THEMED BREAKS

RANCH CREEK SPA

House-made Granola Bars • Yogurt Covered Pretzels • Freshly Blended Smoothies • Granola Trail Mix
$14 per guest (minimum of 12 guests required)
Add Chair Massage for $2/minute

CONTINENTAL DIVIDE

Imported & Domestic Sliced Cheese Display with Crackers & Sliced Baguette
House-made Chutney • Vegetable Crudités with Herb Dip • Sliced Seasonal Fruit
$21 per guest

WAKE UP CALL AT HALLOWED GROUNDS

Cappuccino • Espresso * Latte • Iced Organic Coffees • Flavored Syrups • Sugar Sticks • Lemon Zest
Fresh Whipped Cream • Chocolate Covered Espresso Beans • Biscotti
$16 per guest
$50 attendant fee

ZEN-ERGIZE

Hot & Iced Green Tea • Flavored Soy Nuts • Chilled Edamame with Sea Salt
$10 per guest

THE COWBOY

Beef Jerky • Trail Mix • Cheddar Rosemary Biscuits
$14 per guest

SWEET TOOTH

Cookies • Brownies • Caramel Popcorn
$12 per guest

MEETING BEVERAGE SERVICE

Coffee • Soft Drinks (Coke or Pepsi Products) • Hot Tea • Unlimited Iced Water
Hot Cider & Hot Chocolate available during cooler months
Half day meeting $13 per guest
Full day meeting $22 per guest

Bottled Water (Sparkling or Still)
$5 Half Liter • $8 Full Liter

DEVIL'S THUMB
RANCH

BREAKFAST BUFFETS

We are committed to preparing menus focused on environmentally & socially responsible products. To maintain this focus, please note that some products within our menu may change on short notice based on seasonality or regional availability. We will substitute appropriate alternatives as necessary. We also focus on local ingredients when possible, including products from Morales Farms in Granby & other Colorado producers as available.

Minimum of 20 guests & served for 1½ hours.

CONTINENTAL DIVIDE

Selection of Chilled Fruit Juices • Rocky Mountain Roastery Coffee & Assorted Organic Teas
Sliced Seasonal Fruit & Berries • Yogurt & House-made Granola
Croissants, Muffins & Assorted Breakfast Breads • House-made Jam & Butter
$18 per guest

CONTINENTAL DIVIDE BUFFET

Selection of Chilled Fruit Juices • Rocky Mountain Roastery Coffee & Assorted Organic Teas
Cheddar Scallion Scrambled Eggs • Applewood Smoked Bacon & Sausage
Ranch Fried Potatoes • French Toast with Spiced Maple Syrup or Buttermilk Pancakes
Sliced Seasonal Fruit & Berries • Yogurt & House-made Granola
Croissants, Muffins & Assorted Breakfast Breads • House-made Jam & Butter
$28 per guest

RANCH CREEK SPA BREAKFAST

Selection of Chilled Fruit Juices • Rocky Mountain Roastery Coffee & Assorted Organic Teas
Assorted Fruit Smoothies • Steel Cut Oats with Brown Sugar, Raisins & Spiced Pecans
Sliced Seasonal Fruit & Berries • Yogurt & House-made Granola
Croissants, Muffins & Assorted Breakfast Breads • House-made Jam & Butter
$22 per guest

EUROPEAN STYLE BREAKFAST

Selection of Chilled Fruit Juices • Rocky Mountain Roastery Coffee & Assorted Organic Teas
Assorted Cured Meats & Artisan Cheeses • Smoked Salmon with Chive Crème Fraiche & Capers
Hard Boiled Eggs • Sliced Seasonal Fruit & Berries • Muesli
Croissants, Muffins & Assorted Breakfast Breads • House-made Jam & Butter
$26 per guest

DEVIL'S THUMB
RANCH

BREAKFAST BUFFETS

FARMSTEAD BREAKFAST

Selection of Chilled Fruit Juices • House-made Pastries • Seasonal Fruit Salad
Quiche with Seasonal Vegetables & Local Artisan Cheeses
Rocky Mountain Roastery Coffee & Assorted Organic Teas
$24 per guest

HEALTHY START BREAKFAST TABLE

Selection of Chilled Fruit Juices • Organic Carrot & Golden Raisin Bread
Seasonal Sliced Fruit with Fresh Berries
House-made Muesli & Granola Served with Plain & Berry Yogurt
Scrambled Eggs • French Toast with Organic Seasonal Fruit Compote
Elk Sausage with Pear • House-made Pastries
$30 per guest

~ BREAKFAST BUFFET ENHANCEMENTS ~

Biscuits & Sausage Gravy • $6 per guest
Breakfast Burrito with Chorizo • $8 per guest
DTR's Breakfast Casserole • $10 per guest
House-made Granola • $6 per guest
Ham, Egg & Cheese Croissant Sandwich • $6 per guest
Bacon or Sausage • $6 per guest
Buttermilk Pancakes or French Toast • $5.50 per guest
Hard Boiled Eggs • $4 per guest

DEVIL'S THUMB
RANCH

RUSTIC YET REFINED BRUNCH

Minimum of 20 guests.

