



Banquet Menu

2025

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www.beaverrun.com/banquets



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REFRESHMENTS



Waters

- Dasani 16 oz can | \$5
- Alkaline Smart Water | \$5
- Smart Water 18 oz Bottle | \$7

Power Drinks

- Monster | \$7
- Powerade | \$6
- Body Armor | \$7
- Vitamin Water | \$7

Milks & Juices

- Milk | \$27 quart
- Fresh Assorted Juices | \$27 quart
- Assorted Bottled Juices | \$6
- Vitality Shots (Ginger Orange, Kale Honey, & Carrot) | \$5.50

Fruit Infused Waters

- One Gallon | \$28
 - Cucumber Mint
 - Ginger Orange
 - Lemon Thyme

Brewed Beverages

- We Proudly Serve
- Starbucks Coffees (Regular and Decaf) | \$74 gallon
- Assorted Hot Teas with Honey & Lemon | \$74 gallon
- Freshly Made Ghirardelli Hot Chocolate | \$74 gallon

Add a Little Joy

- Sugar, Cinnamon Sticks, Chocolate Covered Coffee Beans, Whipped Cream, Chocolate Shavings, Flavored Syrups | \$13 additional per gallon

- Fresh Brewed Iced Tea
- Fruit Punch or Lemonade | \$46 gallon

A Gallon Serves Approximately 20

Sodas & Sparkling Water

- Assorted Coca-Cola Products & Topo Chico Sparkling Waters | \$5



All Breaks Include:

A one (1) hour serve time. Every additional 30 minutes of serve time will be \$9 per person. A minimum of 20 guests (should your guest count be under the minimum, an additional service fee will apply). Prices are per person. These menus may not be ordered as a substitute for breakfast.

Healthy & Rejuvenation

- Assorted Dry Cereals with Milk | \$5 per guest
- Granola Bars
- On Consumption | \$4 each
- Individual Bags of Trail Mix
- On Consumption | \$4 each
- Individual Yogurts | \$4 each
- Oatmeal with:
 - Brown Sugar, Raisins & Milk | \$7 per guest
- Seasonal Sliced Fresh Fruit and Berries | \$9 guest
- Whole Fresh Fruit | \$4 piece
- Mini Chia or Acai Parfaits | \$5.50

Sweet

- Assorted Candy Bars | \$4.50 each
- Premium Ice Cream Bars | \$6 each



Bakery

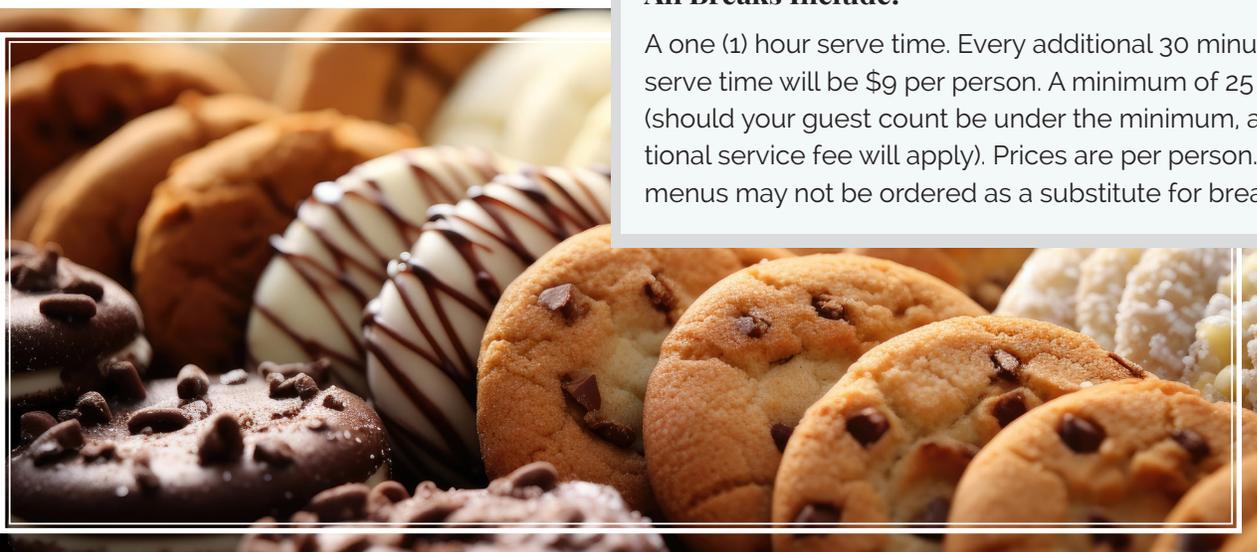
- Assorted Home-Baked Cookies | \$48 dozen
- Gluten Free Cookies | \$55 dozen
- Assorted Bagels with:
 - Flavored Cream Cheeses,
 - Jams and Butter | \$50 dozen
- Assorted Muffins | \$44 dozen
- Chocolate Croissants | \$65 dozen
- Assorted Scones | \$45 dozen
- Bakery Fresh Croissants | \$55 dozen
- Breakfast Breads | \$45 dozen
- Duffeyrolls Asst. Cinn. Rolls | \$52 dozen
- Assorted Danish | \$42 dozen
- Homestyle Brownies | \$50 dozen
- Old Fashioned Donuts | \$44 dozen

Savory

- Individual Bags of
- Assorted Chips Popcorn | \$4.50 each
- Nuts, Pretzels,
- Potato Chips & Dip | \$9 guest
- Soft Pretzels with Cheese | \$9 guest
- Tortilla Chips with Salsa, Guacamole & Chili Con Queso | \$10 guest
- Fresh Popcorn | \$6 serving
- Mixed Nuts | \$40 pound

All Breaks Include:

A one (1) hour serve time. Every additional 30 minutes of serve time will be \$9 per person. A minimum of 25 guests (should your guest count be under the minimum, an additional service fee will apply). Prices are per person. These menus may not be ordered as a substitute for breakfast.

**Happy Hour | \$28.50**

Cheeseburger Sliders with Ketchup, Mustard & Mayo. Buffalo Wings with Carrots, Celery, Ranch & Bleu Cheese. Tortilla Chips, Salsa, and Guacamole. Assorted Soft Drinks & Water.

Milk & Cookies | \$25

Freshly Baked Cookies: Chocolate Chip, Peanut Butter, White Chocolate Macadamia Nut & Oatmeal Raisin, Homestyle Brownies & Dessert Bars. Cold Milk & Coffee.

- *Gluten Free Cookies available for \$2 added per person*

South of The Border (GF) | \$26.50

Tortilla Chips and Chili Con Queso, Salsa, Guacamole, & Buffalo Chicken Empanadas. Assorted Soft Drinks & Water.

Game Day | \$24

Assorted Candy Bars, Fresh Popcorn, Cracker Jacks, Large Soft Pretzels with Mustard & Melted Cheese. Assorted Soft Drinks & Water.

Hikers Dream (GF) | \$22

Granola and Assorted Dried Cherries, Assorted Nuts, Chocolate Chips, M&Ms, Dried Cranberries, Mini Pretzels & Dried Apples. Served with Assorted Soft Drinks and Water.

Build Your Own Parfait Break (GF) | \$22

Vanilla Yogurt, Granola, Fresh Berries, Dried Fruit, Overnight Coconut Cream Chia, Acai Puree. Served with Assorted Juices & Water.

Farmer's Market (GF) | \$23

Imported & Domestic Cheese Board, Red & Green Grapes, Assorted Crackers, Rainbow of Sliced Melons & Berries, Garden Fresh Crudité's with Vegetable Dip. Assorted Soft Drinks & Water.



