

DINNER

PLATED DINNER

Includes Choice of Salad or Soup, Entrée & Dessert
Chef's Selection of Fresh Seasonal Vegetables
Fresh Artisan Baked Rolls & Butter
Freshly Brewed Regular & Decaffeinated Coffee

APPETIZERS

Wild Mushroom Strudel
Red Pepper Coulis
\$13

Jumbo Lump Crab Cake
Remoulade Sauce
\$18

Shrimp & Scallop Ceviche
Cucumber, Mango
\$17

Shrimp Cocktail
Lemon, Cocktail Sauce
\$16

SOUP OR SALAD

Select One

Chop Chop Salad with Heirloom Tomato, Radish, Scallion, Hard Boiled Egg, Applewood Bacon, Ranch Dressing

Caesar Salad with Herbed Croutons, Parmesan Cheese, Traditional Caesar Dressing

Arugula Salad with Dried Cherries, Candied Pecans, Chèvre Cheese, Balsamic Vinaigrette

Chicken Tortilla Soup

Ginger Butternut Squash Soup

Garden Minestrone

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

DINNER
PLATED DINNER ENTRÉES

Select One

Pan Roasted Breast of Chicken
Ricotta Cheese Cannelloni
Fire Roasted Tomato & Basil Cream Sauce

\$45

Chicken Saltimbocca
Roasted Fingerling Potatoes, Broccolini
Lemon Brown Butter Sauce

\$46

Boursin Cheese and Swiss Chard Stuffed Breast of Chicken
Roasted Garlic Smashed Potatoes
Sauce Robert

\$48

Pecan Thyme Pork Tenderloin
Ginger Sweet Potato Puree, Haricot Vert
Maple Reduction

\$49

Grilled Filet of Salmon
Whole Grain Pilaf, Orange Basil Beurre Blanc,
Oven Dried Heirloom Tomato

\$50

Merlot Braised Beef Short Ribs
Creamy Polenta, Roasted Root Vegetables, Gremolata

\$50

Seared Ahi Tuna
Roasted Shiitake Potato Puree, Baby Bok Choy
Red Thai Curry Beurre Blanc

\$54

Grilled Flat Iron Steak
Fondant Potatoes, Asparagus
Au Poivre Sauce

\$54

Grilled Filet Mignon
Potatoes Au Gratin, Creamed Spinach
Cabernet Sauvignon Sauce

\$56

Grilled Colorado Lamb Chops
Mint, Colorado Honey, Baby Carrots, Gnocchi, Roasted Garlic Demi Sauce

\$59

Prices subject to 8.9% Sales Tax and 2.4% Service Charge.
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

DINNER
PLATED PAIRED ENTREES

Select One

Grilled Filet of Salmon, Orange Basil Beurre Blanc, Oven Dried Heirloom Tomato
&
Pan-Seared Breast of Chicken, Herb Pan Sauce,
Chef's Whole Grain Pilaf

\$57

Saltimbocca Chicken, Lemon Brown Butter
&
Grilled Petit Filet Mignon, Wild Mushroom Sauce,
Roasted Shallot Smashed Potatoes

\$60

Grilled Beef Tenderloin, Shiraz Reduction
&
Roasted Garlic & Rosemary Chicken Breast, Meyer Lemon Sauce,
Smashed Potatoes

\$60

Grilled Filet of Salmon, Tomato Fennel Salad
&
Grilled Petit Filet Mignon, Cabernet Sauvignon Reduction,
Herb Smashed Potatoes

\$62

Grilled Petit Filet Mignon, Wild Mushroom Madeira Sauce
&
Shrimp Scampi, Creamy Polenta

\$64

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

DINNER
PLATED DESSERTS

Select One

Carrot Cake
Caramelized White Chocolate Cream Cheese Icing
Rum Soaked Raisins & Apricots

Chocolate Blackout Cake
Chocolate Mousse, Raspberry Chocolate Crunch
Chocolate Glaze

Vanilla Bean Cheesecake
Seasonal Fresh Fruit Compote, Lemon Cremeux
White Chocolate Croquant

Chocolate Tres Leches Cake
Sweet Cinnamon Cream, Passion Fruit Dulce de Leche

Strawberry Shortcake
Pound Cake, Orange Scented Mascarpone Cream
White Chocolate Wafer

Ginger & Vanilla Bean Crème Brûlée
Roasted Oranges, Ginger Snap Cookie

Apple Tartlet
Spiced Hazelnut Shell, Sweet Crème Fraiche
Caramel Almond Streusel

Flourless Chocolate Cake
Peanut Butter Mousse, Spiced Cherry Jam

Prices subject to 8.9% Sales Tax and 24% Service Charge.
Should you wish to choose more than one option please consult with your Convention Services Manager. Additional charges apply.

