

## **Breakfast Menu**

Strawberry Pancakes  
with bacon, butter, syrup and fresh  
fruit  
\$17.95

Ham and Cheese Scrambled Eggs  
with homemade hash browns, sausage, tortilla and fresh fruit  
\$17.95

French Toast  
with bacon, butter, syrup and fresh  
fruit  
\$17.95

Mushroom Swiss Omelete  
with homemade hash browns, sausage, tortilla and fresh fruit  
\$17.95

## **Lunch Menu**

\*\*\*Minimum of 20 orders\*\*\*

Grilled Chicken Caesar Salad  
4 oz. Grilled Chicken Breast Served over Crisp Romaine Tossed  
with our Homemade Creaser Dressing  
\$13.50

Grilled Colorado Beef Burger  
6 oz. burger seasoned and grilled  
served with traditional accompanies and your choice of salad  
\$14.95

Chicken Pesto Fusilli  
6 oz. Grilled Chicken Breast over Fusilli Pasta  
Tossed with Homemade Basil Pesto  
\$22.95

Grilled Yellow Fin Tuna Salad  
6 oz. Fresh Yellow Fin Tuna, Grilled, Served over Our Famous Salad Full of Avocado,

Tomato and Cucumber. Tossed with Italian Vinaigrette

\$21.95

### **Dinner Menu**

\*\*\*Minimum of 20 orders\*\*\*

#### **Ranch Dinner**

Colorado BBQ Baby Back Ribs, Half Chickens,  
Jalapeno Cornbread, Texas Baked Beans, Homemade Potato Salad and Coleslaw  
Finished off with Peach Berry Cobbler and Vanilla Ice Cream

\$40.00

#### **Lemon Herb Chicken**

6 oz. Chicken Breasts Marinated in a Lemon Vinaigrette, Baked,  
Served over Rice Pilaf with Vegetable Du Jor, Rolls and Butter

\$30.00

#### **Roasted Garlic Lasagna**

Grilled Eggplant, Zucchini, Portobello Mushrooms Roasted Red Peppers and Fennel.  
Layered in between Mounds of Mozzarella Cheese and Homemade Pasta Sheets  
in Roasted Garlic Herb Cream Sauce, Garlic Bread

\$30.00

#### **House Salmon**

6 oz. Pacific Salmon Encrusted with Brown Sugar and Dill,  
Served over White Rice Pilaf with Braised Asparagus and Rolls and Butter

\$30.00

#### **Roasted Prime Rib**

6 oz. Herb Encrusted Prime Rib, Seared then Slow Roasted to Medium Rare  
Served with Au Jus, Horseradish Cream Sauce, Potato and Vegetable Du Jor,  
Rolls and Butter

\$45.00

## Hot Tapas

\*\*\*All prices are orders of 30 pieces\*\*\*

Salmon Cakes with Caper Aioli	Swedish Meatballs
\$140	\$90
Crab Cakes with Cajun Remoulade	Thai Seared Scallops
\$150	\$155
Crab Stuffed Mushrooms	Chinese Style Spareribs
\$150	\$140
Black Mussels with Tomato Caper Buerre Blanc	Portobello Mushroom Pizzas
\$125	\$100
Spanikopita with Marinara D'Augustino	Negi Maki
\$85	\$115
Achiote Shrimp Kabob	Greek Stuffed Artichokes
\$135	\$130
Teriyaki Beef Kabob	Cheese Quesadilla
\$125	\$45
Tofu Vegetable Kabob	Grilled Chicken Quesadilla
\$105	\$85
	Smoked Scallops Wrapped with Bacon
	\$155

## **Cold Tapas**

Assorted Canapés

\$125

Red Bell Pepper Pesto Bruschetta

\$65

Prosciutto Melon Satay

\$85

Shrimp Salad Stuffed Avocado

\$205

Guacamole Stuffed Cherry Tomato

\$80

Blue Crab Salad Stuffed Endive

\$170

Deviled Eggs

\$70

Beef Tartare

\$155

True California Roll

\$85

Vegetable Roll

\$65

## **Party Trays and Platters**

\*\*\*Each tray serves 40 guests\*\*\*

Assorted Cheese, Vegetable and Fruit Platter

with Crackers and Ranch Dip

\$205

Roasted Red Pepper Humus  
with Pita Chips and Fresh Vegetable

\$105

Guacamole, Salsa Fresca  
with Tortilla Chips

\$125

Grand Mariner Baked Brie  
with Fresh Strawberries, Grapes and Toast Points

\$130

Salmon Gravlox  
with Minced Red Onion, Capers, Herb Cream Cheese and Grilled Toast Points

\$190

Assorted Deli Meat and Imported Cheese  
with Crackers

\$230

Poached Salmon Filet  
with Dill Cream Cheese and Grilled Toast Points

\$140

Shrimp Cocktail 16-20 with Spicy Horseradish Sauce

\$130

### **Salads**

Tossed Field Green Salad

\$7.50

Chef Tossed Caesar Salad

\$9.50

Grilled Chicken Caesar Salad

\$13.50

Thai Cucumber Salad

\$8.50

Mozzarella Basil Tomato Salad

\$9.50

Roasted Vegetable Pasta Salad

\$8.50

Czech Potato Salad

\$8.00