



SIMPLE ELEGANCE

GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

BABY GRILLED CHEESE

ASIAN PORK POTSTICKERS WITH PONZU

CRAB CAKES

COCONUT CHICKEN SATAY WITH TERIYAKI GLAZE

TEX MEX TENDERLOIN CROSTINI

ON THE BUFFET

DOMESTIC CHEESE BOARD

A selection of Swiss, Cheddar, Jalapeno Jack, Dill Havarti, Provolone and Chef's Choice block, sliced and cubed. Cheese beautifully displayed with Grapes and Berries

GOURMET COCKTAIL SANDWICHES

Displayed on Decorative Platters. Sandwiches include: Roast Beef on Croissant with Fresh Spinach and Horseradish Sour Cream; Roasted Turkey on Ciabatta with Roasted Red Bell Pepper, Havarti Cheese, Lettuce and Honey Mustard; Vegetarian on Honey Wheat with Sprouts, Roma Tomato, Cucumber, and Pesto Herb Cream Cheese

ITALIAN MEATBALLS

TRIO FRUIT SKEWERS

Light and reFRESHing Cantaloupe, Honeydew Melon and Strawberries on petite skewers sprinkled with Lemon and Orange Zest

FOUR CHEESE RAVIOLI

A blend of Four Italian Cheeses stuffed in a Fresh Pasta Pocket. Served with our House made Chardonnay Cream Sauce and garnished with shaved Parmesan Cheese and Fresh Basil

TUSCAN BRUSCHETTA

Tomato and Olive Tapenade, Traditional Hummus, Celery, and Carrot display. Served with Toasted Pita and Grilled Bruschetta



THE BRECKENRIDGE

B U F F E T S T A T I O N

HORS D'OEUVRES STATION

ROCKY MOUNTAIN CHEESE DISPLAY

A selection of Cheeses to include Swiss, Smoked Cheddar, Smoked Gouda, Haystack Mountain Goat Cheese, and Jalapeno Jack. Garnished with Grapes, Spiced Candied Walnuts. Served with Crackers and Lavosh. Presented on a Rustic Wooden Plank

THE COLORADO BUFFET

CHILLED MIXED GREEN SALAD

Assorted Mixed Greens and Crisp Romaine Lettuce. Presented with Julienne Carrots, Seasonal Tomatoes, Cucumbers, and House Toasted Croutons.
Served with Four-Peppercorn Ranch and Wild Berry Vinaigrette

CARVING STATION

Flank Steak marinated in Molasses and cracked Black Pepper. Grilled to a perfect medium rare and carved on the buffet by a uniformed chef

Served with: Horseradish Crème

Dijon Mustard

Herb Mayonnaise

Whipped Butter &

Freshly Baked Honey Wheat Rolls

HERB ROASTED NEW POTATOES

THE HARVEST MÉLANGE

Sugar Snap Peas, Carrots, and Red Bell Peppers



TYING THE KNOT

CUSTOM BUFFET RECEPTION

PASSED HORS D'OEUVRE

Please select five hors d'oeuvres and we will pass three items per guest.

Bacon Wrapped Dijon Chicken Skewer	Andouille Sausage & Bell Pepper Skewer
Boursin Stuffed Mushrooms	Southwestern Empanadas
Asian Potstickers	Assorted Mini Quiche
Spicy Chicken Quesadilla	Tomato, Basil & Mozzarella Skewer
California Rolls with Soy Sauce	Lamb Minted Meatballs
Crab Stuffed Mushrooms	Colorado Quesadilla
Spiral Mozzarella Crostini	New Potato with Chevre & Herbs
Sicilian Bruschetta	Roasted Pepper & Pesto Crostini
Cabernet Poached Pear Skewer	Crab Cakes
Mexican Egg Rolls	Poblano & Corn Fritters
Wild Mushroom Won Ton	Island Cheese Steak Wrap

ON THE BUFFET

FRESH BAKED BREAD DISPLAY

GARDEN FRESH SALAD SELECTION

Please select one:

SPINACH SALAD

With boiled Eggs, Red Onions, Black Olives, Tomatoes and Croutons

CHILLED MIXED GREEN SALAD

Assorted Mixed Greens and crisp Romaine Lettuce. Presented with Julienne Carrots, Seasonal Tomatoes, Cucumbers, and House Toasted Croutons
Served with Four-Peppercorn Ranch and Wild Berry Vinaigrette

GOURMET CAESAR SALAD

With shaved Parmesan & Garlic Croutons



ENTRÉE SELECTION

Please select two:

CHICKEN PICATTA

Pan-fried Chicken Breast Medallions with a White Wine, Lemon and Caper Sauce

MEDITERRANEAN CHICKEN MEDALLIONS

Medallions of Grilled Chicken with Artichoke Hearts, Capers, and Mushrooms. Served in a Lemon White Wine Sauce

PORTUGUESE CHICKEN

Grilled Chicken Breast Medallions served in a White Wine Jus with Fresh Tomatoes, Prosciutto Ham and Scallions. Garnished with Smoked Cheddar Cheese

WILD MUSHROOM STRUDEL

with Spinach and Goat Cheese accompanied by a Cranberry Citrus Glaze

SPANIKOPITA

Sautéed Spinach, Feta, Garlic and Mint baked in a Puff Pastry and finished with a Lemon Cream

CHICKEN MONTEREY

Breast stuffed with Feta, Sun-Dried Tomatoes and Artichoke Hearts then served with a Chardonnay Cream and topped with Feta

CHICKEN GENOVA

Breast stuffed with Ricotta, Parmesan and Mozzarella then served with a Basil Pesto Marinara

GRILLED FLANK STEAK

Szechuan rubbed, served with a Garlic Ginger Glaze or marinated in cracked Black Pepper and Molasses. Served with a Wild Mushroom Demi-Glace

GRILLED ORIENTAL GINGER SALMON

Tender Salmon Fillet Grilled and served in a Citrus Teriyaki Glaze with pickled Ginger and Scallions

ROCKY MOUNTAIN RUBY RED TROUT

Fresh Herbs, White Wine, Lemon and cracked Pepper served with a Roasted Red Pepper Coulis

CAMPFIRE GRILLED SALMON

A Grilled Salmon Filet brushed with a Sweet Cajun Barbeque Glaze, served with a Poblano, Jicama, Carrot and Purple Onion Slaw



SIGNATURE SIDE DISHES

Please select one:

WILD RICE PILAF WITH SAUTÉED MUSHROOMS

BASMATI LEMON RICE

ROASTED GARLIC MASHED POTATOES

HERBED TRIO ORZO

PROVENCALE NEW POTATOES

BOWTIE PASTA WITH PESTO CREAM SAUCE

CHEF'S VEGETABLE SELECTION

Please select one:

GREEN BEANS ALMONDINE

CARROTS VICHY

HARVEST VEGETABLE MÉLANGE

ITALIAN VEGETABLE MÉLANGE

SUGAR SNAP PEAS

STEAMED BROCCOLI



PLEASE BE SEATED

S E R V E D D I N N E R R E C E P T I O N

GOURMET'S SIGNATURE PASSED HORS D'OEUVRE MENU

BACON WRAPPED DIJON CHICKEN SKEWERS

TOMATO, BASIL & MOZZARELLA CROSTINI

CRAB STUFFED MUSHROOMS

CURRENT & PINENUT MEATBALLS WITH PINENUT JUS

MEXICAN EGGROLLS WITH ROASTED CHILLI SALSA

PLATED SALAD WITH BAKERY DISPLAY

CHILLED MIXED GREEN SALAD

Assorted Mixed Greens and crisp Romaine Lettuce presented with Julienne Carrots and Jicama, Seasonal Tomatoes, Cucumber and House Toasted Croutons
Served with Raspberry Vinaigrette and Four-Peppercorn Ranch

BAKERY DISPLAY WITH WHIPPED BUTTER

Herb Dinner Rolls, sliced Baguettes, Cornbread Muffins and garnished with Grissini Bread Sticks. Served with Whipped Butter