DINNER
SOUTHWESTERN DINNER BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$6 per Guest

COLD SELECTIONS

Select Three

Shrimp Ceviche
Mexican Chicken Salad
Fruit Salad with Toasted Coconut
Tortilla Chips with Fire Roasted Salsa & Guacamole
Roasted Corn & Black Bean Salad
Garden Salad with Cilantro Lime Vinaigrette

HOT SELECTIONS

Select Three

Chicken Monterey, Red Chile Sauce, Jack Cheese & Avocado
Chorizo and Cheese Stuffed Breast of Chicken
Chicken Enchiladas, Green Chile Sauce, Queso Fresco
Chicken Fajitas, Sautéed Peppers & Onions
Chicken Tamales
Chicken Tinga Tacos
Chile-Rubbed Sirloin Steak, Corn Salsa
Smothered Beef Chimichanga

Beef Fajitas, Sautéed Peppers & Onions
Beef Barbacoa Tacos
Beef Enchiladas, Red Chile Sauce, Queso Fresco
Southwestern Pork Loin
Pork Chili Verde
Pork Tamales
Black Bean & Corn Quesadillas
Fish Tacos, Pickled Cabbage, Cilantro Crema

ACCOMPANIMENTS

Spanish Rice
Mexican Street Corn
Rancho Beans
Tortilla Chips, Taco Shells, Flour Tortillas
Monterey Jack & Cheddar Cheeses, Onions, Lettuce, Jalapeños
Sour Cream, Guacamole, Fresh Cilantro, Salsa

DESSERTS

Mexican Wedding Cookies
Caramelized Passion Fruit Tartlets
Churros
Cinnamon Chocolate Tres Leches Cake

Freshly Brewed Regular & Decaffeinated Coffee

\$56

Prices subject to 8.9% Sales Tax & 24% Service Charge.

DINNER

TAILGATE DINNER BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$6 per Guest

COLD SELECTIONS

Select Two

Caesar Salad
Garden Salad, Selection of Dressing
Cobb Salad
Chef's Salad
Grilled Marinated Vegetable Salad
Seasonal Fruit Salad
Coleslaw
Potato Salad
Macaroni Salad

HOT SELECTIONS

Select Three

Beef Sliders
Philly Cheesesteaks
BBQ Beef Sandwiches
Stadium Dogs
Beer Brats & Onions
Pulled Pork Sandwiches
Buffalo Wings
BBQ Chicken

ACCOMPANIMENTS

Select Three

Beef Chili with Cheddar Cheese & Onions
Onion Rings
Macaroni & Cheese
Soft Pretzels with Beer Cheddar Dip & Beer Mustard
Roasted Steak Fries
House Made Kettle Chips
Baked Potato Bar-Sour Cream, Bacon, Cheddar Cheese & Chives

DESSERTS

Red Velvet Cake
Key Lime Pie
Pineapple Upside-Down Cake
Turtle Cake

Freshly Brewed Regular & Decaffeinated Coffee

\$56

Prices subject to 8.9% Sales Tax & 24% Service Charge.

DINNER

ASIAN DINNER BUFFET

Minimum 20 Guests/Less than 20 Guests add \$6 per Guest

COLD SELECTIONS

Select Two

Lo Mein Salad
Chop Chop Chicken Salad
Chile Orange Dragon Noodles
Vegetable Salad, Ginger-Soy Vinaigrette

HOT SELECTIONS

Select Four

Chicken Chow Mein
Kung Pao Chicken
Sesame Chicken
Pork Pot Stickers, Soy Dipping Sauce
Sweet & Sour Pork
Char Sui Pork Loin
Chinese Barbecued Pork Spare Ribs
Beef with Oyster Sauce
Korean-Style Short Ribs
Mongolian Beef
Sake Ginger-Glazed Fish
Sweet & Sour Shrimp

ACCOMPANIMENTS

Select Two

Pork Fried Rice
Vegetable Fried Rice
Steamed Rice
Stir-Fried Vegetables
Bok Choy with Chinese Mushrooms

DESSERTS

Roasted Mandarin Orange Cheesecake
Coconut Rice Pudding
Green Tea Cake
Fortune Cookies
Five-Spice Peanut Brittle

Freshly Brewed Regular & Decaffeinated Coffee

\$60

Prices subject to 8.9% Sales Tax & 24% Service Charge.