Choice of Lobster & Boursin Scrambled Eggs or Traditional Eggs Benedict
French Toast with Spiced Maple Syrup or Buttermilk Pancakes
Cornmeal Crusted Trout • Applewood Smoked Bacon & Sausage • Ranch Fried Potatoes
Selection of Chilled Fruit Juices • Rocky Mountain Roastery Coffee & Assorted Organic Teas
Sliced Seasonal Fruit & Berries • Yogurt & House-made Granola
Croissants, Muffins & Assorted Breakfast Breads • House-made Jam & Butter
$39 per guest

PLATED FAMILY-STYLE

For Groups of 20 or less • Includes Hot or Cold Beverage & Seasonal Fruit

SCRAMBLED EGGS WITH RANCH POTATOES

Whole Wheat Toast • Applewood Smoked Bacon or Sausage • $12 per guest

CHEF CREATED FRITTATA USING SEASONAL GOODIES

Ranch Potatoes • Whole Wheat Toast • Applewood Smoked Bacon or Sausage • $15 per guest

BUTTERMILK PANCAKES OR SOURDOUGH FRENCH TOAST

Applewood Smoked Bacon or Sausage • $12 per guest

NATURE PLATE

Fresh Fruit, Yogurt & House-made Granola • $12 per guest

STATION OPTIONS

A one-time Chef's Fee of $150 for each chef attended station is required.
Waffle Station with Seasonal Fruit & Traditional Accompaniments • $12 per guest
Omelet & Egg Station with Seasonal Ingredients • $15 per guest
Bagel Station with Flavored Cream Cheese, Traditional Lox & House-cured Salmon • $18 per guest

DEVIL'S THUMB
RANCH

LUNCH AND DINNER BUFFETS

Minimum of 20 guests & served for 1½ hours.

BBQ ~ COOKOUT

Burgers, Brats & BBQ Chicken Legs • Warm Potato Cucumber Salad
Penne, Feta & Cheddar Cheese Salad • Field Greens Salad with Balsamic Vinaigrette
Maple Baked Beans • Watermelon • Cookies & Brownies
$50 per guest

BBQ ~ PIG ROAST

Fennel & Coriander Crusted Pork Shoulder • BBQ Baby Back Ribs • Grilled BBQ Pork Chops
Roasted Garlic & Mascarpone Potato Salad • Pineapple Cole Slaw
Corn on the Cob with Green Chili Butter
Green Chili & Cheddar Cornbread with Honey Butter • Maple Baked Beans
Field Greens Salad with Balsamic Vinaigrette • Watermelon • Seasonal Fruit Cobbler
$55 per guest
Whole Roasted Pig available for $65 per guest plus $100 Chef Fee

BBQ ~ CATTLE DRIVE

Slow Roasted Beef Brisket • BBQ Baby Back Ribs • Bison Rustic Chili • Braised Green Beans
Green Chili & Cheddar Cornbread with Honey Butter • Field Greens with Balsamic Vinaigrette
Rosemary Roasted Red Bliss Potatoes • Grilled Sweet Corn tossed with Green Chili Butter
Watermelon • Seasonal Cobbler
$65 per guest

BBQ ~ CITY SLICKER

Tomato, Basil, Mozzarella Salad with Aged Balsamic
Bacon, Blue Cheese, Avocado, Grilled Chicken Chop Salad • Warm Potato & Cucumber Salad
Whole Roasted Salmon • Grilled Mountain Quail
Roasted Garlic & Herb Crusted Bison Tenderloin • Bourbon & Bacon Cornbread
Grilled Asparagus • Sweet Biscuit Strawberry "Shortcake" • Mixed Berry Crisp
$80 per guest
Lobster available at $market price

DEVIL'S THUMB
RANCH

BUFFET LUNCHES

Minimum of 20 guests & served for 1½ hours.