PLATED DINNER SELECTIONS

CHICKEN MONTEREY

Breast stuffed with Feta, Sun-Dried Tomatoes and Artichoke Hearts then served with a Chardonnay Cream and topped with Feta

OR

GRILLED FLANK STEAK

Rubbed in cracked Black Pepper and Molasses and served with a Madeira Red Wine Sauce

OR

ORIENTAL GINGER SALMON FILET WITH ORIENTAL GINGER SOY

Tender Salmon Fillet Grilled and served in a Citrus Teriyaki Glaze with pickled Ginger, Scallions and Cilantro

VEGETARIAN ENTRÉE OPTION

WILD MUSHROOM STRUDEL WITH CRANBERRY GLAZE

with Spinach and Goat Cheese, accompanied by a Cranberry Citrus Compote

GARLIC MASHED POTATOES

GREEN BEANS ALMONDINE



GOURMET'S VIP

S E R V E D D I N N E R W E D D I N G R E C E P T I O N

PASSED HORS D'OEUVRE

Signature House-made passed hors d'oeuvres presented on unique passing trays with cocktail napkins. Please select five hors d'oeuvres and we will pass three items per guest.

Tex-Mex Tenderloin Crostini	Jumbo Shrimp Cocktail
Seared Rare Ahi Tuna	Spiral Mozzarella Crostini
Indonesian Tenderloin Satay	Dungeness Blue Crab Cake
Bacon Wrapped Scallops	Spicy Chicken Quesadilla
California Roll	Beef Tenderloin Carpaccio
Dijon Wrapped Chicken	Smoked Trout Quesadilla
Coconut Shrimp with Pineapple Salsa	Eggplant Roulade with Goat Cheese
Smoked Chicken Salad Tartlet	

FIRST COURSE

Garden Fresh Custom Design Salad or Chef's House-made Soup

Please select one:

FRESH MOZZARELLA & ROMA TOMATO

Served on a Bed of Field Greens with Chiffonnade Basil and Balsamic Vinaigrette

TOASTED PUMPKIN SEED SALAD

Romaine and Spinach tossed with Toasted Pumpkin Seeds, Dried Cranberries, and White Cheddar Cheese served with a Cranberry Champagne Vinaigrette

THE WEDGE SALAD

Chilled wedge of Iceberg with Maytag Blue Cheese Crumbles and Beef Steak Tomatoes, served with Blue Cheese Dressing or Balsamic Vinaigrette

BUTTERNUT SQUASH WITH RED PEPPER BISQUE

CHILLED AVOCADO BISQUE WITH CRÈME FRAICHE & FRESH CILANTRO

TOMATO & LEEK BISQUE



MAIN COURSE

Please select one:

PLANTAIN ENCRUSTED HALIBUT

Japanese Bread crumbs served with a Blood Orange Sauce

GRILLED RED SNAPPER

Served with a charred Tomato and Olive Tapenade

FILET MIGNON

with a Roasted Shallot Demi-Glace

BEEF ROULADE

Tender Flank Steak pounded and stuffed with Spinach, Red Pepper, and Bacon with a Mushroom Bordelaise

PECAN ENCRUSTED CHICKEN

Encrusted in chopped Pecans and served with a Port Wine Pear Chutney

CHICKEN MONTEREY

Breast stuffed with Feta, Sun-Dried Tomatoes and Artichoke Hearts then served with a Chardonnay Cream and topped with Feta

SPANIKOPITA

Sautéed Spinach, Feta, Garlic, and Mint baked in Puff Pastry and finished with Lemon Cream

PORTABELLA NAPOLEAN

A large Portabella Mushroom layered with a tower of Grilled Peppers and Squashes and topped with Boursin Cheese then broiled and drizzled with a Balsamic Reduction



SIGNATURE SIDE DISH

Please choose one:

PENNE PASTA

with a Chiffonnade of Wild Mushroom, Sun-Dried Tomatoes, Caramelized Onions and Pine Nuts with a Marsala Crème Sauce

