

Food and Beverage

CATERING MENU



CONTINENTAL BREAKFAST SELECTIONS

*Pricing based on two
hours of buffet service.*

*Minimum guest count
of 50, otherwise
additional costs
will apply.*

Classic Continental

Assorted Croissants, Danish Pastries and Muffins
Fresh Fruit Display (GF)
Individual Greek Yogurt and Granola Parfaits
Butter and Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat
\$35 per Guest

Sunrise Continental

Assorted Cereals and Granola with Yogurt and Berries
Assorted Croissants, Danish Pastries and Muffins
Assorted Bagels and Cream Cheese
Fresh Seasonal Fruit Salad (GF)
Butter and Fruit Preserves
Hard Boiled Eggs
Assorted Chilled Juices
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat
\$39 per Guest

Peaks Spa Continental

Steel Cut Oatmeal with Raisins and Brown Sugar
Assorted Cereals and Granola with Yogurt and Berries
Fresh Seasonal Fruit Salad (GF)
Bran Muffins, Banana Bread and Pumpkin Bread
Hard Boiled Eggs
Butter and Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat
\$45 per Guest

*24% service charge and current sales tax
will be added to all food, beverage and
labor fees. All pricing subject to change.*

BREAKFAST BUFFET SELECTIONS

*Pricing based on two
hours of buffet service.*

*Minimum guest count
of 50, otherwise
additional costs
will apply.*

Classic Breakfast Buffet

Herbed Scrambled Eggs
Applewood Smoked Bacon and Herb Spiced Sausage Links
Home-style Breakfast Potatoes
Assorted Croissants, Danish Pastries and Muffins
Variety of Individual Yogurts
Fresh Sliced Seasonal Fruit Display
Butter and Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat

\$48 per Guest

San Miguel Breakfast Buffet

Choose a Combination of Chorizo and Vegetarian Burritos
With Scrambled Eggs, Black Beans, Queso Fresco
Pico de Gallo, Pickled Jalapeños, Sour Cream and Guacamole
Warm Flour Tortillas
Applewood Smoked Bacon
Home-style Breakfast Potatoes
Assorted Croissants, Danish Pastries and Muffins
Fresh Sliced Seasonal Fruit Display
Butter and Fruit Preserves
Assorted Chilled Juices
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat

\$49 per Guest

Wake Up Your Way Breakfast Buffet

Assorted Chilled Juices
Assorted Croissants, Danish Pastries and Muffins
Fresh-sliced Seasonal Fruit Display
Butter and Fruit Preserves
Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat

And Choose Two:

Traditional French Toast with Warm
Maple Syrup and Whipped Butter, Herbed
Scrambled Eggs, Biscuits and Gravy,
Buttermilk Pancakes with Warm Maple
Syrup and Whipped Butter or Oatmeal
with Raisins and Brown Sugar

\$55 per Guest

And Choose Two:

Home-Style Breakfast Potatoes,
Crispy Hash Browns, Chicken
Apple Sausage, Assorted Individual
Cereals, Variety of Yogurts or
Applewood-Smoked Bacon

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will be added to all food, beverage and
labor fees. All pricing subject to change.*

BREAKFAST BUFFET ENHANCEMENTS

Fresh Assorted Bagel Station

With Butter, Cream Cheese
and Fruit Preserves

\$10 per Guest

Breakfast Burritos

Eggs, Cheese, Peppers, Onions,
and Potatoes Wrapped in a Tortilla.
Served with Salsa and Sour Cream.

Add Bacon or Sausage \$3 per Piece

\$16 per Guest

French Toast or Pancakes

Served with Warm Maple
Syrup and Butter

\$18 per Guest

Assorted Dry Cereal Bowls

\$5 per Piece

Assorted Danish Pastries

\$60 per Dozen

Sliced Seasonal Fruit and Berries

\$12 per Guest

Whole Fresh Fruit

\$3 per Piece

Smoked Salmon Platter

Fresh Assorted Bagels, Smoked Salmon,
Tomatoes, Red Onions, Capers,
Lemon Wedges Butter and Cream Cheese

