

Intimate Colorado Mountain Weddings
DINING MENU

Hors d'oeuvre

Choose one

Tomato Bruschetta on Crostini
Tomato, Basil, Balsamic, Crustini

Pepper Seared Tuna
Crispy Tortilla, Avocado Spread, Tuna, Micro Greens

Roasted Beet Carpaccio
Goat Cheese, Crostini

Chilled English Pea Soup
Shrimp, Fresh Herbs

Salad

Choose one

Field Greens Bundle
Orange Segments, Candied Walnuts, Belgium Endive, Boursin Cheese

Spinach Salad
*Green Apple, Toasted Pecans, Red Onion, Crispy Pancetta
Strawberry Balsamic Vinaigrette*

Caesar Salad

Romaine, Croutons, Parmesan Cheese, Caesar Dressing

Entrees

20 or less guests choose two, 21+ guests choose three

Colorado Filet Mignon
Roasted Garlic Yukon Puree, Tobacco Onions, Horseradish Demi

Parmesan Crusted Halibut
Pea Risotto, Haricot Verts, Citrus Burre Blanc Sauce

Lemon Rosemary Chicken
Brussels Sprouts, Roasted Corn Mashed Potatoes, Corn, Tomato Salsa

Elk Sriploin

Mustard Mushroom Wine Sauce, Potato Lyonnaise, Roasted Baby Carrots

Mushroom Gnocchi (V)
Wild Mushroom Ragout, Roasted Tomato

Grilled Cauliflower Steak (V)
*Pesto Rubbed, Roasted Red Pepper Sauce, Sautéed Swiss Chard
Cannellini Beans*

Wedding Cake

Choose one of each

Cake flavors

*Chocolate
Vanilla*

*Carrot
Red Velvet*

*Almond
Coconut*

Fillings

*Strawberry Cream
Lemon Curd
Raspberry Jam*

*Vanilla Bean Diplomat
White Chocolate Mousse
Chocolate Mousse*

*Peanut Butter Mousse
Cream Cheese*

Frostings

Italian Vanilla Buttercream

*Dark Chocolate Ganache
Vanilla Butter Cream*

Chocolate Buttercream

Bar Package

Wine:

*Robert Mondavi wine selections
Piper Heidsick Brut champagne*

Liquor:

*Macallan 12 Year
Buffalo Trace
Bombay Sapphire Gin
Grey Goose Vodka
ZYZR Vodka
Milagro Silver Tequila
Pendleton Canadian Whiskey
Kraken Black Spiced Rum
Breckenridge Bourbon
Premium Martini
Premium Cordial*

Beer:

Choose 5
*Coors Banquet
Bud Light
Blue Moon
Corona
Odell's 90 Shilling
Avery IPA
Sierra Nevada Pale Ale
Avery White Rascal
New Belgium Fat Tire
Dale's Pale Ale Cans*