BREAKFAST





Continental Breakfasts Include:

Breakfast juices including Orange, Tomato, Cranberry, & Apple, Freshly Brewed Coffees & Tea.

Gluten Free Bagels available upon request | \$4 per person

Minimum of 25 people.

Serve time is one (1) hour. Every additional 30 minutes of serve time will be \$9 per person. Prices are per person.



The Classic Break | \$40

Breakfast

Assorted Baked Goods including Bagels with Butter, Jams, & Cream Cheese. Mini Chia and Acai Parfaits. Seasonal Sliced Fruits & Berries.

Mid-Morning Refresh

Refresh of Hot Beverages. Assorted Sodas & Water.

Afternoon Refresh

Freshly Baked Cookies. Assorted Sodas & Water.

To Your Health | \$33

- Vanilla Yogurt, Dried Fruit & Crunchy Granola
- Seasonal Sliced Fruits & Berries
- Avocado Toast Bar: Assorted Crostini, Sliced Avocado, Sea Salt Tomatoes, Shaved Red Onion, Everything Bagel Seasoning

The Executive | \$48

Breakfast

Euro Style Platters of Cheeses & Meats, Tomato, Olives, Spreads, Hardboiled Eggs, Assorted Baguettes & Baked Goods including Bagels with Butter, Jams, & Cream Cheese. Seasonal Sliced Fresh Fruit.

Mid-Morning Refresh

Refresh of Hot Beverages. Assorted Sodas & Water.

Afternoon Refresh

Freshly Baked Cookies. Assorted Sodas & Bottled Waters.

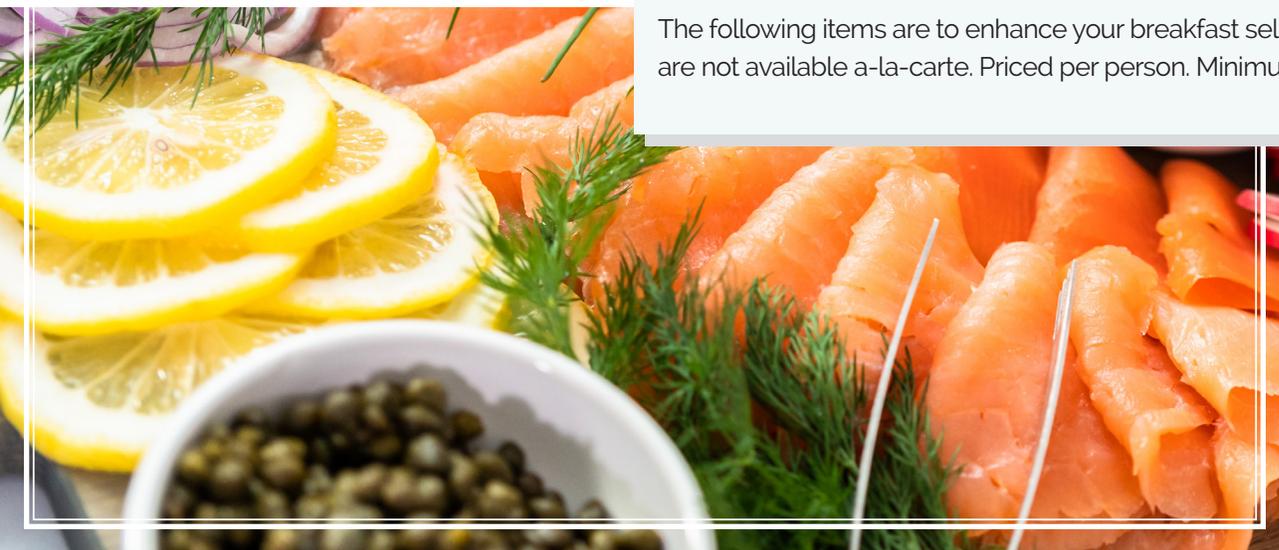
Fresh Start | \$29

Seasonal Sliced Fruits & Berries. Assorted Breakfast Pastries with Spreads. Individual Ginger and Herbal Vitality Shots.



Enhancements

The following items are to enhance your breakfast selections & are not available a-la-carte. Priced per person. Minimum 25



Breakfast Croissant

Egg, Smoked Ham & Cheese Croissant | \$9 each

Breakfast Wrap

Egg Wrap with Aged Cheddar Cheese, Bacon or Sausage | \$9

Vegetarian Wrap with Fajita Style Eggs, Cotija Cheese, Tajin Spiced Potato, and Pico De Gallo | \$9

Cinnamon French Toast or European Liege Waffles (Bursts of Pearl Sugar Bliss)

With Warm Maple Syrup & Fresh Butter | \$9 per serving

Egg & Omelet Station (GF/DF)

Eggs & Omelets cooked to order, accompanied with Ham, Cheese, Peppers, Mushrooms, Tomatoes, Onions, Egg Beaters, Egg Whites

**Add \$150 per chef, per hour | \$10*

Steel Cut Oatmeal (GF)

Raisins & Brown Sugar | \$7 per serving

Blended Vitality Shots | \$5.50

- Ginger Orange
- Kale, honey, and Carrot

Individual Dry Cereals (V)

With Cold Milk | \$5 each

Cage Free Scrambled Eggs (GF)

\$7.50 per serving

Crispy Bacon & Country Link Sausage (GF/DF)

\$7.50 per serving

Smoked Salmon Bagel Station

Assorted Bagels, 3 Cream Cheese Smears, 3 Jams, Butter, Lox, Red Onion, Capers, Lemon | \$14

• Gluten Free Bagels available for \$4 per person

Vegan Hash (GF/DF)

\$8.00 per serving

Mini Coconut Cream Chia & Acai Parfaits | \$5

Avocado Toast Bar

Assorted Crostini, Sliced Avocado, Shaved Red Onion, Sea Salt Tomatoes, Everything Bagel Seasoning | \$13



Buffet Breakfasts Include:

Breakfast juices including Orange, Tomato, Cranberry, & Apple, Freshly Brewed Coffees & Tea.

Minimum of 25 people.

Serve time is one (1) hour. Every additional 30 minutes of serve time will be \$9 per person. Prices are per person.



Blue Bird Breakfast | \$39

- Sliced Melons & Berries
- Cinnamon French Toast with Warm Maple Syrup
- Farm Fresh Scrambled Eggs
- Vegetarian Hash
- Smoked Bacon & Link Sausage
- Assorted Baked Goods, Fruit Jams, Butter

Jump Start | \$38

- Whole Oranges, Red & Green Apples, Bananas, Grapes & Strawberries
- Assorted Cereals & Cold Milk
- Individual Fruit Yogurts & Crunchy Granola
- Farm Fresh Scrambled Eggs
- Turkey Sausage
- Buttermilk Pancakes with Warm Maple Syrup

Southern Sunrise | \$39

- Sliced Melons & Berries
- Assorted Cereals & Cold Milk
- Farm Fresh Scrambled Eggs
- Smoked Bacon & Link Sausage
- Home Fried Red Skin Potatoes
- Country Biscuits with Gravy

South of the Border | \$40

- Seasonal sliced fruit
- Scrambled eggs topped with Black Beans and Queso Fresco served with Warm Corn Tortillas
- Served with Breakfast Potatoes, Chorizo Sausage, Salsa and Veggie Green Chili





Breckenridge Brunch | \$59

(Minimum 50 People)

- Seasonal Sliced Fruit
- Assorted Baked Goods including Bagels with Butter, Jams, & Cream Cheese
- Smoked Salmon Display with Cream Cheese, Red Onion, Roma Tomatoes, Capers and Lemon Wedges
- Farm Fresh Scrambled Eggs
- Smoked Bacon & Turkey Sausage
- Sliced NY Striploin with Red Wine Demi
- O'Brien Potatoes with Multicolored Peppers & Onions