SOUTHWESTERN FISH & MEAT TACO BAR

Romaine Salad with Tomatoes, Cucumbers & Chipotle Ranch
Refried Beans & Rice • Shredded Lettuce, Cheese, Onions, Scallions, Sour Cream, Guacamole & Tomatoes • Flour & Corn Tortillas • Churros • Flan
$25 per guest

CHILI BAR

Bison & Bean-Pork Green Chili-White Chili • Mixed Greens Salad & Corn Bread
Seasonal Fruit • Cheesecake Bars
$23 per guest

MAKE YOUR OWN

Assorted Sliced Meats, Cheeses & Grilled Vegetables • Lettuce, Tomato & Onions
Assorted Breads • Caesar Salad • Seasonal Fruit • Roasted Vegetable Pasta Salad
Assorted Potato Chips • Lemon Bars & Brownies
$35 per guest

FROM THE FIELD

Grilled Chicken & Smoked Trout • Three different kinds of Lettuce
Assorted Dressings • Cornbread Muffins & Rolls with Honey Butter
Lemon Bars • Chocolate Chip Cheesecake Bars
$24 per guest

LUNCH ON THE DECK

Grilled Salmon & Chicken Breast • Cole Slaw • Fennel, Red Onion & Cucumber Salad
Maple Baked Beans • Field Greens Salad • Rosemary Cheddar Biscuits • Mixed Berry Crisp
$36 per guest

DEVIL'S THUMB
RANCH

PLATED LUNCHES

Maximum of 30 guests.

WORKING LUNCH

Chef's Choice of Cup of House-made Soup • Field Greens Salad • Half Sandwich
$18 per guest

BOXED LUNCHES

Selection of one Sandwich, two Salads & one Dessert. Also includes Bottled Water & Fruit.
$25 per guest

Sandwich Selections Include

Smoked Trout Club with Watercress Pesto & Bacon
Shaved Turkey with Sweet Hot Mustard & Swiss Cheese
Ham & Cheddar with Roasted Garlic Mayonnaise on a Croissant
Roast Beef with Horseradish Mayonnaise
Grilled Vegetable Wrap with Goat Cheese & Alfalfa Sprouts

Salad Selections Include

Potato Cucumber Salad
Penne, Feta & Cheddar Cheese Salad
Roasted Vegetable Pasta Salad
Lentil & Roasted Red Pepper Salad
Chilled Herb Quinoa
Cucumber, Shaved Fennel & Red Onion Salad
Roasted Root Vegetable & Mushroom Salad

Dessert Selections Include

Cookies, Brownies or Blondies

DEVIL'S THUMB
RANCH

HORS D'OEUVRES

CHILLED PASSED APPETIZERS

Crayfish "Deviled" Eggs
Curry Chicken Salad in Thyme Profiterole
Caramelized Onion & Goat Cheese Tart
Spiced Beef & Blue Cheese on Rye Crouton
Shrimp Brochette with Roasted Garlic Tomato Relish
Seasonal Mousse served in Spoons
Scallop Ceviche with Cucumber Salad
Beef Tartare in Parmesan Crisp with Arugula
Stuffed Roma Tomatoes with Mozzarella and Basil
Seasonal Soups served in Espresso Cups
$5 per piece

WARM PASSED APPETIZERS

Fried White Truffle Mac & Cheese
Bacon Wrapped Scallop with Asparagus
Pulled Pork with Slaw on Black Pepper Biscuit
Smoked Trout with Cornmeal Blini
House-made Little "Smoky" with BBQ Sauce
"Buffalo Style" Rocky Mountain Oysters
Smoked Lamb Lollipops with Grilled Peach BBQ Sauce
Clams "Casino"
Lump Crab Cakes with Scallion Aioli
Grilled Vegetable Kabobs
Grilled Lamb or Beef Kabobs
Venison Meatballs
$5 per piece

STATIONARY HORS D'OEUVRES

For a minimum of 20 people
Artisan Crafted Cheese Tray • $14 per person
Crudités Platter • $7 per person
Rosemary, Brown Sugar & Bourbon Marinated Beef Tenderloin • $25 per person
Maple Brined & Smoked Side of Salmon with Crème Fraiche, Red Onions, Chopped Egg & Chives
$18 per person

DEVIL'S THUMB
RANCH

DINNERS

3 courses • $65 per person. Additional course • $10 per selection.

SALADS

Salad of Tender Field Greens - Pickled Leeks, Vermont Cheddar Cheese & Banyuls Vinaigrette
Salad of Peppery Greens - Sweet Onion Vinaigrette, Goat Cheese, Almonds & Strawberries
Salad of Grilled Radicchio & Endive - Maytag Blue Cheese & French Dressing
Salad of Bartlett Pears - Candied Pecans, Maytag Blue Cheese & Port Wine Vinaigrette
Heart of Romaine Salad - Maytag Blue Cheese Cream, Tomatoes & Lardons
Salad of Baby Spinach & Peaches - Wild Flower Honey Vinaigrette & Toasted Sunflower Seeds