\$32 per Guest

Herbed Scrambled Eggs

Add Cheddar Cheese for \$1 per Guest

\$12 per Guest

Assorted Quiches

Ham and Cheese or Spinach and Mushroom

\$12 per Guest

Crepes with Fresh Berries and Whipped Cream

\$21 per Guest

Variety of Individual Yogurts

\$4 per Piece

Hard Boiled Eggs

\$24 per Dozen

Bacon or Pork Sausage

\$6 per Guest

Muffin Medley

\$60 per Dozen

BREAKFAST STATIONS

*Stations require chef
fee of \$200 per one-hour
time period.*

Made-to-Order Omelet Station

Made to Order Omelet Station
A Variety of Meats, Cheeses and
Vegetables for an Egg or Egg White Omelet

\$20 per Guest

Belgian Waffle Station

Served with Warm Maple Syrup, Blueberries,
Apple Compote and Whipping Cream

\$18 per Guest

Breakfast Bubbles Station

Fresh Orange, Peach and Strawberry Juices
with Sparkling Wine

\$29 per Guest

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will be added to all food, beverage and
labor fees. All pricing subject to change.*

SPECIALTY BREAKS

*All prices are based on
a two-hour time period.*

Harvest Break

Grilled Local Vegetable Antipasto Display with Herb
Marinated Olives and Roasted Peppers. Gourmet Cheese
Board with Regional Favorites, Grilled Crostinis and
Crackers, Candied Walnuts and Oven-Roasted Tomatoes
\$32 per Guest

Southwest

Tri-Colored Corn Tortilla Chips, Seven Layer Dip with Refried
Beans, Cheese, Sour Cream, Tomatoes, Scallions and Olives.
Cheese Quesadillas, Salsa, Sour Cream and Guacamole
\$26 per Guest

The Mediterranean

Hummus with Grilled Pita, Fresh Celery, Carrot Sticks, Mixed
Olives and Grilled Vegetables, Curried Yogurt Dipping Sauce
and Basil Pesto Dipping Sauce, Roasted Tomato Dipping
Sauce and Herbed Goat Cheese Spread
\$30 per Guest

Ice Cream Social

Assorted Magnum Ice Cream Bars and Frozen Fruit Bars
\$15 per Guest

QUICK BREAKS

*All prices are based on
a 30 minute time frame*

Energize Me

Energy Bars, Whole Fresh Bananas, Chocolate-Dipped
Espresso Beans and Fruit Juices
\$18 per Guest

Fiesta For All

Tortilla Chips with Salsa and Guacamole, Mini Taquitos,
Lemonade, Churros with Chocolate Sauce
\$28 per Guest

Meet At The Movies

Fresh Popcorn and Butter, Tortilla Chips with Nacho Cheese
Warm Pretzels with Mustard, Red Vines and MandMs
\$24 per Guest

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will be added to all food, beverage and
labor fees. All pricing subject to change.*

**SPECIALTY
BREAK
ENHANCEMENTS**

Baked Cookies or Rice Crispy Treats

Chocolate Chip, Oatmeal and Peanut Butter
\$32 per Dozen

Boulder Potato Chips

\$4 per Bag

Potato Chips and Dips

Served with French Onion, Chipotle
Ranch and Blue Cheese Dressing
\$16 per Guest

**Whole Fresh Fruit and Sliced
Seasonal Fruit and Berries**

\$14 per Guest

Assorted Energy Bars

\$5 per Piece

Tortilla Chips

Served with Salsa and Guacamole
\$14 per Guest

Jumbo Soft Pretzels

Served with a Choice of Spicy
Mustard or Nacho Cheese Sauce
\$8 per Guest

Freshly Popped Popcorn

Fresh Corn Kernels Popped
in Rich Butter
\$8 per Guest

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will be added to all food, beverage and
labor fees. All pricing subject to change.*

BUFFET LUNCH SELECTIONS

Pricing based on two hours of buffet service.

Minimum guest count of 50, otherwise additional costs will apply.

Asian Buffet

Napa Cabbage Salad with Carrots, Tomatoes, Toasted Sesame Seeds and Spicy Peanut Vinaigrette, Vegetable Egg Rolls with Sweet and Spicy Chili Sauce, White Rice, Stir-Fried Chicken, Stir-Fried Tofu and Fortune Cookies

\$38 per Guest

Add Shrimp for +\$12.00 per Guest

Mediterranean Buffet

Mixed Greens Salad with Lemon Vinaigrette, Gyros: Lamb and Beef, Chicken, Pita Bread, Chopped Romain, Tomatoes, Red Onion, Tzatziki Sauce, Rice and Baklava

