

## *Dinner Buffets*

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### **CREATE YOUR OWN BUFFET PRICING STRUCTURE**

#### ***The Flat Irons***

**\$38 ~ per person**

One Salad  
One Starch  
One Vegetable  
One Entrée

#### ***Mount Evans***

**\$40 ~ per person**

Two Salads  
One Starch  
One Vegetable  
Two Entrées

#### ***Pikes Peak***

**\$43 ~ per person**

Two Salads  
Two Starches  
Two Vegetables  
Three Entrées

\*House Champagne Toast Included With All Buffets

*21% service charge and 8.7% tax added to all prices*

# *Create Your Own Dinner Buffet*

All Dinner Buffets include Fresh Bread and Butter,  
Freshly Brewed Regular and Decaffeinated Coffee and Iced Tea  
(Minimum of 50 guests required)

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## *Salad Selections*

Mixed Greens with Assorted Fresh Toppings and Choice of Two Dressings:  
Ranch, Italian, Blue Cheese, Raspberry Vinaigrette, Balsamic Vinaigrette, Greek and  
Gingerman

Fresh Fruit Salad

Roma Tomatoes and Mozzarella Cheese with Extra Virgin Olive Oil and Sweet Basil

Baby Spinach with Red Onions, Blue Cheese and Candied Pecans

## *Starch Selections*

Yukon Gold Mashed Potatoes

Roasted Rosemary Red Potatoes

Aged Cheddar Scalloped Potatoes

Traditional Rice Pilaf

## *Vegetable Selections*

Steamed Vegetable Medley

Glazed Carrots and Snap Peas

Green Bean Amandine

Steamed Broccoli

## *Buffet Entrée Selections*

### **Ranch London Broil**

With a Caramelized Onion and Mushroom Sauce

### **Baked Fillet of Salmon**

With Champagne Dill Beurre Blanc Sauce

### **Sautéed Chicken Florentine**

With Baby Spinach and Roasted Red Pepper Cream Sauce

### **Chicken Marsala**

With Sautéed Mushrooms, Onions and Marsala Wine Sauce

### **Coriander Crusted Tilapia**

With Thai Basil Beurre Blanc Sauce

### **Chicken Piccata**

With a Lemon White Wine Caper Sauce

### **Chicken Pesto**

Sautéed With a Light Pesto Cream Sauce

### **Roasted Breast of Turkey**

With Cranberry Sauce and Stuffing

### **Pork Loin Medallions**

With Garlic and Sage Glaze

### **Vegetarian Alfredo Primavera**

Roasted Seasonal Vegetables in an Alfredo Sauce

### **Portabella and Fire Roasted Vegetables**

With Penne Pasta in a Pesto Cream Sauce

## *Buffet Enhancements*

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### **Carving Station**

Served with Dollar Rolls and Appropriate Condiments  
Price per Person, Based on the Total Number of Guests  
Minimum 50 People

### **Oven Roasted Whole Turkey**

\$3.00 add to Buffet                      \$6.00 Hors D'oeuvres Reception

### **Honey Mustard Glazed Tavern Ham**

\$3.00 add to Buffet                      \$6.00 Hors D'oeuvres Reception

### **Roast Beef Top Round**

\$4.00 add to Buffet                      \$7.00 Hors D'oeuvres Reception

### **Slow Roasted Prime Rib of Beef**

\$12.00 add to Buffet                      \$17.00 Hors D'oeuvres Reception

### **Peppered Beef Tenderloin**

\$14.00 add to Buffet                      \$20.00 Hors D'oeuvres Reception