



Sample Wedding Menu - 2010

DISPLAYED HORS D'OEUVRES

~**Colorado Cheese Platter**- (and/or Domestic/Imported), Haystack Mountain, Windsor Dairy, Sunny Breeze Farms, & Mou Co. Varieties, Boulder Fruit & Nut Trail Mix, Toasted Lavash Crackers, Fig & Pear Mustards

~**Organic Raw Vegetable Display** - An array of Local, Organic, Seasonal Vegetables: Zucchini, Squash, Red/Yellow Peppers, Asparagus, Baby Carrots, served with a Saffron Aioli, Avocado Ranch and Ginger Soy Dressing

~**Imported/Domestic Cured Meats** – Dry Aged Salami, Spanish Chorizo, Prosciutto, Speck, Bresaola with Grilled Boulder Sausage Assortment, Homemade Mustards, Breadsticks, Marcona Almonds

~**Mediterranean Sampler** - A tasting of all of the following:
Traditional (seasonal) Bruschetta, Tomatoes, Basil, Garlic Crostini
~White Bean and Roasted Garlic Puree, Grilled Baguette
~Saffron Moroccan Couscous with Basil, Cucumber, Mint Yogurt Raita
~Roast Red Pepper Hummus, Paprika Spiced Pita Chips

~**Exquisite Raw Bar**- Seasonal Oysters, Cherrystone Clams, Tangerine Scallop Ceviche, Poached Gulf Shrimp, Cocktail Crab Claws, accompanied by Champagne Mignonette, Roasted Pepper Cocktail Sauce, Spicy Mustard Aioli \$MKT

~**Organic Raw Vegetable Bundles** - An Array of Local, Organic Vegetables, displayed in Baby Bundles, tied with Green Onion Ribbons. Zucchini, Squash, Red/Yellow Peppers, Asparagus, Baby Carrots, served with a Saffron Aioli, Avocado Ranch and Ginger Soy Dressing.

PASSED HORS D'OEUVRES

Below are ONLY a few wedding guest favorites during cocktail hour! Please see our full Hors D'oeuvres Menu.

~Mini Hazel Dell Mushroom Tarts, Mascarpone, Tomato Basil Salsa, Fried Leeks

~Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo

~Miso Glazed Tofu Lemongrass Skewers, Napa Cabbage, Grilled Pineapple

~Slow Cooked Duck Quesadillas, Avocado Crème Fraiche, Scallions

~Hi Ho Farms Lamb and Sweet Potato Kabobs, Massaman Curry, Toasted Cashews

~Seared Meyer Ranch Beef Crostini, Haystack Goat Cheese Coulis, Arugula

~House Smoked Colorado Trout Mousse, Lemon Cream Cheese, Cucumber, Crispy Wafer

~Wisdom Farms Curry Chicken and Smoked Almond Salad, Golden Raisins, Paprika Crackers

~Ginger Cured and Smoked Wild Salmon Tartar, Cucumber, Shaved Chives, Crispy Gyoza

~Mini Panzanella Salad, Olive Oil Crisped Bread, Roasted Garlic, Tomatoes, Basil, Aged Balsamic

~High Plains Bison & Mozzarella Stuffed Meatballs, Fresh Basil Pesto

SOUPS

~Oberle Botanicals Tomato Bisque, Parmesan, Mini Croutons, Fresh Basil

~San Luis Valley Yellow Potato and Leek Soup, Crispy Bacon

~Smoked Chicken and Corn Chowder, Cilantro Lime Tortillas

~French-Hazel Dell Mushroom & Onion Soup, Gruyere Gratin, Chives

~Spring Vegetable and Barley Minestrone, English Peas, Fava Beans, Basil Pesto

~Chilled Tomatillo & Tomato Gazpacho, Toasted Cumin Avocado, Spicy Tortilla Strips

~Italian Wedding with Colorado Lamb Meatballs, Baby Spinach

SALADS

~Baby Romaine Hearts, Homemade Caesar Dressing, Orange Supremes, Ciabatta Croutons