**Gluten Free Bagels available for \$3 added per person*

Over the Pond | \$45

(Minimum 50 People)

- Seasonal Sliced Fruit
- Assorted Breakfast Pastries
- Charcuterie and Cheese Board with Baguettes and Croissants
- Potato Pierogi with Mushroom Cream
- Herb & Chive Scrambled Eggs
- English Bangers

Enhancements

- ★ Chef-attended Omelet & Egg Station with Ham, Peppers, Onions, Cheese & Mushrooms | \$9.00 per person
 - *Add \$150 per chef, per hour*

- ★ Add Chef Carved Prime Rib | \$15 per person or Virginia Smoked Ham | \$6 per person
 - *Add \$150 per chef, per hour*
- ★ Add Waffles with Chef's Choice of Toppings | \$9 per person
- ★ Avocado Toast Station | \$13
- ★ Add Bottomless Champagne Mimosas | \$12 per adult for one hour



LUNCH

*Minimum of 25 People. Prices are per person.
Client is responsible for providing meal tickets to attendees denoting entrée selection.*

\$34 per boxed lunch

- Potato Chips
- Whole Fresh Fruit
- Choice of one Dessert
- Choice of one Side Salad

Included in all boxed lunches

- ☞ Each Eco-Friendly Bag will Contain One Type of Sandwich, Salad or Wrap
- ☞ All Accompaniments will be Identical in Each Box
(Options can be served as plated options, ask your C.S. Manager)
- ☞ \$2 per person added for Gluten Free Bread
- ☞ For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs
- ☞ Parties 100 people or more, select a max of 3 entrees inclusive of vegetarian needs

Entrees

- California Turkey Club Wrap
Bacon, Avocado, Tomato, Lettuce, Onion, Sundried Tomato Tortilla
- Italian Wrap
Smoked Ham, Salami, and Capicola, Shredded Lettuce, Tomato, Italian Vinaigrette, Tomato Basil Tortilla
- Roast Turkey Breast
Smoked Provolone, Lettuce, Whole Grain Bread
- Veggie Bahn Mi (GF Option Available)
Rustic French Baguette with Gochujang Wild Mushrooms and Pickled Veggies
- Smoked Black Forest Ham
Gruyere Cheese, Lettuce, Tomato, Sourdough Bread
- Caesar Salad
Romaine, Croutons, Parmesan Cheese and Zesty Caesar Dressing
(Add Grilled Chicken \$6)
- Power Spinach Salad
Baby Spinach blended with Arugula, Diced Apples, Candied Pecans, Cherry Tomatoes, Raspberry Vinaigrette
(Add Grilled Chicken \$6)
- Executive Chef's Salad
Field Greens, Tomatoes, Cucumbers, Carrots, Turkey, Ham, Cheddar Cheese, Hard Boiled Eggs, Peppercorn Ranch

Side Salads: (Choose One)

- Fresh Fruit Salad
- Grilled Vegetable and Quinoa
- Potato Salad
- Orzo Salad
- Asian Slaw

Dessert: (Choose One)

- Candy Bar
- Chocolate Chip Cookie
- Chocolate Fudge Brownie



*ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX



Plated Lunches Include

Freshly Brewed Coffee & Decaf Coffee, Tea & Iced Tea. Chef's choice of Seasonal Pies and Cakes for Dessert.

Minimum of 25 people.

Serve time is one (1) hour. Prices are per person.

When selecting multiple entrees, the highest price will be charged for all entrees.

Client is responsible for providing meal tickets to attendees denoting entrée selection.

☞ For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs.

☞ Parties 100 people or more please select a max of 3 entrees inclusive of vegetarian needs.

Chicken Caesar Salad | \$29

Crisp Romaine Lettuce with Caesar Dressing, Toasted Croutons & Parmesan Cheese, topped with Grilled Sliced Chicken Breast, served with Garlic Bread

Power Spinach Salad (GF) | \$29

Spinach Salad with Grilled Chicken, Baby Arugula, Cherry Tomatoes, Diced Apples, Candied Pecans and Raspberry Vinaigrette.

Executive Chef's Salad | \$29

Serve as Build Your Own Buffet | \$30

Composed Garden Greens topped with Tomatoes, Cucumbers, Carrots, Turkey, Ham, Cheddar Cheese, Hard Boiled Eggs, Peppercorn Ranch & French Dressings, served with Warm Rolls & Butter

California Turkey Wrap (DF) | \$29

Smoked Turkey, Bacon, Avocado, Tomato, Lettuce and Onion served in a Sundried Tomato Tortilla. Served with a Fresh Fruit Medley & Potato Salad

Wedge Salad (V) (GF) | \$29

Iceberg Wedge with Bleu Cheese Crumbles, Chopped Tomato, Hard Boiled Egg, Spring Onions, and Balsamic Glaze

Greek Panzanella Salad (V) | \$29

Hearty Salad of Chopped Iceberg with Baby Fresh Mozzarella, Chopped Tomato, Cucumber, Julienne Red Onion, Kalamata Olives, and Lemon Feta Vinaigrette. Toasted Garlic Sourdough Crostada

Tuna Poke Buddha Bowl (GF) | \$32

Sesame Soy (Tamari) Marinated Tuna on a bed of Quinoa, Pickled Veggies, Edamame, Sweet Potatoes, and Seaweed Salad. Ginger Garlic Vinaigrette





Build Your Own Includes

Fresh Seasonal Vegetables & Rice or Potato, Warm Rolls & Butter. Choose either Soup of the Day or Mixed Green Salad & One Dessert.

Entrees

Braised Pot Roast (GF) | \$36

Rich Burgundy Demi, Carrots, Pearl Onions, served with Roasted Garlic Mashed Potato

6oz Sirloin Steak (GF/DF) | \$38

Marinated & Grilled

Marinated Tofu and Wild Mushrooms (V) | \$30

Miso and Coriander Glazed Tofu, Jasmine Rice, Bok Choy and Ginger Garlic Mushrooms

Seared Salmon Fillet (GF/DF) | \$36

White Wine Reduction, Lemon & Capers

Chicken Marsala (GF/DF) | \$35

Chicken with Marsala Wine, Demi Glaze and Mushrooms

Vegetarian Ravioli Bolognese (V) | \$32

Cheese Filled Ravioli Topped with a Rich Vegetarian Bolognese Sauce, Parmesan, and Spring Onion

Soup

Add \$7 per person to add soup as an additional course

- Tomato Basil Soup *(Contains Pine Nuts)*
- Wild Mushroom Bisque
- Crab & Smoked Corn Chowder
- Black Bean Soup with Cilantro & Salsa (V) (GF)
- Chicken with Wild Rice

Salad Upgrades*

- Hearts of Romaine Wedge, Diced Roma Tomato, Crisp Bacon Bits, Carrot Curls, Gorgonzola Vinaigrette (GF) | \$7
- Spinach Salad with Shaved Parmesan, Diced Apples, Candied Pecans and Raspberry Vinaigrette (GF) | \$7
- Traditional Caesar Salad, Crisp Croutons, Shredded Asiago Caesar Dressing | \$6
- Caprese Salad of Italian Tomatoes & Fresh Mozzarella, Chiffonade of Romaine, Reduced Balsamic Vinegar & Extra Virgin Olive Oil (GF) | \$7

Dessert Options May Include

- Lemon Raspberry Cake
- White Chocolate Raspberry Cheesecake
- Chocolate Caramel Torte
- Flourless Chocolate Torte (GF)
- New England Deep Dish Apple Torte
- Chocolate Nut Torte (GF)



Buffet Lunches Include

Freshly Brewed Coffee & Decaf Coffee, Tea & Iced Tea.

