



## banquet & catering menu



choice of 3 hors d'oeuvre  
\$20++ per person per hour  
minimum of 25 people

## butler passed hors d'oeuvres

- petite dungeness crab cake on saffron chip with old bay aioli
- potato latkes with larkspur smoked salmon, crème fraîche
- fava and soy bean tapenade with tuscan oil and shaved parmesan
- duck confit terrine with warm frisée salad and sauce choron
- seared beef carpaccio crostini with truffle purée and rocket
- tuna nicoise tart with marinated olive tapenade
- crispy rock shrimp with thai chili sauce and asian slaw
- herb crusted day boat scallop with potato mousseline
- caramelized garlic tartine with red pepper chutney
- prosciutto wrapped rocky ford melon with locally grown mizuna
- crispy wild mushroom ravioli with grana padano and lemon ricotta
- roasted red pepper hummus chips with cucumber lemon chutney
- chicken confit tostada with cilantro slaw and chipotle salsa
- orange glazed salmon skewers with apple vanilla compote
- onion marmalade and gorgonzola pizza with rosemary essence
- twice baked fingerling potatoes with crispy prosciutto dust
- scallop ceviche with mango, avocado and lime confit
- tuna tartare with Asian guacamole, crispy nori and soy citronette
- petrossian caviar toast points with chive crème fraîche
- foie gras mousse with palisade peaches and vin cotto

## stationed reception selections

### garden display

- baby bibb wedge
- assorted crudités
- green goddess dressing
- roasted and grilled vegetables from the garden

\$22++ per person

### charcuterie display

- sliced prosciutto
- sliced herbed hard salami and pepperoni
- house made pâtés
- marinated roasted red peppers and artichokes
- assorted marinated olives
- cornichons
- red onion marmalade
- sliced rustic breads

\$40++ per person

### artisan cheese display

- point Reyes original blue
- vella dry jack
- cougar gold cheddar
- crostini with housemade fromage blanc with la venture farm herbs
- toasted marcona almonds
- sun dried fruits & house made preserves
- sliced seasonal fruits
- flat breads, sliced baguettes and crackers

\$25++ per person

### fruits de mer display

- a variety of east and west coast oysters
- little Neck clams
- maine lobster tail
- jonah crab claws
- colossal florida shrimp
- oven roasted buchots mussels
- cocktail sauce, remoulade and mignonette sauce
- dark rye bread and butter

\$50++ per person

## stationed receptions selections

### protein selections (please select 1)

- porcini dusted new york loin of beef
- seared center cut tuna loin
- roasted "rosie" chicken
- california liberty duck breast
- colorado herbed lamb chops

\$20++ per person

### vegetable selections (please select 1)

- wild mushrooms with toasted shallots
- sautéed spinach with caramelized garlic
- haricots verts
- pistachio pomegranate salsa
- traditional ratatouille

\$5++ per person

### starch selections (please select 1)

- potatoes au gratin
- crispy potato nests
- larkspur twice baked potatoes
- 3 grain rice pilaf
- aura chenel goat cheese polenta

\$6++ per person

### dessert stations

- hot and cold mocha shots
- miniature triple layer chocolate trifle cake
- bite size chocolate caramel pecan tart
- mini caramel apple tart with whipped crème fraîche
- chocolate dipped banana split sticks
- petite lemon cakes with oregon pinot berries

\$35++ per person

dinner buffets include starbucks house blend regular and decaffeinated coffee, tazo hot teas, iced tea, house baked rustic breads and avondale olive oil.



### avondale bbq dinner

- jalapeno corn bread
- free range buttermilk crispy fried chicken
- glazed baby back ribs
- barbecued beef brisket
- crispy vidalia onion rings
- bourbon glazed beans
- field peas with snaps
- grain mustard and bliss potato salad
- cabbage and cucumber chow-chow
- watermelon with chili d'espelette
- seasonal fruit cobbler with vanilla bean whipped cream
- scharffen berger chocolate brownies

\$65++ per person

## american coastal classics

- olathe corn and maine lobster chowder
- golden duck and chicken noodle soup with italian parsley
- waldorf astoria salad with champagne grapes
- spinach and applewood bacon salad with golden onions and spiced pecans
- olympia oysters Rockefeller
- west coast crab louis with east coast crab cake sampling
- cedar planked salmon with ramps, morels and alaskan trout roe
- san Francisco cioppino with slow roasted tomatoes
- crispy fried chicken with mushroom gravy biscuits and green beans
- crusty short rib meatloaf with larkspur twice backed potatoes and glazed carrots
- classic turkey dinner with cranberry chutney and wild mushroom stuffing
- banana split sticks
- deep dish apple pie with vanilla ice cream

\$75++ per person (minimum of 25 guests)

