Group Lunch Buffet Menu Winter 2009-2010

Subject to Change

BUFFETS

Deli Buffet

Build your own Artisan Sub or Sandwich
All Natural Deli Select Meat and Cheeses with Condiments
Romaine & Mixed Greens with Variety of Dressings and Salad Goodies
Spruce Saddle Preferred Soup Selection
Assorted Sliced Breads and Rolls Condiments
Selection of Buffet Salads
Cookies and Brownies
$40.50/person

Backyard Buffet

Fresh Baked Bread
Romaine & Red Leaf w/ Berries and Nuts
Whole Grain Mustard Potato Salad
Hearty Winter Soup of the Day
Slow Roasted Baby Back Ribs
KC BBQ Chicken Breast
Smoked BBQ Brisket
Grilled Marinated Vegetable Platter
Assorted Fresh Fruit Pies
$44.50/person (2 meats)
$48.75/person (3 meats)

The South of the Border Buffet

Cornbread with Green Chiles & Cheese
Smoked Chicken and Chile Tortilla Soup
Red and Green Leaf Lettuce w/ Jicama. Beets, Sweet Pepper, Sherry Vinagrette
Fried Yucca & Sweet Potato
Grilled Hangar Steak Chimichurri
Fresh Catch of the day w /Lemon, Lime and Orange
Roast Carrots and Parsnips Annatto
Arroz Verde
Caramel Flan
Or
Cinnamon Tortilla & Vanilla Bean Ice Cream
$55.25/person

Colorado Mountain Buffet

Fresh Baked Bread
Arugula Greens w/ Fresh Colorado Peaches, Black Berries, Goat Cheese Chipotle Ranch
Roast Mushroom Pesto,Sundried Tomato Cous Cous
Fresh Roasted Tomato Soup
Grilled Tenderloin Tournedos with Whole Grain Mustard Demi Glace
Pecan Smoked Ruby Red Trout with Orange In a Pistachio Butter
Rosemary, Garlic Roasted Yukon Gold Potatoes
Saffron Buttered Leeks & Corn
Spruce Saddle Bar
$61.50/person

Stateside Buffet

Fresh Baked Bread
Arugula & Mixed Green Salad with Mustard Vinaigrette and Blueberries with Vermont White Cheddar
Texas Peanut Cabbage Slaw with Caraway and Celery
Seared Idaho Speckled Trout with Lemon, Garlic Herb Butter
Roast Garlic Studded New York Strip with Pomegranate Jus
Minnesota Wild, Waheni, and Brown Rice
Georgia Butter Baked Sweet Acorn Squash
Pumpkin Cheesecake
Or
Colorado Peach Crisp with Vanilla Ice Cream
$55.25/person

Regional Italian Buffet

Traditional Caesar Salad w/ Spinach, Shaved Parmesan
Vine Ripened Roma Tomato Fresh Mozzarella & Basil Salad
w/ Balsamic Vinegar
Antipasto Platter
Cheese Tortellini, Broccoli, Saffron Butter
or
Wild Mushroom Ravioli in a Roasted Garlic Tomato Sauce
Slow Roasted Prime Rib with Horseradish, Basil Aioli
Sauté Romano Breaded Chicken Milanesa
Warm Focaccia and Garlic Bread
Tiramisu
or
Creme Brulee
$57.25/person

Fajita Buffet

Marinated Chicken and Beef Strips w/ Peppers and Onions
Fajita Fixings:
Tortillas, Pico de Gallo, Grated Cheese, Guacamole, Shredded Lettuce, Sour Cream
Mushroom Wild Rice w/ Corn & Green Onion
Pot O Homemade Black Beans
Fresh cut Assorted Melons w/ Lime & Honey
Spicy Marinated Shredded Cabbage
Mint Ice Cream with Caramel
$46.75/person

Seafood Extravaganza

Southern Style Cornbread
Steamed Mussels w/ Italian Sausage, White Wine Broth
Chilled Shrimp Cocktail
Crab Claws w/ Assorted Dipping Sauces
Crab Cakes w/ Lemon Cream Sauce
Lobster Stuffed Crepes Rotollo
Mixed Seafood Paella
Baked Grouper w/ Seafood Saffron Fumet
Parmesan Asparagus
Sweet Potato, Yukon Gold Fry/ Onion Relish & Feta
Gourmet Fresh Fruit Salad, Whipped Cream
$90.00/person

~ 25 person minimum for all buffets ~

Beverages

Fresh Starbucks Coffee, Decaf or Nestle Hot Cocoa….. $42.50/gallon

Bottled Pepsi Sodas, Aquafina Water, Gatorade, Ice Tea….. $3.50/bottle

Bottled Dole Juices….. $4.50/bottle

Bottled Beer (Domestic, MicroBrew or Import) ….. $3.99/bottle, $4.99/bottle

House Wine (Chardonnay, Cabernet, Merlot)….. $30.00/bottle

Mixed Drinks / Liquor (Well, Call, Premium)….. $6.00/drink, $7.00/drink, $8.00/drink