB CLAWS**

Served with Lemon Wedges & Cocktail Sauce  
**\$350.00 Per 100 Pieces**

#### **COLORADO TEQUILA SHRIMP**

Trio of Tequila, Lime & Cilantro Marinated  
Grilled Shrimp Served Chilled in Cabernet Glass  
with Red Chili Aioli and Miniature Tortilla  
Strips  
**\$8.50 Per Person**

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

Combined with Crème Fraiche and Presented in  
Individual Servings Over Petit Greens with  
Poppy Seed Cracker  
**\$7.00 Per Person**

#### **SIDE OF SMOKED NORWEGIAN SALMON**

Presented on a Platter with Chopped Onions & Eggs, Cream Cheese & Capers  
Served with Cocktail Rye & Lemon Slices  
**\$250.00 Per Side**  
**(Serves 25 Guests)**

## **SUSHI**

**\$350.00 per 100 Pieces of Each Item (100 Piece Minimum):**

Asparagus Roll

Avocado Roll

Cucumber Roll

Vegetarian Roll

California Roll (Crab & Avocado)

Philadelphia Roll (Cream Cheese & Smoked  
Salmon)

**\*Add Flair to Your Event with a Sushi Chef!**

**\$150.00 Attendant Fee (500 Piece Minimum)**

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

## **RECEPTION~STATIONS**

### **SAUTÉ STATIONS**

*Station Prices Based on Reception Portions; Each Station Serves 100 Guests  
\$75.00 Attendant Fee Per Station Required*

#### **WILD MUSHROOM STATION**

*Chef's Selection of Wild Mushrooms Sauteed  
with Roasted Garlic and Herbs. Accompanied  
by*

*a Bruschetta and Crostini Bar  
**\$7.50 Per Person***

#### **PASTA STATION**

*Tri-Colored Tortellini & Penne Pasta  
Sauteed with Tomato Basil & Pesto Sauces  
Freshly Grated Parmesan Cheese & Black  
Pepper*

*Breadsticks & Italian Garlic Bread  
**\$7.25 Per Person***

#### **COLORADO PASTA STATION**

*Bow Tie Pasta Sauteed to Order with Garlic,  
Herbs & Cream With Selection of Smoked  
Trout, Smoked Chicken, Red Onion, Prosciutto,  
Fresh Peas, Mushrooms & Parmesan*

**\$8.50 Per Person**

#### **TAPAS STATION**

*Mediterranean Vegetables & Olives, Cured  
Ham & Country Style Spanish Cheese,  
Artichoke Hearts in Tomato & Lemon Zest  
Lamb Bites with Apricot Sauce*

*Jamon Serrano with Stuffed Spanish Olives  
**\$9.50 Per Person***

#### **DUNGENESS CRAB & MUSHROOM RISOTTO STATION**

*(Sauteed to Order)*

*Wild Mushrooms, Crab & Risotto With Fresh  
Herbs, Shallots, Chardonnay Wine,  
Cream & Sweet Butter with Shaved Parmesan*

**\$9.95 Per Person**

#### **STIR FRY STATION**

*Marinated Chicken & Beef Strips  
Stir Fried Vegetables with Oriental Sauce  
& Fried Rice*

**\$8.25 Per Person**

#### **FAJITA STATION**

*Marinated Chicken Breast & Flank Steak  
Sauteed Onions, Red & Green Peppers,  
Flour Tortillas, Sour Cream, Jack & Cheddar  
Cheese*

*And Pico de Gallo*

**\$9.25 Per Station**

#### **PO-BOY STATION**

*Famous New Orleans Style Sandwich Made with  
Fried Clams, Shrimp & Oysters  
With Creole Mayonnaise & Spicy Mustard on a  
Crisp French Bread*

**\$9.50 Per Person**

#### **LETTUCE WRAP STATION**

*Please Select Lettuce Wraps of Chicken, Beef  
or Pork Selection of Julienne Vegetables  
A Taste of Asian Flavorings Served in an  
Individual "Wrap" of Iceberg Lettuce  
Spice Ginger Soy Sauce*