\$65 per Guest

Classic Deli Buffet

Fresh, Seasonal Fruit Salad, Pasta Salad with Artichokes, Olives, and Sun-Dried Tomatoes. Whole-Leaf Caesar Salad, Bread Selection: Whole Wheat, Sourdough, and Rye, Deli Tray of Sliced Ham, Turkey and Roast Beef and Assorted Craft Cheeses, Sliced Tomatoes, Red Onion, Lettuce and Pickles, Mustard, Mayo, Ketchup, Horseradish, Tim's Potato Chips, Gourmet Brownies and Jumbo Cookies

\$40 per Guest

Italian Lunch

Caesar Salad with Garlic Croutons and Parmesan Cheese, Tomato, Mozzarella, Basil and Balsamic Glaze, Baked Vegetarian Penne Pasta with Artichoke Hearts, Chicken Parmesan, Herbed Focaccia Bread and Tiramisu

\$53 per Guest

Endless Summer Barbeque Buffet

Coleslaw, Seasonal Mixed Greens with Fresh Vegetables and Ranch Dressing, Olathe Sweet Corn on the Cob (Seasonal), Collard Greens, Tillamook Cheddar Mac 'N' Cheese, Herb-Marinated Grilled Chicken, BBQ Baby Back Pork Ribs, and Seasonal Local Fruit Crumble with Whipped Cream

\$98 per Guest

The Southwestern Buffet

Organic Mixed Greens with Jicama and Cilantro-Lime Vinaigrette, Make-Your-Own Fajita Station with Marinated Chicken, Beef and Warm Flour Tortillas. All the Toppings: Shredded Cheese, Sour Cream, Salsa and Guacamole, Three-Cheese Enchiladas, Santa Fe Rice and Beans and Churros with Chocolate Dipping Sauce

\$57 per Guest

DRINK SELECTIONS

Please refer to 'Beverages' on the last page for your beverage options

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ON-THE-GO BOX LUNCHES

All sandwiches include sliced tomato, onion, and lettuce. One bread selection per sandwich choice. Minimum of 25 sandwiches per type.

Sandwich Choices (select 2):

All-Natural Turkey Breast with Provolone and Avocado Aioli
Honey-Baked Ham with Swiss Cheese and Dijon Aioli
Roast Beef with Cheddar and Horseradish Aioli
Tofu Wrap with Grilled Seasonal Vegetables, Provolone and Chipotle Aioli

Bread Selections:

Whole Wheat, Sourdough or White

Each boxed lunch includes:

Individual Bag of Potato Chips,
Chocolate Chip Cookie
and Bottled Water

\$28 per Guest

CANAPÉS / HORS D'OEUVRES

All hors d'oeuvres will be displayed on platters. Passed appetizer service available for \$40 an hour per server

Spanakopita with Tzatziki
Maryland Crab Cakes with Citrus Chive Aioli
Seared Beef Tenderloin on Chive Mashed Potato
Skewers of Beef and Chicken Satay with Spicy Peanut Sauce
Vegetable Spring Rolls with a Sweet Thai Chili Sauce
Crispy Pork Belly with Apple and Brussel Sprout Whole Grain Mustard Slaw
Duck Confit with a Berry Jam on Puff Pastry
Smoked Trout with Boursin on Rye
Heirloom Tomato Bruschetta
Tomato and Fresh Mozzarella with Fresh Basil on a Thinly Sliced Baguette

\$7 per Piece

RECEPTION STATIONS

*Customized options are
available upon request.
Please speak to
your catering
sales representative.
*Requires an
additional \$125.00+ fee
per uniformed chef.*

Imported and Domestic Cheese Display

Garnished with Seasonal Fruit, Sliced Baguettes
and Assorted Crackers

\$23 per Guest

Fresh Vegetable Crudité

Ranch and Bleu Cheese Dressings, Yogurt,
Hummus and Pesto Dipping Sauces

\$17 per Guest

Pasta Station

Three-Cheese Tortellini and Penne Pasta
Selection of Two Sauces: Marinara, Alfredo,
Bolognese or Basil Pesto

\$18 per Guest

Baked Brie

Imported Brie topped with a choice of Sweet or Savory
Fillings, Wrapped in Puff Pastry and Baked Until Golden
Brown and Served Warm.

