SPRUCE SADDLE
ELEV. 10,200 FT.

Plated Lunch Menu Winter 2009-2010

Includes fresh bread, soup or salad, entrée and dessert

Hors D'oeuvres

(Priced per piece)

Seared Duck Breast with Parsnip, Carrot, Basil Relish, Yam Chip, Goat Cheese $3.75/ piece

Lump Crab Cakes with Lemon Cream $3.75/ piece

Pork Sesame Green Onion Pot Stickers with Soy Dipping Sauce $3.50/ piece

Tempura Fried Tuna with Pickled Ginger and Avocado $3.50/ piece

Shrimp and Wild Mushroom Flauta with Pear Relish $3.50/ piece

Pecan Smoked Red Trout on Blue Potato Chip $3.00/ piece

Teriyaki Chicken Sate with Plum Dipping Sauce $3.00/ piece

Coconut Fried Shrimp $3.50/ piece

Aronccini, Rissotto Dumplings Stuffed w/ Beef, Marinara $3.25/ piece

Plump Fried Spicy Buffalo Wings Gorgonzola Dip $2.75/ piece

Smoked Chicken Quesadillas with Poblano Pepper and Onion $3.00/ piece

Roasted Vegetable Quesadillas on Sun-Dried Tomato Tortilla $3.00/ piece

Shrimp Cocktail $2.75/ piece

Seared Sea Scallop on Beet Chip White Truffle Oil $3.75/ piece

Assorted Gourmet Pizzas $2.75/ piece

Assorted Nori Rolls and Dipping Sauce $2.75/ piece

Sashimi Tuna with Wasabi and Pickled Ginger $3.75/ piece

Bruschetta of Smoked Roma Tomato, Balsamic Vinegar w/ Fresh Basil $2.75/ piece

Tostones, Plaintain Chips topped with Avocado, Shrimp, Red Pepper $3.00/ piece

Hors D'oeuvres

(Priced per person)

Imported and Domestic Cheese and Fruit Display $5.25/ person

Creamy Artichoke Roasted Garlic Parmesan Dip with Crispy Flour Tortilla Chip $3.50/ person

Vegetable Crudite with Assorted Dressings $2.50/ person

Seafood Ceviche with Shrimp, Lime, Habanero $4.25/ person

Platter of Veal and Pistacchio Pate w/ Accoutrement $4.50/ person

Swedish Meatballs w/ Sour Cream Demi Sauce $3.00/ person

Starters

(Select One Soup OR One Salad)

Soup Selections

Roasted Corn Soup and Poblano Chowder
with fried yams

Curry Turkey and White Bean
with green peas

Asparagus Cream Soup
with reggiano parmesan

Mixed Winter Vegetable Consommé

Chicken Tortilla Tomato

Italian Sausage, Corn & Bean Minestrone

Creamy Butternut Squash
with toasted seeds

Crab Bisque

Salad Selections

Mixed Greens
tossed in raspberry vinaigrette, goat cheese, toasted pecans, fried onions

Classic Caesar
with shoestring yukon gold potato and shaved parmesan

Butter Greens, Red Leaf, Beets
yellow tomatoes, sliced roasted almonds, red bell pepper, creamy ranch

Arugula and Mixed Green Salad
fresh mozzarella, assorted olive, roma tomato, sweet pepper, herbed crouton

Columbine Gathered Green Salad
with citrus vinaigrette, jicama, fresh melon peruvian purple potato, sopes

Spinach Salad
with bacon, red onion dressing, boiled egg, red pepper

Entrée Selections

(Select One)

Grilled Ahi Tuna
roasted corn, cilantro, orange pecan salsa
$38

Tenderloin Steak Sandwich
pico de gallo and white cheddar poblano pepper
$35

Roast ½ Lemon Chicken
israeli cous cous and vegetable confetti
$30

Open Faced Roast Turkey Sandwich
garlic mash potatoes and gravy
$28

Chicken Penne Pasta
roasted garlic and tomato saffron broccoli
$28

Entrée Salad Selections

Arugula and Field Green Salad
cornbread fresh beets, toasted almond white cheddar, fresh lump crab
$25

Classic Caesar Salad
reggiano parmesan, pepper crouton
choice of blackened chicken or fried calamari
$22

Santa Fe Chicken Salad
avocado lime dressing
$23

Dessert Selections

(Select One)

Brandied Chocolate Mousse

Cinnamon Pecan Flan
with strawberry mash

Two Mile High Cheesecake
with berry coulis

Bourbon Bread Pudding
with wild turkey crème anglaise

Flourless Chocolate Torte
with frangelico sauce

Spruce Saddle Brownie À La Mode
with caramel sauce

Chocolate Fudge Pie
with fresh whipped vanilla cream

Bourbon Pecan Pie
with maple mascarpone

Seasonal Fruit Tart
with sweet bailey's cream

Family-Style Chocolate Dipped Strawberries
chocolate dipping fountain with strawberries, pound cake and bananas
(plus cost of fountain rental)