**\$7.50 Per Person - One Item**

**\$9.50 Per Person - Two Items**

#### **YUKON GOLD MASHED POTATO MARTINI STATION**

*Buttered Yukon Gold Mashed Potatoes  
with Dungeness Crab, Herb Chevre,  
Roasted Garlic Cloves, Pancetta, Sour Cream,  
Bacon Bites, Sliced Mushrooms, Chives,  
Cracken Black Pepper and Old Fashioned Brown  
Gravy*

**\$8.95 Per Person**

*Lobster - \$5.00 Additional Per Person*

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

## **CARVING STATIONS**

*All Items are Attended & Carved to Order in Room  
\$75.00 Carver Fee Per Station Required*

<p><b>HOUSE-SMOKED TURKEY BREAST</b> <i>With Grand Junction Peach Chutney (Serves 75 Guests for Reception; 25 for Dinner)</i> <b>\$250.00 Each</b></p>	<p><b>TOP ROUND OF BEEF</b> <i>With Whole Grain Mustard &amp; Red Chile Mayonnaise (Serves 125 Guests for Reception; 50 for Dinner)</i> <b>\$350.00 Each</b></p>
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**ROASTED TENDERLOIN OF BEEF**  
*With Cranberry & SunDried Cherry Chutney  
(Serves 20 Guests for Reception; 10 for Dinner)*  
**Market Price**

<p><b>CARVED PORK LOIN</b> <i>With Apple Mango Salsa (Serves 25 Guests for Reception; 10 for Dinner)</i> <b>\$225.00 Each</b></p>	<p><b>ROAST PIT HAM WITH DIJON CRUST</b> <i>With Creamy Horseradish Sauce (Serves 125 Guests for Reception; 50 for Dinner)</i> <b>\$350.00 Each</b></p>
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**HOUSE SMOKED BRISKET OF BEEF**  
*Slow Smoked and Offered with Tangy BBQ Sauce & Garlic Crostini  
(Serves 75 for Reception and 35 for Dinner)*  
**\$300.00 Each**

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

## **RECEPTION ~ DESSERTS**

### **CHOCOLATE FONDUE**

*Sliced Pineapple & Bananas, Whole  
Strawberries,  
Chocolate Marble & Butter Pound Cake*  
**\$8.95 Per Person**

### **ASSORTED PASTRIES**

*Fruit Tarts, Pastries, Napoleons*  
**\$6.95 Per Person**

### **ASSORTED MINIATURE FRENCH PASTRIES**

*Selection of Chocolate Mousse, Black Forest,  
Grand Marnier, Hawaiian Delight, Apple  
Duchess, Mandarin, Zabaglione, Amaretto, &  
Royal Dutch Mocha Cakes*  
**\$36.00 Per Dozen**

### **FAR EAST SWEETS**

*Chocolate Sushi, Chocolate Dipped Fortune  
Cookies, Ginger Dumplings and White Chocolate  
Banana Egg Rolls*  
**\$9.50 Per Person**

### **WILDERNESS SWEET TABLE**

*Tea Cookies, Mini Pastries, Gourmet Chocolate  
Strawberries, Berry Napoleons and Chocolate  
Displays on Natural Marble Slabs*  
**\$10.50 Per Person**

### **COLORADO SIGNATURE DESSERT BAZAAR**

*Grand Junction Peach Cobbler with Vanilla  
Sauce,  
Tuaca Cinnamon Flan & Key Lime "Cocktails"  
Presented in Martini Glasses,  
Peach Melba & Chocolate Truffles*  
**\$10.50 Per Person**



## **DESSERT~STATIONS**

***\*Dessert Stations Require an Attendant at \$75.00***

### **FRUIT CREPES STATION**

*Assorted Crepes Made to Order with a Selection of the Season's Finest Fruits*  
***\$7.50 Per Person***

### **A LA MODE STATION**

*Warm Chocolate Fudge Brownies Topped with Vanilla Ice Cream & Raspberry Sauce  
or Warm Caramel Apple Crisp Topped with Cinnamon Ice Cream*  
***\$6.50 Per Person***

### **LONG STEM CHOCOLATE COVERED STRAWBERRIES**

***\$36.00 Per Dozen***

### **MINIATURE STRAWBERRY SHORTCAKES**

***\$36.00 Per Dozen***

### **CREME BRULEE**

*Light Custard with Brown Sugar Gratinee and Berries*  
***\$36.00 Per Dozen***

### **TRUFFLES & BON BONS**

***\$36.00 Per Dozen***

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