

*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

***\$45 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

***\$46 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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## 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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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

***\$21 per Guest***

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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*

*24% service charge and current sales tax  
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

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

## 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

***\$15 per Guest***

### **Fresh Vegetable Crudité**

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

***\$13 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*

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

## 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  
*\$15 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 \$3**

**Call Drinks \$10**

**Premium Drinks \$12**

**Super Premium \$14**

**Single Malts \$18**

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