DINNER

CAMPFIRE DINNER BUFFET

Minimum 20 Guests/Less than 20 Guests add \$6 per Guest

COLD SELECTIONS

Select Three

Coleslaw
Potato Salad
Seasonal Fruit Salad
Summer Vegetable Salad
Tomato, Cucumber & Red Onion Salad
Garden Green Salad, BBQ Ranch Dressing
Roasted Corn & Black Bean Salad

HOT SELECTIONS

Select Three

Colorado Chili with Cheddar Cheese & Onions
Braised Beef Short Ribs
Barbecued Beef Brisket
Fried Chicken
Barbecued Rotisserie Chicken

Barbecued Pork Ribs
Barbecued Pork Loin
Fried Catfish with Hushpuppies
Grilled Salmon, Lemon Butter Sauce
Grilled Rainbow Trout

ACCOMPANIMENTS

Select Two

Whipped Potatoes
Corn on the Cob
Cheddar Tater Tots
Steamed Broccoli

Sweet Potato Bar-Brown Sugar & Pecans
Baked Potato Bar-Sour Cream, Bacon
Cheddar Cheese & Chives

Barbecued Baked Beans
Oven-Roasted Potatoes
Macaroni & Cheese
Green Beans with Caramelized Onions

DESSERTS

Apple Pie, Pecan Pie & Warm Peach Cobbler
Build Your Own S'mores-Graham Cracker Brioche, Chocolate Pudding, Toasted Marshmallows

Freshly Baked Dinner Rolls, Cornbread & Biscuits with Butter

Freshly Brewed Regular & Decaffeinated Coffee

\$62

Prices subject to 8.9% Sales Tax & 24% Service Charge.

DINNER

MAIN STREET BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$6 per Guest

COLD SELECTIONS

Select Three

Seasonal Fruit Salad

Baby Shrimp Salad

Mixed Vegetable Salad

Romaine Salad, Candied Walnuts, Parmesan Peppercorn Dressing

Tomato & Mozzarella Salad, Balsamic Vinegar, Extra Virgin Olive Oil, Fresh Basil

Garden Salad, Tomatoes, Cucumber, Black Olives, Balsamic Vinaigrette & Ranch Dressing

Baby Spinach Salad, Mushrooms, Red Onions, Raspberry Walnut Vinaigrette

Seasonal Baby Greens, Marinated Vegetables, Hearts of Palm, Champagne Vinaigrette

HOT SELECTIONS

Select Three

Roasted Beef Sirloin, Merlot Sauce

Braised Beef Brisket

Braised Boneless Beef Short Ribs

Chicken & Gnocchi, Gorgonzola Cream Sauce

Chicken Marsala

Chicken Parmesan

Baked Cod, Lemon Butter Sauce

Herb-Crusted Halibut, Roasted Tomato Marmalade

Grilled Salmon Filet, Orange Butter

Shrimp Scampi

Grilled Pork Chops, Rosemary Garlic Sauce

Roasted Pork Loin, Port Cherry Sauce

ACCOMPANIMENTS

Select Two

Orzo Pasta with Asparagus

Baked Cheese Tortellini

Garden Vegetable Pearl Couscous

Macaroni & Cheese

Oven-Roasted Potatoes

Au Gratin Potatoes

Garlic Smashed Potatoes

Herbed Wild Rice

Saffron Rice

VEGETABLE

Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Assorted Miniature Pastries

Freshly Baked Rolls with Butter

Freshly Brewed Regular & Decaffeinated Coffee.

\$63

Prices subject to 8.9% Sales Tax & 24% Service Charge.

DINNER

LITTLE ITALY BUFFET

Minimum 20 Guests/Less than 20 Guests Add \$6 per Guest

COLD SELECTIONS

Select Three

Caesar Salad
Seasonal Fruit Salad
Pesto Pasta Salad
Garden Salad with Italian Dressing
Italian Potato Salad
Antipasti Salad
Grape Tomatoes & Fresh Mozzarella, Balsamic Vinegar & Fresh Basil

HOT SELECTIONS

Select Three

Beef Lasagna
Baked Penne Bolognese
Sirloin Pizzaiola
Italian Braised Beef Short Ribs
Eggplant Parmesan
Vegetable Lasagna

Calamari Marinara
Herb-Crusted Cod
Chicken Marsala
Chicken Parmesan
Pork Scallopini with Wild Mushrooms
Sausage, Peppers & Onions

ACCOMPANIMENTS

Select Two

Saffron Rice Milanese
Parmesan Potatoes
Roasted Garlic Au Gratin Potatoes
Potato Gnocchi al Forno
Baked Tortellini Alfredo
Orzo Pasta with Asparagus
Penne Pasta alla Vodka
Chef's Selection of Fresh Seasonal Vegetables

DESSERTS

Seasonal Rustic Fruit Tarts
Tiramisu
Italian Raspberry Pudding with Citrus Mascarpone
Amaretti Cookies
Cannolis

Assortment of Breads
Served with Olive Oil & Balsamic Vinegar
Freshly Brewed Regular & Decaffeinated Coffee

\$63

Prices subject to 8.9% Sales Tax & 24% Service Charge.