Minimum of 25 people.

Serve time is one (1) hour. Every additional 30 minutes of serve time will be \$9 per person. Prices are per person.



Soup's Up | \$41 (V & GF Options Available)

Add Soup of the Day | \$6 per person

- Crisp Chopped Romaine, Shredded Asiago, Crisp Croutons, Caesar Dressing
- Tomato Basil & Colorado Chili
- Crackers, Chopped Onions, Sour Cream, Shredded Cheese
- Garlic Bread Grilled Cheese Sandwiches:
 - Classic Cheese
 - Tomato, Bacon, & Brie
- Served with Dinner Rolls & Sweet Butter
- Finished with Rich Carrot Cake

Viva Italiano! | \$48

- Panzanella Salad – Crisp Iceberg, Baby Fresh Mozzarella, Cherry Tomatoes, Cucumber, Sliced Red Onion, Sourdough Croutons and Balsamic Vinaigrette
- French Bread with Crushed Garlic Butter
- Meat Lovers Lasagna
- Grilled Eggplant Napoleon (vegan)
- Chicken Caprese– Boneless Breast of Chicken topped with ripe tomatoes, and fragrant basil, and fresh Mozzarella drizzled with a balsamic glaze
- Sautéed Italian Vegetables – Garlic, Rosemary & thyme
- Finished with tiramisu

Fiesta Fajita Bar | \$48

Add tamales to menu for additional \$4

- Mexican Tajin Spiced Slaw with Cabbage, Jicama, and Cilantro
- Sweet Potato Enchiladas – Cotija and Crema
- Marinated Chicken – Sautéed Onions & Multi-colored Peppers
- Warm Flour Tortillas, Diced Tomatoes, Shredded Lettuce, Jalapenos, Cheese, Sour Cream & Guacamole
- Served with Spanish Rice & Mexican Chili Beans
- Finished with Warm Sopapilla - with Cinnamon Sugar & Drizzled with Honey

Mediterranean Buffet | \$48

- Vegetarian Antipasto Skewer
- Arugula Salad, Sprinkled with Feta, Quinoa, Cherry Tomatoes and dressed in a Mediterranean Inspired Vinaigrette
- Spinach Spanakopita – Crisp Phyllo Dough filled with Spinach, Onions & Feta Cheese
- Sautéed Seasonal Veggies – Garlic, Rosemary, Thyme, House-made Red Pepper Hummus and Warm Naan for Wrapping
- Grilled Chicken Tapenade
- Baklava





The Tailgater | \$48

- Tossed Garden Salad Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressings
- Charbroiled Burgers & Chicken Breasts
- Sliced Cheese, Tomatoes, Lettuce, Onions, Pickles, Mustard, Mayo & Ketchup
- Potato Salad, & Potato Chips
- Cowboy Baked Beans, Sliced Watermelon
- Finished with Hot Apple Crumble with Whipped Cream & Berries

+Add Grilled Bratwurst with Sauerkraut or Veggie Burgers | \$4 per person OR

+Add All Beef Hot Dogs | \$3 per person.

• Book our outdoor grill | \$150 per Chef, per hour, WEATHER PERMITTING

Blue Ridge Mountain | \$50

- Mustard Potato Salad & Creamy Coleslaw
- Braised Pot Roast & Southern Fried Chicken
- Roasted Potatoes Rolled in Garlic & Rosemary
- Green Beans
- Cheddar Herb Biscuits, Garlic Butter
- Finished with Deep Dish Apple Bourbon Pie & topped with Sweet Chantilly Cream

The Cattleman's Roundup | \$50

- Tossed Garden Salad – Tomatoes, Cucumbers & Carrots with Ranch & Italian Dressings
- Red Skinned Potato Salad, & Coleslaw
- BBQ Beef Brisket – Slow Cooked with our own BBQ Sauce
- Grilled Breast of Chicken – Glazed with our own BBQ Sauce
- Wrangler Baked Beans, Seasonal Vegetables & Corn Muffins
- Finished with Fruit Crumble – Whipped Cream & Fresh Berries

Build Your Own NY Deli Buffet | \$44

INCLUDES:

Lemon Pepper Beaver Run Chips, Relish Tray, Caramelized Balsamic Jam, Whole Grain Mustard, & Mayo

PLEASE PICK THREE (3) SELECTIONS FROM EACH CATEGORY

Homemade Soups & Salads

- Soup of The Day
- Mixed Green Salad with selection of Toppings & Dressings
- Tomato Basil Soup (V)
- Pesto pasta salad with grilled vegetables

Meats & Veggies

- | | |
|--|--|
| <input type="checkbox"/> Oven Roasted Turkey | <input type="checkbox"/> Balsamic Portobello Shrooms |
| <input type="checkbox"/> Smoked Black Forest Ham | <input type="checkbox"/> Shaved Corn Beef |
| <input type="checkbox"/> Slow Roasted Roast Beef | <input type="checkbox"/> Spicy Capicola |
| <input type="checkbox"/> Genoa Salami | <input type="checkbox"/> Curry Spiked Grilled Eggplant |

Cheeses

- | | |
|---|--|
| <input type="checkbox"/> Cheddar Cheese | <input type="checkbox"/> Provolone Cheese |
| <input type="checkbox"/> Pepper Jack Cheese | <input type="checkbox"/> Swiss Cheese |
| <input type="checkbox"/> Smoked Gouda | <input type="checkbox"/> Smoked Mozzarella |
| <input type="checkbox"/> Monterey Jack Cheese | |

Breads & Rolls

- | | |
|--|---|
| <input type="checkbox"/> Croissants | <input type="checkbox"/> Swirl Rye |
| <input type="checkbox"/> Oat & Honey Whole Wheat | <input type="checkbox"/> French Bread |
| <input type="checkbox"/> Hoagie Rolls | <input type="checkbox"/> Buttermilk White |

Desserts

- Chef's Selection of Dessert
- Dessert for Lunch a La Carte

*ALL PARTIES SUBJECT TO GRATUITY, RESORT FEE, & TAX

Skywalk

MARKET

COFFEE · PIZZA · DELI · SWEETS



MARGHERITA | \$31

Classic red sauce, fresh mozzarella, basil, olive oil and Pecorino Romano

PEPPERONI | \$33

Red sauce, cheese blend, and pepperoni cups

NYC CHEESE PIZZA | \$29

Whole milk four cheese mozzarella blend, San Marzano red sauce, olive oil

GARDEN OF EATIN' | \$33

Green peppers, mushrooms, onions and cherry tomatoes

MEAT LOVERS PIZZA | \$36

Pepperoni, sausage, and Canadian bacon

WHITE PIE | \$31

House blend cheese, ricotta, fresh garlic

BUILD YOUR OWN PIZZA | \$36

Make it a Gluten-Free Pizza on Cauliflower Crust | \$4.00

Pizza Party 1 | \$33 pp

- Garden Salad with assorted toppings and ranch dressing
- Breadsticks with sauce
- Assorted Pizzas
- Cookies

Pizza Party 2 | \$37 pp

- Caesar Salad with Parmesan, Garlic Croutons and Caesar Dressing
- Buffalo Chicken Wings
- Assorted Pizzas
- Brownies

Pizza Party 3 | \$40 pp

- Panzanella Salad with Cherry Tomatoes, Cucumber, Olives, Slivered Red Onion and Italian Vinaigrette
- Buffalo Wings
- Breadsticks
- Assorted Pizzas
- NY Cheesecake

All Pizza parties are based on 2 slices per person



HORS D'OEUVRES





HORS D'OEUVRES

Cold Bites

Priced per 50 pieces.

Add \$35 per server, per hour for passed service.