Selection of One Topping: Candied Walnut and Raspberry,
Wild Mushroom and Pesto, or Apple and Walnut

\$200 per wheel

Each Wheel Serves 30 guests

Bruschetta and Flatbread Station

Served with Extra Virgin Olive Oil and a Variety
of Toasted Flat Breads

Specialty Toppings to Include: Tomato Basil, Artichoke
Pesto, Spinach and Feta or Olive Tapenade

\$21 per Person

Gourmet Mac 'N Cheese Bar

Creamy, Four-Cheese Sauce and Mini Shells

Toppings: Crisp Bacon, Shredded Aged Cheddar, Braised
Beef Short Rib and Green Onions

\$25 per Person

CARVING STATIONS

All carving stations require a uniformed chef for \$125+ fee per two hour time period

Market pricing as of August 2023. Pricing subject to change

Sage-Roasted Turkey Breast

Orange Cranberry Chutney and Turkey Jus

\$300

Serves 25 Guests

Grilled Tenderloin of Beef

Creole Mustard, Roasted Garlic Aioli and Creamy Horseradish

\$635

Serves 25 Guests

Slow Roasted Pork Loin

Apple Chutney and Dijon Mustard

\$300

Serves 25 Guests

Herb Marinated Buffalo Strip Loin

Signature Barbeque Sauce

\$1,200

Serves 50 Guests

Smoked Ham

Clove-Studded Ham Served with Honey Dijon, Roasted Pineapple and Habanero Chutney

\$275

Serves 35 Guests

BUFFET DINNER SELECTIONS

*Includes two hours
of buffet service*

Game Night

Hand-Crafted Burgers with all the Fixings, Chicken Wings, Nathan's Famous Chicago Hot Dogs, Potato Chips and Pretzels, Tillamook Cheddar Mac N' Cheese, Gourmet Brownies

\$49 per Guest

Country Italian

Meat and Vegetarian Lasagna, Caesar Salad, Baked Garlic Bread and Tiramisu

\$40 per Guest

The Telluride Buffet

Mixed Green Salad with Tomatoes, Roasted Red Pepper and Mozzarella, Local Beef Prime Rib Roast Au Jus, All-Natural Roasted Turkey Breast, Roasted Yukon Gold Potatoes with Rosemary and Garlic, Garlic-Herb Baby Green Beans Warm Seasonal Local Fruit Cobbler with Cinnamon Cream and Double Chocolate Cake

\$83 per Guest

Taste of Italy

A Display of Grilled Marinated Vegetables, Marinated Mushrooms, Roasted Red Peppers, Prosciutto, Soppressata and Genoa Salami, Aged Provolone, Feta and Asiago Cheeses, Imported Olives, Artichoke Hearts and Plum Tomatoes, Baby Spinach Salad, Shaved Asiago and Olive Oil and Balsamic Dressing. Chicken Cacciatore, Penne with Grilled Artichokes and a Roasted-Tomato-and-Basil Cream Sauce. Wild Mushroom Polenta and Tiramisu

\$79 per Guest

San Juan Grill

Organic Field Greens with Seasonal Vegetables, Croutons and Citrus Vinaigrette, Seasonal Vegetable Soup, Assorted Freshly Baked Breads and Rolls, Olathe Sweet Corn on the Cobb (Seasonal), Roasted Potatoes with Rosemary and Garlic, Garlic-Herb Baby Green Beans, Seared Rocky Mountain Trout with Caper Butter, Grilled Petite Sirloin Steaks and Cheesecake with Fresh Berries

\$83 per Guest

Coffee and Teas*

Freshly Brewed Coffee, Decaf and Assorted Hot Tea Selection. Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat

**Can be added to any breakfast, lunch or dinner*

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PLATED DINNERS

Please choose one
starter (soup or
salad), one entrée
and one dessert

Soups

- Butternut Squash Soup
with Crème Fraiche
- Tomato Bisque
- French Onion

Salads

- Mixed Greens Salad with Candied
Walnuts, Heirloom Tomatoes,
Fresh Mozzarella and a Honey
Balsamic Dressing
- Romaine Lettuce Salad
with Herbed-Garlic Croutons,
Shaved Asiago Cheese and
a Caesar Dressing
- Caprese Salad with Micro Basil
and Balsamic Dressing

Supplemental Course

- Shrimp Cocktail
- Seared Diver Scallops with
Saffron Pickled Fennel
- Maryland-Style Crab Cake
with Lemon Aioli