HERBED TRIO ORZO

with Wild Mushrooms and Yellow Bell Pepper

GRATIN DAUPHINOIS

Potatoes au Gratin garnished with Fresh Rosemary

HERBED SPAETZEL

YUKON GOLD SMOKED CHEDDAR MASHED POTATOES

PROVENCALE NEW POTATOES

Turned Baby Reds with Herbs de Province, cracked Pepper and Salt

TWICE BAKED POTATOES

Baked Potatoes with your choice of Stuffing

WILD RICE PILAF

with Confetti Vegetables

CHEF'S VEGETABLE SELECTION

Please choose one:

GRILLED BATON CUT ITALIAN VEGETABLES

FRESH ASPARAGUS

Steamed or Sautéed with Lemon Zest Garnish

HARICOT VERTS WITH RED BELL PEPPER

HARVEST VEGETABLE MÉLA

TUSCAN BASKET

A selection of Rustic Rolls, Lavosh, Calamata Olive Bread and Grissino.
Served with Herbed Olive Oil and Whipped Butter



JUST TO NAME A FEW...

D E S S E R T S

CHEESECAKE

Served with your choice of Sauce and Garnished with Fresh Berries

TORTES

Served with your choice of Sauce and Garnished with Fresh Berries

APPLE STRUDEL

with Crème anglaise and Fresh Strawberries

TIRAMISU

with a Vanilla Crème Anglaise and Seasonal Berries

CLASSIC CRÈME BRULEE

Rich Custard baked and caramelized brittle layer of Sugar

MOUSSE

Choose from Frangelica, Dark Chocolate, Wild Berry, strawberry, White Chocolate, Hazelnut and your choice of Sauce

GELATO FLORENTINE

Chocolate Hazelnut or Tiramisu Gelato presented in a Florentine Cookie Basket with your choice of Sauce and Fresh Berries

THE DENVER PLATTER

An assortment of petite freshly baked Gourmet Cookies, Chocolate Cream Cheese Brownies and Seasonal fruit bars

THE SILVERCREEK PLATTER

A beautiful display of our finest Petite Desserts. Éclairs, Turtle Brownies, Fresh Fruit Tarts and Chocolate Dipped Strawberries

THE CHOCOLATE FOUNTAIN

Hot flowing fountain of Chocolate with skewered Strawberries, Pound Cakes, Oreo Cookies, Macarons, Marshmallows, Pineapples and Bananas. Presented along with Toasted Coconut, Candy Sprinkles, Chocolate Sprinkles and Crushed Butterfingers



WEDDING CAKES

YOU DREAM IT, WE CREATE IT!

Custom wedding cake made to your personalized specifications.

Variety of flavors to choose from! To list a few:

CHOCOLATE STRAW CAKE

Chocolate Sponge, Mocha Syrup, Chocolate-Whipped Cream Filling and Frosting, Cove Cake with Yeast-Chester Chocolate, top like a Rose

LEMON TAHITI CAKE

Yellow Sponge, Vanilla Syrup, Lemon-Whipped Cream Filling, Butter Cream Frosting, and Fresh Coconut on the sides

FRASIER CAKE

Yellow Sponge, Vanilla Syrup, one layer of Chocolate Whipped Cream, one layer of Strawberries and Whipped Cream Filling, Whipped Cream Frosting, Chocolate decorettes on sides

GANACHE CAKE

Chocolate Sponge, Vanilla Syrup, Ganache Butter Cream Filling and Frosting, poured with Ganache Frosting, Chocolate decorettes on the sides

MARBLE CHECKERBOARD CAKE

Chocolate Yellow Checkerboard Sponge, grand mariner Syrup, Chocolate Butter Cream Filling and Frosting, with Chocolate decorettes on the sides

CARROT CAKE

Carrot Sponge, Cream Cheese Filling and Frosting, with Toasted Almonds on the sides

GERMAN CHOCOLATE CAKE

German Chocolate Sponge, German Chocolate Filling and Frosting with Toasted Coconut on the sides