Bruschetta (VG) | \$180

Thinly cut French Bread Toasted with Extra Virgin Olive Oil & topped with Garlic, Roma Tomatoes & Capers

Vegetarian Antipasto Skewers (GF) | \$200

Skewered Sundried Tomatoes, Artichokes, Buffalo Mozzarella, Kalamata Olive, Basil, Olive Oil and Balsamic

Beef Tenderloin Crostini | \$315

Thinly Sliced Beef Tenderloin Gorgonzola Crème and Red Wine Reduction

Prosciutto Wrapped Melon (GF) | \$275

Thinly Sliced Italian Ham around Fresh Melon with Boursin Cheese

Ahi Tuna Shooters (GF/DF) | \$300

Layers of Seared Ahi Tuna with Lime Marinated Avocado and Ponzu Reduction with a Wonton Chip

Gazpacho Shooters (GF/DF/V) | \$225

Chef's Choice Chilled Gazpacho Soup

Ceviche Shooters (GF/DF) | \$325

Citrus Marinated Seafood with Avocado and Cilantro. Served with Crackers

Smoked Salmon Canapes (GF/DF) | \$265

Cold Smoked Salmon on Cucumber Slices with Red Onions & Capers

Jumbo Shrimp Cocktail (GF/DF) | \$285

Tiger Shrimp poached & served over ice with red Cocktail Sauce & Lemon

Swiss Truffles | \$200

Assorted Milk, White & Dark Chocolate Truffles

Mini Fruit Tarts | \$225

Flaky Sweet Crust with Pastry Cream topped with Fresh Fruit & Apricot Glaze

Assorted Cheesecake Bites | \$200

Chocolate Decadence, Blueberry Lemon, Bailey's Chocolate Chip, Raspberry Swirls & New York Style





*Priced per 50 pieces.
Add \$35 per server, per hour for passed service.*

CALIFORNIA ROLL | \$250

Crab, Cucumber, & Avocado

YELLOWTAIL (GF) | \$275

Yellowtail and Scallions, Sushi Rice, wrapped in Nori

TUNA (GF) | \$275

Tuna, Sushi Rice wrapped in Nori

SALMON CUCUMBER (GF) | \$275

Salmon, Cucumber and Sushi Rice wrapped in Nori

SPICY TUNA (GF) | \$275

Spicy Tuna Mix and Sushi Rice wrapped in Nori

SPICY YELLOWTAIL (GF) | \$275

Spicy Yellowtail and Sushi Rice, wrapped in Nori

VEGETABLE ROLL (GF) | \$275

Chef's Assorted Sushi Vegetables and Sushi Rice wrapped in Nori

PHILADELPHIA ROLL (GF) | \$275

Smoked Salmon, Cream Cheese, Cucumber, Green Onion

SHRIMP TEMPURA ROLL | \$300

Shrimp Tempura, Avocado, Cucumber and Sushi Rice, wrapped in Nori



*Priced per 50 pieces.
Add \$35 per server, per hour for passed service.*



Thai Vegetable Spring Roll (VG) | \$185

Paper-thin Pastry folded around Spicy Vegetables served with Thai Sweet Chili with Sweet & Sour Sauces

Mini Baked Brie (V) | \$200

Brie Cheese and Raspberry in Crisp Phyllo Dough

Assorted Mini Quiche | \$185

Bite Size Mini Quiche with Spinach & Cheese. And Bite Size Ham and Cheese

Greek Spanakopita (V) | \$185

Crisp Phyllo Dough filled with Spinach, Onions & Feta Cheese

Buffalo Wings (GF) | \$225

Spicy Wings with Carrots, Celery Sticks & Bleu Cheese Dressing

Thai Chicken Sate | \$225

Boneless Breast of Chicken, Soy Marinade & Thai Chili Sauce

Mini Chicken Cordon Bleu | \$250

Breaded Chicken stuffed with Swiss Cheese & Ham, fried crisp

Beef Teriyaki Kabob | \$265

Tender pieces of Beef, skewered on a 3" wooden stick & brushed with Teriyaki, served with a Coconut Peanut Sauce

Chinese Pot Stickers | \$205

Paper-thin Dough filled with Pork & Vegetables, served with Hoisin Sauce

**Honey Sriracha
Chicken Meatballs (DF) | \$205**

Cocktail Size Meatballs tossed in Honey Sriracha Sauce





Bacon Wrapped Scallops (GF/DF) | \$300

Bay Scallops wrapped in Smoked Bacon, served with a North Woods Rémoulade

Coconut Shrimp | \$285

Crispy Fried Shrimp coated in Coconut & served with Thai Chili Sauce

Crab Rangoon | \$250

The finest of Crab Meat in a Crispy Wonton Wrapper served with Hot Mustard & Sweet & Sour Sauce

Swedish Meatballs | \$205

Cocktail size Meatballs tossed in Mushroom Sauce with Sour Cream

Italian Sausage and Romano Stuffed Mushrooms (GF) | \$225

Wild Mushroom and Brie Tartlet, Micro Greens (V) | \$210

Buffalo Chicken Empanadas, Blue Cheese Fondue | \$265

Lamb Lollipops, Mushroom and Fennel Ragout (GF) | \$450

House Crab Cake, Charred Lemon Aioli | \$450





Priced per 50 servings, unless listed.

Artisan Cheeses of The World | \$325

A Selection of Imported & Domestic Cheeses to include: Brie, Danish Bleu, Port Salute, Smoked Cheddar, Swiss, Boursin, Bonbel & others with Grapes, Berries & Crackers

Baked Brie en Croute | \$225

Serves 20-25 people

Wheel of Triple Cream Brie, Toasted Sliced Almonds, Raspberry Preserves wrapped in Fluffy Puff Pastry, served with appropriate Fruit & Crusty French Bread

Ahi Tuna Tartare (DF) | \$400

Ahi Tuna. Chopped, Chilled & Marinated, served with Spicy Chili Sauce, Wasabi, Soy & Ginger

Vegetable Crudités (GF/DF/V) | \$250

An Assortment of Fresh Carrots, Celery, Broccoli & Marinated Mushrooms combined with Olives, Pickled Vegetables & Cherry Tomatoes with our own White Bean Hummus & Parmesan Ranch Dressing

Antipasto Charcuterie Platter (GF/DF) | \$325

Thinly Sliced Prosciutto, Capicola & Salami with Marinated Mushrooms, Kalamata Olives, Artichokes & Roma Tomatoes. Served with flatbreads, Balsamic Onion Jam, & Grainy Mustard

Cascade of Fresh Fruit (GF/V) | \$225

Fresh Melons, Berries & Grapes with Yogurt Dipping Sauce

Sweet Bites | \$275

Chocolate Truffles, Dessert Bars, Fruit Tarts & Petit Fours \$250

Smoked Fish Mirror (GF) | \$400

Hot & Cold Smoked Salmon & Trout with Lemon, Cream Cheese, Capers, Red Onion & Lavosh Crackers

Chilled Roast Tenderloin of Beef | \$425

Choice Tenderloin Roasted to Medium Rare with Toast Points, Hard Boiled Egg, Minced Red Onion, Capers, Gherkins & Horseradish Remoulade

Spinach Artichoke Dip | \$230

Serves 30 People

Served Hot with Pita Bread, Carrots, Celery and Tortilla Chips

Mediterranean Grilled and Chilled Veggie Display (GF/DF/VG) | \$275

Assorted Veggies Grilled to Perfection. Served with Roasted Red Pepper Hummus, Baba Ganoush, EVOO, & Toasted Gluten Free Crostini's



Enhance any reception with a station.