\$18 per Guest

Entrées

**Kurobuta Pork Short Rib with
Roasted Apple Sweet Potato Hash
and Mustard-Braised Brussel Sprouts**
\$95 per Guest

**Braised Duck Leg with Cherry Jus, Wild
Mushroom Polenta and Roasted
Root Vegetables**
\$95 per Guest

**Grilled Salmon with Olathe Sweet Corn,
Asparagus, and Tomato Relish on Garlic
Mashed Potatoes**
\$90 per Guest

**Dijon-Rosemary Crusted Rack of Lamb
with Grilled Vegetable Roulade and
Roasted Heirloom Potatoes with
Lamb Demi-Glace**
\$110 per Guest

**Filet Mignon with a Béarnaise Sauce and
Jumbo Shrimp with Yukon Gold Mash and
Caramelized Shallots**
\$115 per Guest

Dessert Items

- Telluride Truffle Display
- Cheesecake with Fresh Berries
- Apple Pie with Vanilla Ice Cream
- Chocolate Flourless Cake
- Decadent Chocolate Layer Cake

DRINK SELECTIONS

Please refer to 'Beverages' on the last
page for your beverage options

OPTIONS

Vegetarian Options

- Smoked Portabella Carbonara with House-Made Pappardelle Pasta, Sage and Fresh Peas
- Seared Tofu with Artichoke Sweet Potato Mushroom Hash and Charred Tomato Coulis
- Grilled Vegetable Mignon with White-Bean Ragout and Vegetable Jus
- Meatless, Mixed-Bean “Meatloaf” with Garlic Mashed Potatoes and a Crimini Mushroom Gravy

*\$30 per Guest per Selection;
a Minimum of 20 Guests per Selection*

Main Course Add Ons

- Pork Chop *\$24 per Guest*
- Airline Chicken Breast *\$22 per Guest*
- Filet Mignon *\$57 per Guest*
- Rib Eye *\$58 per Guest*
- N.Y. Strip *\$52 per Guest*
- Chilean Sea Bass *\$38 per Guest*
- Halibut *\$38 per Guest*
- Ruby Red Trout *\$36 per Guest*

DESSERT RECEPTION STATIONS

Customized options are available upon request. Please speak to your catering sales representative.

Ice Cream Social

Assorted Magnum Ice Cream Bars and Frozen Fruit Bars.

\$15 per Guest

Strawberry Shortcake Station

Fresh Strawberries and Mixed Berry Compote, Shortcake Biscuits, Pound Cake, Chocolate Sauce and Whipped Cream

\$16 per Guest

Death by Chocolate Station

Chocolate-Dipped Oreo Cookies, Pretzel Rods, Strawberries and Peanuts, Double Fudge Brownies and Double Chocolate Chip Cookies

\$22 per Guest

Mini Pastry Display

European Butter Cookies, Coconut Macaroon Cookies and Scottish Shortbread, House made Chocolate Truffles, Petit Fours and Miniature Tartlets with Seasonal Fruits and Berries

\$24 per Guest

Candy Station

Assorted Candy Display Based Upon Themed of Event and Group
per pound

BEVERAGES

A minimum of 30 guests is required for these services; \$5.00 surcharge per person if less than 30

Freshly Brewed Regular and Decaffeinated Coffee

\$225 per Urn (3 gallons)

Choice of Two: Half and Half, Whole, 2%, Almond, Soy or Oat

Coffee and Teas

Freshly Brewed Coffee, Decaf, and Assorted Hot Tea Selection
Choice of Three: Half and Half, Whole, 2%, Almond, Soy or Oat

Hot Water and Assorted Tazo Tea Bags

\$180 per Urn (Three Gallons)

Fresh Country Lemonade

\$50 per Gallon

Freshly Brewed Iced Tea

\$50 per Gallon

Water Oasis (Three Gallons, 50 Cups)

\$25 per Oasis

Assorted Fresh Juices

Orange Juice, Cranberry Juice and Grapefruit Juice

\$5 per Bottle

Assorted Bottled Fruit Juices

\$5 per Bottle

Sparkling Mineral Water Bottles

\$5 per Bottle

Assorted Canned Sodas

BAR PRICING

Bars will accept credit cards, and be staffed for one bartender per 75 guests. Bars can also be hosted and included on final invoicing.

Bars are planned for a minimum of 100 guests, 20% price increase on bartender fees for fewer guests

Bartender fees of \$150 bartender for each three hour shift.

Beer \$8

Wine \$9

Sodas \$4

Juices \$5

Call Drinks \$10

Premium Drinks \$12

Super Premium \$14

Single Malts \$18

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