



REFRESHING BREAK SUGGESTIONS

Beverages

Freshly Brewed Iced Tea with Lemon	22.00 per gallon
Iced Lemonade	22.00 per gallon
Chilled Orange Juice	30.00 per gallon
Freshly Brewed Regular Coffee & Teas	31.00 per gallon
Freshly Brewed Decaf Coffee & Teas	31.00 per gallon
Individual Bottled Water	2.25 each
Assorted Soft Drinks, <i>Pepsi Products</i>	2.25 each
Individual Cartons of Milk, 2%, <i>Skim or Chocolate</i>	2.50 each



Bakery & Break Items

Assorted Bags of Chips	1.00 each <i>(based on consumption)</i>
Doubletree Chocolate Chip Cookie with Walnuts	15.00 per dozen
Freshly Baked Assorted Cookies <i>(Oatmeal, Peanut Butter & Macadamia Nut)</i>	18.00 per dozen
Assorted Sweet Breads	27.00 per dozen
Chocolate Fudge Brownie Squares	27.00 per dozen
Freshly Baked Buttermilk Biscuits with Butter & Preserves	27.00 per dozen
Freshly Baked Butter Croissants with Butter & Preserves	27.00 per dozen
House Baked Blueberry or Carrot Raisin Muffins	27.00 per dozen
Lemon Bars	27.00 per dozen
Assorted Granola Snack Bars	2.25 each
Fresh Whole Fruit <i>(Apples, Oranges or Bananas)</i>	2.00 each
Individual Flavored Yogurts	2.65 each
Popcorn <i>(Serves 20 persons)</i>	16.00 per bowl
Mixed Nuts, Served by the Pound	12.00 per pound

PER POUND ITEMS SERVE APPROXIMATELY 4 PERSONS



THEMED BREAKS

Sugar Attack

Assorted Cookies
Assorted Granola Bars
Rice Crispy Treats
Iced Tea & Assorted Sodas
8.00 per person

Fun Time

Popcorn
Mini Salty Pretzels
Assorted Candy Bars Bags
Sizzlin` Snack Mix
Lemonade
9.00 per person

Sports Healthy Break

Fresh Crisp Vegetable Crudité's Platter with Ranch Dressing
Seasonal Sliced Fruit with Yogurt Dressing
Mozzarella String Cheese
Bottled Water
11.00 per person

Junk Food Junkie

Mini Packs of M&M's
Peanut Butter Cups
Assorted Bubblegum
Red Vines
Oreo Cookies
Pink Lemonade
\$12.00 per person



Continental Breakfast

Morning Riser

Chilled Orange & Cranberry Juice
Assorted Fruit Yogurts
Freshly Baked Blueberry Muffins with Crumble Topping
Freshly Baked Carrot Yogurt Muffins
Fresh Seasonal Sliced Fruit
Freshly Brewed Coffee & Tea's

11.00 per person

Minimum of 20 persons

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness.



Plated Breakfast

*All of Our Plated Breakfasts are served with Sautéed Red Skin Potatoes,
A basket of Warm Biscuits with Butter & Preserves and
Freshly Brewed Coffee & Teas*

Freshly Scrambled Eggs

Scrambled Eggs topped with Cheddar Cheese & Spring Onion
Choice of: Apple wood Smoked Bacon, Link Sausage or Honey Ham

12.00 per person

The Morning Croissant

A Large Buttery Croissant Filled with Eggs,
Diced Ham & Cheddar Cheese

13.00 per person

Santa Fe Breakfast Burrito

A Warm Flour Tortilla Filled with Scrambled Egg, Diced Ham,
Onions Peppers and Cheese, Topped with House Made Green Chili

14.00 per person

Minimum of 20 persons

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Home-Style Buffet

The Colorado Classic

Fresh Orange Juice
Iced Cranberry Juice
Freshly Scrambled Eggs with Spring Onion
Choice of: Applewood Bacon, Honey Ham or Sausage Links
Sautéed Red Skin Potatoes
Assorted Breakfast Breads & Danish
Freshly Baked Mini Croissants
Freshly Brewed Coffee & Hot Teas

15.00 per person

Something for Everyone... Enhance your Colorado Classic!

Warm Cheese Blintzes with Raspberry Topping
2.00 per person

Hot Cereal: choice of Oatmeal or Grits,
Served with Dried Fruit, Brown Sugar
2.00 per person

French Toast topped with Powdered Sugar & Warm Maple Syrup
2.00 per person

Minimum of 20 persons



Boxed Lunches

*Served with Whole Fruit, Potato Chips,
Signature DoubleTree Chocolate Chip Cookie with Walnuts & Bottled Water*

Roasted Turkey Sandwich

Served on White Bread with Swiss Cheese, Lettuce & Tomato

Roast Beef

Served on a French Roll with Lettuce, Tomato & Red Onion

Honey Ham

Served on Wheat Bread with Lettuce, Tomato & Swiss Cheese

Chopped Salad Wrap

Served on a flour tortilla with hummus and filled w/ chopped lettuce, cucumber tomato, egg, & shredded cheese, lightly tossed w/ 1,000 island dressing