Please add \$150 per chef, per hour for chef attended service

ADD A TASTING FLIGHT TO YOUR ACTION STATION

Craft Beer | \$9 per person • Liquor | \$13 per person

Roast C.A.B. of Prime Rib (GF) | \$475

Serves 30

Beef Rubbed with our own Selection of Herbs & Spices, Slow Cooked & served with Au Jus, Horseradish, Mustard, Mayo & Petite Rolls

Bison Prime Rib (GF) | \$500

Serves 20

Bison Rubbed with our own Selection of Herbs & Spices, Slow Cooked & served with Au Jus, Horseradish, Mustard, Mayo & Petite Rolls

Roast Tenderloin of Beef (GF) | \$500

Serves 25

Rubbed with Garlic, Black Pepper & Salt, Seared over a Hot Flame then Slow Roasted to medium rare served with Demi-Glace, Dijon Mustard, Mayo & Petite Rolls

St. Louis Pork Ribs (GF) | \$225

Serves 18

St. Louis Pork Ribs Rubbed with our own Selection of Spices, Slow Braised & finished on the grill, served with BBQ Sauce & Corn Muffins

Honey Dijon Roast Ham (GF) | \$325

Serves 50

Scored with Dried Cloves, served with Pineapple Raisin Sauce, Mustard, Mayo & Petite Rolls

Roasted Tom Turkey (GF) | \$325

Serves 30

Slow Roasted Turkey on a bed of Carrots, Celery & Onion, Carved to Order with Cranberry Sauce, Mustard, Mayo & Petite Rolls

Baked Potato Bar (GF) | \$20 per guest

Yukon Gold Baked Potatoes and Toppings to include Sour Cream, Butter, Chives, Bacon Bits, Shredded Cheddar Cheese and Chef's Choice Additional Options

Pasta Station | \$24 per guest

Penne & Tortellini Pasta with Bay Shrimp, Grilled Chicken, Bacon, Italian Sausage, Sundried Tomatoes, Mushrooms, Red Onions, Broccoli, Fresh Basil, Garlic, Parmesan Cheese, Chili Flakes, Marinara & Alfredo Sauces
(GF Pasta Available for \$3 pp)

Chef's Salad Station (GF/DF/V) | \$16 per guest

Build Your Own Garden Salads, Spinach Salads & Caesar Salads, with Artisan Breads

Slider Bar | \$25 per guest

Build Your Own Sliders with Chef's Choice of 3 different Meat Selections and Toppings served with Slider Buns
(Veggie Pattie Option Available Upon Request)

Street Taco Station (GF/DF) | \$27 per guest

Corn Tortillas filled with Braised Short Ribs, Roasted Chicken & Pulled Pork, served with Baja Slaw and Hatch Chili Crème



CRAFT BEER & COCKTAILS





Action Stations

*Enhance any reception with a station.
Max number of people 250.*



Food Station Choices

- ★ *Choose 3-5 Stations for Craft Beer and Food Pairing.*
- ★ *A Colorado Game Sausage and Cheese Board will be provided complimentary*
- ★ *Craft Beer included in price per person.*
- ★ *Each Station will have 4 ounce sample glasses of craft beer selected by the chef to be the best pairing for the food stations selected*

3 Stations | \$46 per person

5 Stations | \$55 per person

4 Stations | \$52 per person

6 Stations | \$60 per person

- | | |
|---|--|
| <ul style="list-style-type: none"> <input type="checkbox"/> Individual Ahi Tuna-Avocado Shooters
OR <input type="checkbox"/> Ceviche Shooters (GF/DF) add \$6 <input type="checkbox"/> Craft Beer Mac & Cheese with Brisket
OR <input type="checkbox"/> Craft Beer Mac & Cheese with Jalapenos (V) <input type="checkbox"/> Buffalo Chicken Wings with Celery and Carrot Sticks, Ranch and Bleu Cheese Dipping Sauces (GF) | <ul style="list-style-type: none"> <input type="checkbox"/> Honey Chipotle Chicken Wings with Celery and Carrot Sticks, Ranch and Bleu Cheese Dipping Sauces <input type="checkbox"/> Pulled Pork Sliders with BBQ Sauce and Coleslaw <input type="checkbox"/> Cheese Burgers Slider OR Black Bean Sliders with Lettuce, Tomato, Ketchup, Mustard and Mayonnaise <input type="checkbox"/> Dessert Action Station: Breckenridge Vanilla Porter and Vanilla Ice Cream Floats |
|---|--|



Sponsored Bars

\$150 per bartender, per hour of revenue must be generated on any of our bar options or the difference will be billed.

The Hourly

First Hour | \$20 per person

Second Hour | \$16 per person

Hospitality Suite

Special arrangements can be made for hospitality suites held in your hotel room. Set up includes ice, glasses, cocktail napkins, bar stirrers, fruit & delivery.

Based on 25 people *Bartender charge*
\$75 \$50 per hour

Refresh charge
\$50

Brunch Bar | \$19 per person, per hour

Chilled Orange Juice, an Assortment of Spices & Fresh Garnishes, Chilled Brut Champagne, Premium Vodka & the full selection of Banquet Beers.

Enjoy Beer
Bloody Mary's Mimosas
Screwdrivers Red Orange Beer

Breckenridge Distilled

Craft Bar | \$19 per person per hour

Delicious craft cocktails made from our very own Breckenridge Distillery. Which include Breckenridge vodka, bourbon, gin, spiced rum. Served with a myriad of mixers & garnishes.

The Sponsored

Priced per drink poured

Well Brands \$9	House Wine \$10	Imported & Craft Brews \$9
Premium Brands \$10	Premium Wine \$11	Monster Mixer add \$4
Top Shelf Brands \$12	Domestic Beer \$7	Sodas \$5

Cash Bar

Guests will pay for each drink. Priced per drink poured.

Well Brands \$10	House Wine \$10	Imported & Craft Brews \$9
Premium Brands \$11	Premium Wine \$12	Red Bull Mixer add \$4
Top Shelf Brands \$13	Domestic Beer \$7	Sodas \$5

The Liquor List

WELL	PREMIUM	TOP SHELF	PREMIUM WINE	HOUSE WINE
Breck Vodka	Tito's Vodka	Grey Goose	KJ Chardonnay	Noble Vines
Breck Gin	Tanqueray	Bombay	Blackstone Merlot	Chardonnay
Bacardi Malibu	Breck Spiced Rum	Crown Royal	Francis Coppola Pinot Noir	Pinot Grigio
Cuervo Silver	Jim Beam	Patron Silver	Francis Coppola Cabernet	Pinot Noir
Dewars	Baileys	JW Black	Barone Fine Pinot Grigio	Cabernet
	Kahlua	Grand Marnier	Brancott Sauvignon Blanc	Merlot
		Breck Bourbon		Cupcake Sauv Blanc



DINNER

*To replace the normal Soup/Salad add \$3.
For an additional course, add the price listed.*



Soup

- Tomato Basil Soup (Contains Pine Nuts) | \$7
- Wild Mushroom Bisque (V) | \$7
- Crab & Smoked Corn Chowder | \$7
- Black Bean Soup with Cilantro & Salsa (V) (GF) | \$7
- Lobster Bisque | \$10
- Chicken & Wild Rice Soup | \$7

Salad

- Baby Iceberg, Diced Roma Tomato, Crisp Bacon Bits, Carrot Curls, Gorgonzola Vinaigrette (GF) | \$7
- Traditional Caesar Salad, Crisp Croutons, Shredded Asiago, Caesar Dressing | \$7
- Caprese Salad of Heirloom Tomatoes & Fresh Mozzarella, Chiffonade of Romaine, Balsamic Vinaigrette (V) (GF) | \$10
- Power Spinach Salad with Shaved Parmesan, Diced Apples, Candied Pecans and Raspberry Vinaigrette (V) (GF) | \$10