## surf and earth

- olathe corn on the cob with himalayan and salted beurre fondue
- crab Louis with avondale greens and saffron chips
- steak house salad of spinach and mushrooms with warm bacon vinaigrette
- tomato and red onion salad with pine nuts and cucumbers
- colorado garden crushed potatoes with extra virgin olive oil and chives
- grilled gold bar and green summer zucchini paysanne with brown garlic
- coleman all natural new york loin of beef with caramelized shallots, beef jus and tomato hollandaise
- jumbo santa barbara spot prawn brochette with meyer lemon vinaigrette
- alaskan black cod “a la plancha” with fennel remoulade
- theo artisan chocolate from oregon, organic and fair trade chocolate and caramel nut tart with vanilla bean whipped cream
- pressed caramel apple tart with buttermilk ice cream

\$85++ per person (minimum of 25 guests)

## create your own dinner buffet

### choose 2 of the following:

- parisian mushroom soup with porcini essence and Italian parsley
- lobster bisque with cognac cream and tarragon oil
- butternut squash and gala apple soup with styrian pumpkin seed oil
- avondale caesar salad with toasted garlic bread
- tangled greens with gala apples, crispy sweet potatoes and truffle vinaigrette
- frisée salad with soft boiled egg salsa and liberty duck confit
- slowly braised pork belly “blt” with crushed garlic aioli
- green gazpacho with grilled calamari salad and toasted shrimp

### choose 2 of the following:

- larkspur twice baked potatoes
- creamy mascarpone polenta
- 3 grain salad
- wild mushroom ravioli
- green beans with toasted almonds
- glazed root vegetables
- roasted jumbo asparagus

\$75++ per person (minimum of 25 guests)

### choose 3 of the following:

- fire roasted black cod with fingerling potatoes, cuttlefish salad and catalan relish
- curried organic Irish salmon with eggplant-walnut baba ghanoush and warm chickpea vinaigrette
- colorado farmed striped bass with english pea & pasta risotto and glazed cauliflower
- dungeness crab cake with fennel, chanterelle and olathe corn nage
- liberty duck breast with sweet and sour glaze and 3 grain rice pilaf and pistachio-pomegranate pesto
- rosie organic chicken with potato mousseline and herb jus
- braised beef short ribs with mascarpone polenta and stuffed piquillo peppers
- veal scaloppini with twice baked potatoes and creamed spinach
- porcini dusted new york loin of beef with shaved mushroom and celery salad

### choose 2 of the following:

- western slope apple crostata
- scharffen berger chocolate and hubb’s peanut butter mousse “candy bar”
- assortment of house made cookies
- house made gelato
- seasonal berries and sparkling sabayon
- “sticky” cakes with chocolate dipped poached pears
- warm gingerbread cake with honey suckle citrus and vanilla bean cream

plated dinner our plated dinner service is based on a three course meal with your choice of starter, entrée and dessert. all dinners are served with freshly baked rustic breads, sweet butter and freshly brewed regular and decaf coffee and select teas.



choose 1 of the following appetizers:

- avondale caesar salad with toasted garlic bread
- mixed berry and field green salad with goat cheese and spiced nuts (spring & summer)
- bibb greens with valencia oranges, danish blue and sunflower seeds (fall & winter)
- tangled greens with gala apples, crispy sweet potatoes, and truffle vinaigrette
- potato and leek soup with all things green
- parisian mushroom soup with porcini essence and snipped chives
- lobster bisque with cognac cream and tarragon oil
- gypsum tomato & rocket salad with burrata and torn basil
- larkspur's smoked salmon with petrossian trout roe and crispy potato wafer
- seared blue fin tuna tranche with sesame guacamole and asian slaw
- coleman natural beef tartar with toasted ciabatta and caper berries

choose 2 of the following entrées:

- wild mushroom ravioli with white truffle fonduta and haricots verts
- wild Irish salmon with walnut-eggplant baba ghanoush and warm chickpea vinaigrette
- alaskan black cod with last of season tomato tasting and polenta mousseline
- venetian lobster risotto with preserved lemon, english peas and chanterelle mushrooms
- crispy rosie organic chicken with potato puree, seasonal vegetables and thyme jus
- liberty duck breast with anson mills smoked grits, pistachios and sun dried fruit jus
- new york loin of beef with crispy potato crouton, onion petals and watercress pesto
- colorado lamb chops with french green lentils, zucchini salpicon and tomato vinaigrette
- dungeness crab cake and beef tenderloin with romesco crushed potatoes (\$5 per person supplement)

choose 1 of the following desserts:

- maple walnut praline semifreddo with raspberry scented fruits
- warm lemon pudding cake with california citrus
- 6 layer sponge cake with colorado fruit preserves
- scharffen berger chocolate and hubb's peanut butter mousse "candy bar"
- warm gingerbread cake with honey suckle citrus and vanilla bean cream
- plum tart with laura chenel goat cheese and walnut thyme streusel
- chocolate soufflé tart with vail mountain mocha sauce
- triple layer chocolate trifle cake with vanilla bean gelato
- house made gelatos and sorbets

\$75++ per person

## additional dinner courses



### additional cheese course (please select 1)

- colorado mou co camembert cheese with western slope peach preserves
- american farmhouse cheddar with honey glazed cipolline onions
- house made cow's milk ricotta with raw honey and chestnut slivers

\$10++ per person

### amuse bouche (please select 1)

- seared prosciutto wrapped asparagus with soft boiled egg salsa and truffle vinaigrette
- jonah crab profiterole with snipped chives
- mediterranean gazpacho with avocado mousse and 20 year sherry

\$9++ per person

### intermezzo (please select 1)

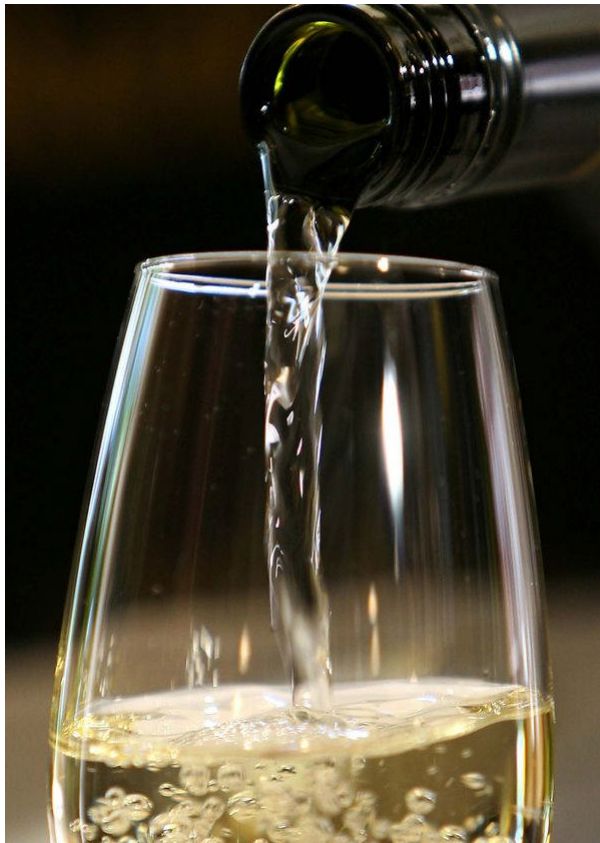
- champagne grapefruit
- green apple tarragon
- yuzu

\$8++ per person

### mignardises for the table

- assorted miniature chocolates and cookies from our pastry department

\$10++ per person



## hosted bar

### domestic beer \$4.50++

budweiser, miller lite, michelob ultra, samuel  
adams boston lager, o'douls

### imported beer \$5.50++

pilsner urquell, heineken, amstel light, corona

### micro brew beer \$5.50++

fat tire, 90 schilling

### premium well cocktails \$8++

makers mark, crown royal, jw red, tanqueray,  
skye, hennessey vs, quinta da noval port,  
cinzano rosso, cinzano bianco, bacardi light,  
sauza gold, dekyuper liqueurs, red and white  
wine by the glass

### ultra premium cocktails \$10++

knob creek, crown royal reserve, jw black,  
bombay sapphire, grey goose, hennessey,  
vsop, don julio bianco, red and white wine by  
the glass

### liqueurs \$9++

kahlua, grand marnier, b&b, frangelico, romana  
sambuca, drambuie, cointreau, midori,  
amaretto di saronno, campari, baileys,  
southern comfort, starbucks liqueur

## cash bar



### domestic beer \$5++

budweiser, miller lite, michelob ultra, samuel  
adams boston lager, o'douls

### imported beer \$6++

pilsner urquell, heineken, amstel light, corona

### micro brew beer \$6++

fat tire, 90 schilling

### premium well cocktails \$9++

makers mark, crown royal, jw red, tanqueray,  
skye, hennessey vs, quinta da noval port,  
cinzano rosso, cinzano bianco, bacardi light,  
sauza gold, dekyuper liqueurs, red and white  
wine by the glass

### ultra premium cocktails \$11++

knob creek, crown royal reserve, jw black,  
bombay sapphire, grey goose, hennessey,  
vsop, don julio bianco, red and white wine by  
the glass

### liqueurs \$10++

kahlua, grand marnier, b&b, frangelico, romana  
sambuca, drambuie, cointreau, midori,  
amaretto di saronno, campari, baileys,  
southern comfort, starbucks liqueur