HOT APPETIZERS

Coach Farm Goat Cheese Gnocchi with Wild Mushrooms
Grilled Diver Sea Scallops with Roasted Salsify & Madeira Sauce
Ragout of Wild Mushrooms with Creamy Polenta & Parmesan Crisp
Black Pepper & Bourbon Braised Pork Cheek with Roasted Sweet Potato & Sesame Seed Salad
Cream of Tomato & Smoked Bacon with Old Chatham Camembert Grilled Cheese
Green Chili & Sweet Corn Soup with Roasted Corn Salad

ENTREES

Grilled Beef Tenderloin with Roasted Fingerling Potatoes & Mushroom Gratin
Seared Idaho Rainbow Trout with Malone Salad, Potato Pancake & Herb Butter Sauce
Maple Cured & Smoked Salmon with Wild Mushroom Risotto Cake & Bacon Vinaigrette
Pan Seared Alaskan Halibut with Cheddar Polenta Cake, Wild Mushrooms & Haricot Vert
Pan-Seared Loin of Colorado Lamb with Maytag Blue Cheese Potato Tart & Roasted Garlic Jus
Grilled Pork Tenderloin with Sweet Potato Casserole & Sautéed Greens
Grilled Filet of Bison & Country Ham Wrapped Trout ($market price) with Ragout of Seasonal Vegetables & Roasted Red Onion Sauce
Grilled New York Strip with Scallion Cheddar Mashed Potatoes & Haystack Onion Rings
Crispy Florida Snapper with Cornbread "Panzanella" Salad & Grilled Tomato Broth
Grilled Striploin of Elk (depends on availability) with Squash Casserole & Onion Jam Jus
Pan Seared Millbrook Venison with Sweet Corn Flan & Ragout of Summer Vegetables
Roasted Free Range Chicken with Wild Mushroom Quinoa & Chive Sauce
"Cannelloni" of Zucchini Stuffed with Goat Cheese, Wild Mushrooms & Braised Lentils

DESSERTS

White Chocolate Caramel Bread Pudding with House-made Caramel Ice Cream
Chocolate "Devil's Thumb" with Pinot Noir Raspberries
Seasonal Crème Brulee with Mixed Berries
Bartlett Pear Tart Tatin with House-made Caramel Balsamic Ice Cream
Chocolate Hazelnut Molten Cake with House-made Cinnamon Ice Cream & Hazelnut Cookie
Walnut & Golden Raisin Carrot Cake with House-made Ginger Ice Cream & Apple-Cumin Butter

DEVIL'S THUMB
RANCH

CHEF EVAN'S COOKING SCHOOL

Always wanted to know your way around a professional kitchen?
Or the secrets chefs use to make a perfect steak?
How about how to perfectly pair wine with... anything?

For an unforgettable experience in a professional kitchen, bring your family, bridal party or corporate group for a customized cooking class. Get together & have a great time in the kitchen while learning new cooking skills & enjoying delicious dishes. Not everyone in your group has to be a 'foodie' or a well-seasoned cook - all you need is an open mind & an appetite.

Groups can choose from an assortment of lunch menus to prepare with the guidance & support of our top-notch chef instructor. When your group is done preparing the meal, everyone sits down at the table to share the creation. Participants do the hands-on chopping, slicing, dicing & eating;
& we do the dishes!

GROUPS OF 8-12

Includes lunch, beverages & service charge.
3 hours
$150 per person

DEVIL'S THUMB
RANCH

BEVERAGE SELECTIONS

A set-up fee of $250 will be applied to all mobile bars.
Additional bar selections can be accommodated and priced upon request.

BEVERAGES	PER HOUR	4 HOURS	6 HOURS
Beer & House Wine Bar Package	$16 per person	$45 per person	$60 per person
Well Bar Package	$18 per person	$55 per person	$70 per person
Premium Bar Package	$20 per person	$65 per person	$80 per person

WELL BAR PACKAGE

Assorted Sodas & Mineral Waters
Domestic & Imported Micro Beers
House Red & White Wines
House Champagne
Dewar's Scotch
Jack Daniel's Tennessee Whiskey
Tanqueray Gin
Absolut Vodka
Bacardi Rum
Sauza Tequila
Jim Bean Bourbon
Captain Morgan's Rum
Canadian Club Whiskey

PREMIUM BAR PACKAGE

Assorted Sodas & Mineral Waters
Domestic & Imported Micro Beers
Choice of Red & White Wines
Choice of Champagne
Glenlivet Single Malt Scotch
Maker's Mark Bourbon
Bombay Sapphire
Ketel One Vodka
Grey Goose Vodka
Patron
Chivas Regal
Captain Morgan's Rum
Bacardi Rum

Add-On: Signature Drink $9 per person

DEVIL'S THUMB RANCH