Starters

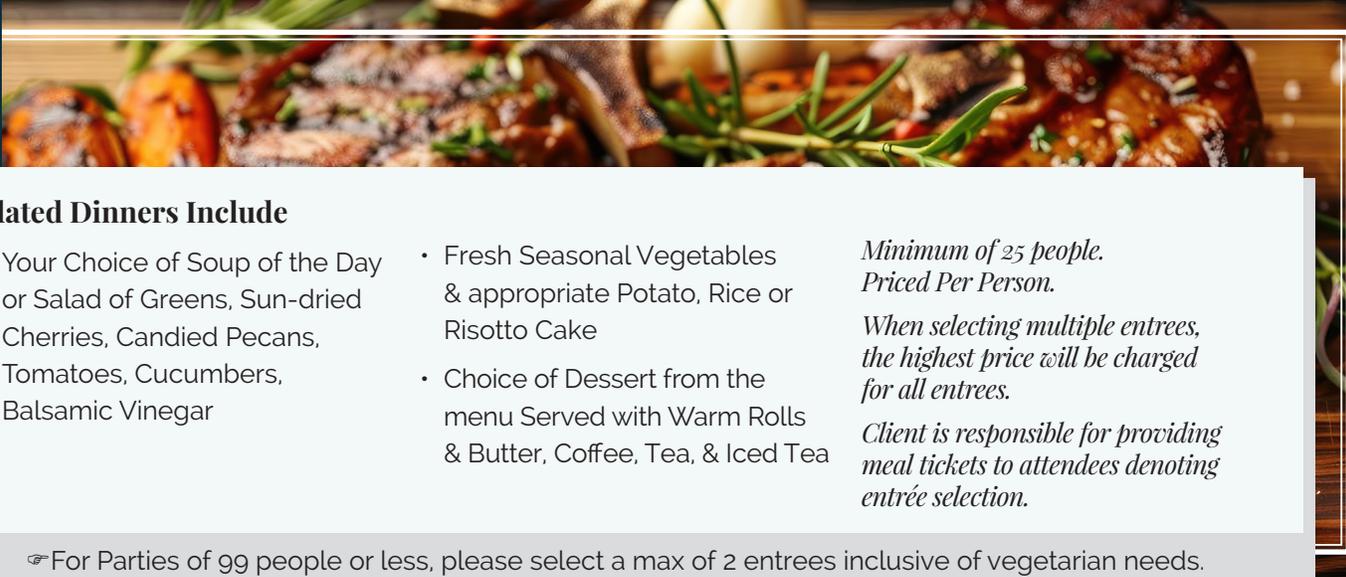
- House Crab Cake, Field Greens, Charred Lemon Aioli | \$16
- Wild Mushroom Ravioli (V) | \$14
- Ceviche Shooters a Citrus Marinated Seafood with Avocado and Cilantro. Served with Crackers | \$15

Dessert

- Lemon Raspberry Cake
- White Chocolate Raspberry Cheesecake
- NY Cheesecake with Strawberry Compote
- Key Lime Pie
- Chocolate Caramel Nut Torte (GF)

Premium Dessert | \$8

- Flourless Chocolate Torte (GF)
- New England Deep Dish Apple Pie
- Triple Chocolate Cake
- Carrot Cake



Plated Dinners Include

- Your Choice of Soup of the Day or Salad of Greens, Sun-dried Cherries, Candied Pecans, Tomatoes, Cucumbers, Balsamic Vinegar
- Fresh Seasonal Vegetables & appropriate Potato, Rice or Risotto Cake
- Choice of Dessert from the menu Served with Warm Rolls & Butter, Coffee, Tea, & Iced Tea

*Minimum of 25 people.
Priced Per Person.*

When selecting multiple entrees, the highest price will be charged for all entrees.

Client is responsible for providing meal tickets to attendees denoting entrée selection.

- ☞ For Parties of 99 people or less, please select a max of 2 entrees inclusive of vegetarian needs.
- ☞ Parties of 100 people or more, select a max of 3 entrees (including vegetarian).

Grilled Beef Ribeye (GF/DF) | \$67

Twelve Ounce Cut of Choice Meat Rubbed with Herbs & Spices & Grilled over an open flame, served with Red Wine Demi & Horseradish Sauce

Grilled Fillet of Salmon (GF/DF) | \$56

Marinated in Orange, Lemon & Lime Juice Grilled over an open flame

Sirloin Steak w/Chimichurri (GF/DF) | \$62

Rubbed with Kosher Salt, Toasted Pepper & Olive Oil Grilled over an open flame

Chicken Florentine | \$55

Leaf Spinach & Cheese atop a Boneless Breast of Chicken

Surf & Turf (GF/DF) | \$78

Grilled Sirloin with Forest Mushroom Demi-glance Shrimp sautéed in Lemon & Garlic

Lobster Tail & Tenderloin (GF) | \$95

Filet of Beef Tenderloin – Mushroom Demi-glance Cold Water Lobster Tail – Drawn Butter

Wood Grilled Pork Loin (GF/DF) | \$55

Bronzed Pork Loin, Grilled with Rum Demi-glance

Boneless Beef Short Ribs (GF) | \$57

Rubbed with Kosher Salt & Pepper & Seared, then Slow Braised until fork tender served with Wild Mushroom Demi-glance

Island Grilled Mahi (GF/DF) | \$55

Grilled Mahi topped a Pineapple and Mango Relish, served over Jasmine Rice

Herb Marinated Airline Chicken Breast | \$58

Herb Marinated Chicken served with a Smoked Tomato Butter

Grilled Filet Mignon | \$72

Hand Cut Filet with Port Wine Demi-Glance





Pasta Primavera (V) | \$48

Pasta Primavera with Asparagus, Mushrooms, Cherry Tomato, Parmesan

Roasted Butternut Squash, Quinoa (V) (GF) | \$48

Roasted Butternut Squash, Quinoa, Charred Tomatoes, Parsley Pesto

Creamy Brie Risotto (V) (GF) | \$48

Creamy Brie Risotto with Grilled Mushrooms and Summer Squash, Roasted Red Pepper Sauce

Jumbo Cheese Ravioli (V) | \$48

Jumbo Cheese Ravioli with Tomato Cream Sauce, Fried Basil, Sundried Tomato Confit

Mediterranean Vegetable Polenta Napoleon (VG) (GF) | \$48

Mediterranean Vegetable Polenta Napoleon with Eggplant, Zucchini, Fennel, Portabella, and Red Onion with a Smoky Tomato Puree

Roasted Ratatouille with Linguini (V) | \$48

Roasted Ratatouille with Cherry Tomatoes, Peppers, Fennel, Garlic, Eggplant, Red Onion, Zucchini, Basil, and Parmigiana Reggiano

Miso and Shitake Glazed Tofu (V) | \$48

Miso and Shitake Glazed Tofu, Jasmine Rice, Bok Choy, Ginger Garlic Mushrooms

Spicy Curry Chickpea & Zucchini (DF/V) | \$48

Spicy Chickpea, Zucchini served in a Puff Pastry

Stuffed Squash (GF/DF/V) | \$48

Squash stuffed with Lentils, Quinoa and Roasted Vegetables served with a Smoked Tomato Sauce

Tomato Mushroom en Croute (V) | \$48

Tomato and Mushroom served in a Puff Pastry



BUFFET Dinners Include

Warm Rolls & Butter, Coffee & Decaf Coffee, Tea, & Iced Tea.

Minimum of 50 people. Serve time is two (2) hours. Priced Per Person.