Grilled Cajun Chicken Salad

Grilled Breast of Chicken with Cajun Rub, Lettuce Tomato & Red Onion on a French Roll

13.00 per person

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Plated Lunches

Penne Pomodoro

Chopped Tomato, Garlic & Basil Marinara Sauce, Garlic Bread Stick

12.00 per person

Home-Style Meat Loaf

Served with Garlic Mashed Potatoes, Green Beans & Mushroom Gravy

14.00 per person

Classic Chicken Piccata

Topped with a Lemon Beurre Blanc & Capers, Rice Pilaf & Green Beans

15.00 per person

Marinated Tri Tip Roast

Grilled to perfection! Thinly sliced and served with a Red Wine Reduction Demi.

Served with Roasted Red Skin Potato Wedges & Buttered Carrots

16.00 per person

Seared Atlantic Filet of Salmon

Served with Jalapeño Peach Glaze, Rice Pilaf & Sautéed Spinach

17.00 per person

Add Chicken Breast 2.50 per person

Choice of New York Style Cheese Cake
or Chocolate Fudge Brownie

Freshly Brewed Coffee & Iced Tea

Minimum of 20 persons



Luncheon Buffets

Down Home

Mixed Green Salad with 2 Dressings
Pistachio Fruit Salad
Country Biscuit Chicken Pot Pie
Whipped Red Skin Potatoes
Buttered Broccoli & Carrots
Doubletree Chocolate Chip Cookies
Freshly Brewed Coffee & Iced Tea

16.00 per person

South of the Border

Tri Color Tortilla Chips with House Made Salsa & Guacamole
Tossed Greens with Tomato & Cucumber
Avocado Dressing
Santa Fe Chicken Burritos with House Made Green Chili
Succulent Beef Fajitas with Peppers & Onions
Warm Flour Tortillas
Shredded Lettuce, Diced Tomatoes & Sour Cream
Refried Beans & Spanish Rice
Chefs Selection of Dessert
Freshly Brewed Coffee & Iced Tea

17.00 per person

Potato Bar

Shredded Cheese,
Sliced Mushrooms,
Sour Cream, Butter, Cheese Sauce.
Pork Green Chili,
Bacon Bits & Green Onion
Chefs Choice Desert
Iced Tea

\$12.00 per person



Luncheon Buffets

Deli Buffet

Sliced Roasted Angus Beef, Smoked Tom Turkey & Honey Ham
Cheddar & Swiss Cheese
Sliced Tomatoes, Red Onion and Green Leaf Lettuce
Mayonnaise & Yellow Mustard
Variety of Sliced Breads presented in a Basket
Individual Bags of Potato Chips
Citrus Lemon Bars
Freshly Brewed Coffee & Iced Tea

14.00 per person

Taco Bar

Spicy Ground Beef
Soft & Hard Tortillas
Tomatoes, Lettuce, & Cheese
Refried Beans, Spanish Rice
Salsa & Sour Cream
Chefs Choice Dessert
Iced Tea

\$14.00 per person

Ora Di Pranzo

Caesar Salad
Cheese Ravioli with Marinara Sauce
Baked Penne Pasta with Meat Sauce
Garlic Bread
Chefs Choice Dessert
Coffee & Tea

\$15.00 Per Person

Minimum of 20 persons



Dinner Plated Entrées

*Dinner Entrees are served with Mixed Field Greens, Tomato & Cucumber
Balsamic Vinaigrette, Ranch Dressing*

Or

Classic Caesar Salad with Parmesan Cheese & Croutons

Assorted Warm Bread Rolls & Butter

Freshly Brewed Coffee

Your Choice of One Dessert

Sautéed Breast of Chicken Madera

Whipped Red Skin Potatoes

Buttered Broccoli Florets

26.00 per person

Chicken with Apple & Almonds

Stuffed Chicken Breast with Dried Apples & Almonds

Served with Honey Orange Glaze

Rice Pilaf

Buttered Green Beans

28.00 per person

Minimum of 25 persons

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may increase your risk of food borne illness.



Dinner Plated Entrées

*Dinner Entrees are served with Mixed Field Greens, Tomato & Cucumber
Balsamic Vinaigrette, Ranch Dressing*

Or

Classic Caesar Salad with Parmesan Cheese & Croutons

Assorted Warm Bread Rolls & Butter

Freshly Brewed Coffee

Your Choice of One Dessert

Slow Roasted Tenderloin of Pork

Stone Fruit & Plum Sauce

Roasted Red Skin Potato Wedges

Zucchini Medley

26.00 per person

Slow Roasted Prime Rib of Beef, au Jus

10oz Cut of Prime Rib

Horseradish & Green Onion Mashed Potato

Buttered Baby Carrots & Asparagus Spears

31.00 per person

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Duo Plates

Grilled Culotte Steak & Chicken

Petite Sirloin & Chicken Breast topped with Demi Glaze
Roasted Red Skin Potato Wedges
Green Beans Almandine