~Iceberg Lettuce, Bacon, Blue Cheese, Tomato, Buttermilk Ranch and Red Wine Vinaigrette

~Organic Baby Mix Greens, Roasted Apple-Champagne Vinaigrette, Acorn Squash,
Dried Cranberries

~Warm Romaine with Apple Wood Smoked Bacon, Ciabatta Croutons, Tomato,
Balsamic Vinaigrette

~Organic Baby Mixed Greens, Strawberries, Haystack Goat Cheese, Sunflower Seeds,
Champagne Vinaigrette

~Baby Spinach Greens, Caramelized Onions, Shiitake Mushrooms, Crunchy Spiced Wontons

~Warm Brie with Strawberries, Toasted Walnuts, Baby Spinach, Balsamic Dressing



**ALL WEDDING PACKAGES INCLUDE YOUR CHOICE OF 4 HORS
D'OEUVRES (Passed or Displayed), 1 SOUP OR SALAD, AND CHOICE OF
2 ENTREES. THE PACKAGE PRICE IS REFLECTED IN THE ENTRÉE SECTION
BELOW. SUBSTITUTIONS OK!**

ENTREES

~Red Wine Braised Bison Short Ribs, Hazel Dell Mushroom Ragu, Crispy Smashed Fingerling Potatoes, Baby Arugula - \$38

~Grilled Meyer Ranch New York Strip, Whole Grain Mustard Demi, Creamy White Mountain Farms Mashed Potatoes, Buttered Broccoli Raab - \$42

~Rosemary Seared Free Range Chicken, Lemon & Garlic Glace, Herb Roasted Baby Red Potatoes, Grilled Asparagus - \$32

~Herb Seared Hawaiian Ahi Loin, Creamy Sun-Dried Tomato Couscous, Grilled Baby Bok Choy, Kalamata Olive Tapenade - \$42

~Sliced Angus Prime Rib, Horseradish Aioli, Natural Beef Jus, San Luis Valley Whipped Potatoes with Roasted Garlic, Creamy Baby Spinach - \$38

~Cilantro and Pumpkin Seed Pesto Rubbed Pork Loin, Roasted Pepper and Onion Relish, Warm Goat Cheese Polenta Cake - \$34

~Pan Seared Sea Scallops, Roasted Pear & Cauliflower Puree, Braised Baby Fennel, Cumin Scented Caramelized Onions, Golden Raisins - \$40

~Butter Poached Maine Lobster Tail, Grilled Lemon Butter Sauce, Creamy Potato Gratin— \$mkt

~Lemon and Parsley Crusted Colorado Trout, Charred Garlic & Tomato Sauce, Baked Basmati Rice - \$34

~Coriander Dusted Wild Salmon Filet, Chilled Soba Noodle Salad, Shiitake Mushrooms, Julienned Vegetables, Baby Spinach- \$38



VEGETARIAN FAVORITES

(Vegans happily accommodated!)

Prices vary depending on season and availability Avg.-\$28-\$32

~Spring/Summer Squash, Eggplant, and Roasted Red Pepper Lasagna, Roasted Garlic Alfredo

~Haystack Goat Cheese and Ricotta Cannelloni, Charred Tomato Basil Marinara

~Fresh Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Chanterelles, Wilted Baby Arugula

~Copoco Honey and Soy Glazed Grilled Tofu, Warm Soba Noodle Salad, Gingered Snap Peas

~Fall/Spring Ratatouille and Pearl Barley Risotto, Grilled Cipollini, Basil Pesto, Crispy Leeks

~San Luis Valley Potato Gnocchi, Oyster Mushrooms, Baby Arugula, Olathe Corn and Truffle Butter

~Saffron Infused Creamy Israeli Couscous, Roasted Paprika Tomatoes, Dijon Leeks, Baby Spinach

All events are provided with water and your choice of iced tea, seasonal punch or lemonade.

These prices do not include service or china. We will gladly provide service staff, and assist with all your rental needs.

