SADDLERIDGE
At Beaver Creek

2010-2011 Winter Group Plated Four Course Dinner Menu

$83.00++ per person

Passed Hors D'oeuvres

(Priced Per Piece, 20 piece minimum)

Mini Meatloaf Sliders with Curry Ketchup and Dill Pickles 3.75

Truffle Grilled Cheese Sandwich with Roasted Tomato Sauce3.00

Jumbo Green Olives Stuffed with Blue Cheese in a Flaky Cheddar Crust 2.75

BBQ Pulled Chicken Lettuce Wrap with Mango and Avocado 4.00

Crimini Mushroom Stuffed with Cornbread and Chorizo with Cilantro Pesto 3.00

Grilled Shrimp Cocktail with Lime Salt and Chipotle Cocktail Sauce 3.50

Pan Fried Crab Cake with Spicy Sesame Aioli4.00

Smoked Salomon "Ceviche" with Pineapple and Jalapenos on Corn Tostada 4.00

Grilled Beef Tenderloin Satay with Chili and Garlic Dipping Sauce 3.50

Grilled Asparagus Wrapped with Serrano Ham with Sherry Vinaigrette3.00

Crostini with Goat Cheese Mousse and Roasted Beets 3.00

Plated Dinner Menu

First Course Selections

(Select One)

Serrano Wrapped Shrimp
Roasted Tomato and Olive Salad, Pesto Vinaigrette

BBQ Half Quail
Sweet Potato Casserole, Pineapple Relish

Second Course Selections

(Select One)

Sweet Potato Bisque
Bacon and Parmesan

Baby Mixed Greens
Goat Cheese, Roasted Beets, Toasted Pumpkin Seeds, Raspberry Vinaigrette

Iceberg Lettuce Wedge
Bacon, Scallions, Tomatoes, Blue Cheese Dressing

Caesar Salad
Parmesan Crisp, Roasted Tomato

Entrée Selections

(Select One, or Select Pre-Determined Numbers of Three Options)

Brown Sugar Glazed Pork Loin
Chipotle Pineapple Mustard, Garlic Herb Mashed Potatoes

Smoked and Seared Beef Tenderloin
Cherry Cola Steak Sauce, Cheesy Green Chili Polenta

Crab Stuffed Trout
Brown Butter Vinaigrette, Garlic Herb Mashed Potatoes

Oven Roasted Chicken Breast
with Corn Bread and Chorizo, Sage Jus, Sweet Potato Puree

Braised Beef Short Ribs
Natural Jus, Cheesy Green Chili Polenta

Grilled and Spinach Stuffed Portabella Mushroom
Tomato and Parmesan Bread Crumbs

Crispy Duck Breast
Huckleberry Jalapeno Glaze, Sweet Potato Puree

Smoked and Seared Beef Tenderloin and Pan Fried Trout
Garlic Herb Mashed Potatoes
($10 supplemental charge per person)

(All entrees served with seasonal vegetables)

Dessert Selections

(Select One)

Apple Crisp, Pumpkin Spice Gelato

Chocolate Mousse Cake, Marinated Strawberries

Banana Pudding, Puff Pastry, Bananas Fosters Sauce

Grilled Pound Cake with Pineapples, Cherries and Brown Sugar

Dinner Buffet Selections

Traditional, $72pp

Hand Carved Smoked Beef Tenderloin, Cherry Steak Sauce
Oven Roasted Salmon with Cilantro Pesto
Pan Seared Chicken with Chorizo and Cornbread
Garlic Herb Mashed Potatoes
Roasted Asparagus and Grilled Portabellas
Sweet Potato Casserole
Caesar Salad

Southwest, $62pp

BBQ Pork Loin, Pineapple Jalapeno Salsa
Braised Short Ribs, Natural Jus
Sweet Potato Mash
Green Chili Polenta
Corn Bread Casserole
Grilled Vegetables
Mixed Green Salad

BBQ, $52pp

Pulled Chicken
BBQ Beef
Fresh Baked Buns, Sauces, Pickles
Corn Bread Casserole
Grilled Vegetables
Roasted Potato Salad
Caesar Salad

Add Dessert to any Buffet Menu

Apple Crisp, Pumpkin Spice Whip Cream @ $7pp
Bite Sized Dessert Buffet @ $9pp

There is a 20 guest minimum for buffet service