*Meadow Creek Barbeque | \$72

- Vegetable Crudités, Fresh & Pickled Vegetables with a Spicy Vegetarian Dip & Ranch Dressing
- Mixed Green Salad – Crisp Mixed Greens, Cucumbers, Carrots, Tomatoes, Croutons, Shredded Cheddar, Olives, Mushrooms, Ranch & Herb Vinaigrette Dressings
- Red Skinned Potato Salad
- Coleslaw
- Hickory Smoked Pork Ribs – brushed with Apple Cider Vinegar & Rubbed with Brown Sugar & Spices, Slow Cooked Overnight
- Grilled Breast of Chicken – Glazed with our own BBQ Sauce
- Wrangler Baked Beans
- Fresh Seasonal Vegetables
- Corn Muffins
- Hot Fruit Crumble – Whipped Cream & Fresh Berries

Enhance your Barbecue with the following selections:

- Ten Ounce Choice New York Strip Steak | \$28
- Jumbo Shrimp Kabob | \$15
- Vegetable Skewers | \$8
- Ten Ounce Rib Eye Steak | \$28
- Five Ounce Grilled Salmon Fillet | \$18

**Book our outside barbecue grill for \$150 per hour for Chef attended service*

Tenderfoot Mountain | \$79

- Vegetable Crudités – Fresh & Pickled Vegetables, Vegetarian Dip, Ranch Dressing
- Mixed Green Salad – Crisp Mixed Greens, Cucumbers, Carrots, Tomatoes, Croutons, Shredded Cheddar, Olives, Mushrooms, Ranch & Herb Vinaigrette Dressings
- *Roast Prime Rib of Beef – Rubbed in our own Secret Blend of Spices & Slow Cooked, Au Jus, Horseradish Sauce, Dinner Rolls
**Chef attended station at an additional \$150 per hour per chef*
- Grilled Salmon, Citrus Sauce
- Grilled Breast of Chicken – Tobacco Onions, Caramelized Onion Velouté
- Roast New Potatoes
- Garden Vegetable Medley
- New England Apple Torte – Rich Apple Cinnamon Cake, Pecan Bourbon Pie with a Shortbread Crust filled with Southern Style Caramelized Georgia Pecans, Kentucky Bourbon





Italian Amore | \$69

- Antipasto Mirror – Thinly Sliced Italian Meats, Provolone Cheese, Marinated Mushrooms, Artichokes & Roasted Peppers
- Caesar Salad – Crisp Romaine Lettuce, Croutons, Parmesan Cheese with Garlic Vinaigrette
- Sautéed Italian Vegetables
- Chicken Marsala – Tender Chicken, Mushrooms & Tomatoes
- Meat Lasagna
- Grilled Eggplant Parmigiana (GF) – Marinated & Grilled Eggplant, Pomodoro Sauce, Basil & Parmesan Cheese
- Garlic Bread
- Tiramisu

Pacific Island | \$70

- Mandarin Orange Salad – Mixed Green Salad, with Cucumbers, Tomatoes and Mandarin Oranges served with a Ginger Dressing
- Thai Veggie Spring Rolls – Paper Thin Pastry folded around Spicy Vegetables served with Thai Sweet Chili with Sweet & Sour Sauces
- Flank Steak Stir Fry – Grilled Flank Steak Sautéed with Veggies and a Tangy Teriyaki Sauce
- Sesame Chicken – Diced Chicken Fried and Tossed in a Sweet and Sticky Sauce topped with Sesame Seeds
- Steamed Jasmine Rice
- Sambal Noodles
- Sautéed Asian Vegetables
- Chef's Choice Dessert

Mexican Fiesta | \$69

Tamale add on | \$5.00 per person

- Buffalo Chicken Empanadas
- Oaxaca Green Salad with Carrots, Cucumbers, Roasted Corn, Tomatoes, Cilantro Vinaigrette with Fresh Lime and Tortilla Straws
- Black Bean & Roast Corn Salad
- Sweet Potato Enchiladas – Roasted with Green Chilies, Cheese wrapped in Corn Tortillas, Shredded Cheddar Cheese, Red Chili Sauce
- Chicken Fajitas with Grilled Multi Color Peppers & Red Onions
- Warm Flour Tortillas
- Spanish Rice, Mexican Pinto Beans, Guacamole, Salsa, Sour Cream, Shredded Cheese, Sliced Jalapenos, Shredded Lettuce
- Dulce de Leche Torte – Moist Tres Leches Cake filled & iced with Dulce de Leche Cream finished with Chocolate & Toasted Almonds

A Taste of India | \$69

- Chat Masala (Indian Chop Salad) with Lemon Za'atar Dressing
- Veggie Samosas with Cucumber Mint Dipping Sauce
- Garlic Naan
- Butter Chicken Masala – Indian Style Stew w/ Rich Tomato Butter Sauce
- Curry Beef – Slow Cooked Beef w/ garlic, onions, ginger, coriander, and masala
- Spiced Cauliflower
- Basmati Rice
- Cheesecake with Mango Puree





All Buffets Include

Client's Choice of: Soup of the Day or Chef's Choice of Complimentary Salad, Chef's Choice of Dessert, Rolls with Butter, and Freshly Brewed Coffee, Tea and Iced Tea.

Build Your Own Buffet

1 Entrée | \$62 per person

Client's Choice of One Side and Chef's Choice of Seasonal Vegetable

2 Entrées | \$70 per person

Client's Choice of One Side and Chef's Choice of Seasonal Vegetable

3 Entrées | \$79 per person

Client's Choice of Two Sides and Chef's Choice of Seasonal Vegetable

Entrée Options

- Hickory Smoked Pork Ribs – Brushed with Apple Cider Vinegar & Rubbed with Brown Sugar & Spices Slow Cooked
- Grilled Breast of Chicken – Glazed with our own BBQ Sauce
- Grilled Mahi Mahi with Pineapple Salsa
- Asian Beef Sate with Thai Chili Sauce
- Grilled Salmon with Citrus Sauce
- Teriyaki Chicken Breast with Fresh Ginger
- Rainbow Trout Amandine – Pan seared in Brown Butter, Toasted Almonds and Chopped Parsley
- Chicken Piccata – Breast of Chicken lightly dusted with Fresh Herbs, White Wine Sauce, Lemon and Capers
- Chicken Marsala – Tender Chicken, Mushrooms and Tomatoes
- Vegetarian Ravioli (ask your CS Manager for options)
- Grilled Eggplant Parmigiana (GF) – Marinated & Grilled Eggplant with Pomodoro Sauce, Basil & Parmesan Cheese and Penne Pasta
- Sweet Potato Enchiladas – Roasted Sweet Potatoes with Green Chiles, Cheese wrapped in Corn Tortillas, Shredded Cheddar Cheese and Red Chili Sauce
- Marinated Beef or Chicken Fajitas with Grilled Multi Color Peppers and Red Onions served with Warm Flour Tortillas
- *Roast Prime Rib of Beef – Rubbed in our own secret blend of spices & slow cooked, served with Au Jus, Horseradish Sauce and Dinner Rolls

**Add \$8 per person and \$150 per hour, per chef for Chef attended*





Side Options

- Potato Salad
- Garlic and Butter Mashed Potatoes
- Baked Potatoes with Sour Cream, Butter and Chives
- Roasted Red Potatoes
- Steamed Rice
- Jasmine Rice
- Saffron Rice
- Macaroni Salad
- Coleslaw

Enhancements

- Ten Ounce Choice
New York Strip Steak | \$28
- Jumbo Shrimp Kabob | \$15
- Vegetable Skewers | \$8
- Ten Ounce Ribeye Steak | \$28
- Five Ounce Grilled Salmon Fillet | \$18



Thank You

for choosing Beaver Run Resort.
We look forward to making your event memorable.



620 Village Road | P.O. Box 2115
Breckenridge Colorado 80424

970.453.6000 | www.beaverrun.com/banquets