29.00 per person

Chicken Antoinette

Grilled Breast of Chicken & Grilled Jumbo Shrimp
Lemon Butter Sauce
Rice Pilaf
Broccoli Crowns

31.00 per person

Dessert Choices

New York Cheesecake with Raspberry Coulis
Cream Cheese Frosted Carrot Cake
Decadent Chocolate Mousse Pie
Strawberry Layered Cream Cake

Minimum of 25 persons

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Dinner Entrée Buffets

All Buffets are served with Assorted Warm Bread Rolls & Butter, Freshly Brewed Coffee and Your Choice of Two Desserts

That's Amore

Wild Mixed Green Salad with choice of 2 Dressings
Tomato & Red Onion Salad with Balsamic
Vegetable Tortellini Salad
Pistachio Fruit Salad
House Made Meat Lasagna
Spicy Italian Sausage Sautéed Peppers & Red Onion
Classic Ratatouille
Marinara Tossed Bow Tie Pasta

27.00 per person

Southwest Fiesta

Tri Colored Chips & House Made Salsa
Tossed Greens with Avocado Dressing
Spicy Orange & Jicama Salad
Warm Flour Tortillas
Shredded Lettuce, Chopped Tomatoes & Sour Cream
House Smoked Pulled Pork with Green Chili Sauce
Chicken Fajitas with Sautéed Peppers
Spanish Rice
Refried Beans

28.00 per person

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Dinner Entrée Buffets

All buffets are served with assorted warm bread rolls & butter, freshly brewed coffee and your choice of two desserts

The Bookcliff

Mixed Green Salad with Tomato & Cucumber
Ranch & Italian Dressings
Macaroni Pasta Salad
Breast of Chicken Sautéed, Caper Cream Sauce
Roasted Loin of Pork with Fruit Compote Topping
Whipped Red Skin Potato & Green Onion
Rice Pilaf
Buttered Broccoli & Baby Carrot
28.00 per person

The Executive Prime Rib

Baby Spinach Salad with Tomato, Crumbled Feta, Sliced Red Onion
Balsamic Vinaigrette
Quinoa Corn Salad
Chef Carved Prime Rib with Au Jus & Creamed Horseradish
Roasted Brussel Sprouts
Buttered Broccoli & Baby Carrot
Roasted Red Skin Potato
34.00 per person

Your Choice of two Desserts

Warm DoubleTree Chocolate Chip Bread Pudding with Sauce Anglaise
Decadent Chocolate Fudge Layer Cake
Cream Cheese Frosted Carrot Cake
Strawberry Layered Cream Cake
New York Cheesecake
Warm Fruit Cobbler & Chantilly Cream

Minimum of 25 persons



Hors D'oeuvres

25 pieces per order

Hot Items

Vegetarian Spring Rolls, Asian Dipping Sauce	48
Chicken Drumette, Sesame Soy Dipping Sauce	50
Swedish Meatballs with Paprika Cream Sauce	50
Bacon Wrapped Water Chestnut Rumaki	60
Prosciutto Wrapped Figs	60
Chicken Satay with Thai Dipping Sauce	70
Fried Ravioli with Marinara Sauce	70
Mini Beef Wellington	90
Raspberry Brie Pockets in Phyllo	95

Cold Items

Fresh Fruit Kebobs with Yogurt Dipping Sauce	65
Honey Ham Wrapped Asparagus	65
Oriental Chicken Salad in a Won Ton Cup	65
Assorted Silver Dollar Sandwiches	65
<i>Turkey, Roast Beef, Tuna Salad & Egg Salad</i>	
Smoked Salmon Mousse on Crostini	80
Chilled Gulf Shrimp with Horseradish Cocktail Sauce	Market Price

Platters

(Serving approximately 25 persons)

Fresh Vegetable Crudités with Ranch Dipping Sauce	95
Seasonal Fresh Fruit & Berries with Yogurt Sauce	100
Fresh Whole Strawberries with Chantilly Cream	110
Domestic & Import Cheese Platter with Crackers	165
Smoked Salmon with Capers, Egg & Red Onion	195

Hot & Cold Items can be Butler Serviced for an Additional Cost.

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may increase your risk of food borne illness.



Banquet Bar Services

Bar Set Up Fee with one Bartender \$50.00 each

Well Drinks	6.25
Call Drinks	7.25
Premium	8.25
Well Martini	8.50
Call Martini	9.50
Premium Martini	10.50
Domestic Beer	4.50
Import Beer	5.50

Champagne

Champagne Toast	2.50/person
Sparkling Cider	2.50/person

Cooks California 22.00/Bottle

Beer Kegs

Bud Light, Coors Light

325.00/each

Local Wines

Two Rivers Winery Chardonnay, Cabernet, & Merlot

8.25/glass

House Wine

Foxbrook, California Vineyards Chardonnay, Cabernet, Merlot & Beringer White Zinfandel

6.25/glass

*Any wines from our wine list may be purchased.
Client will be billed for the amount ordered whether used or not.*

Additions

Cocktail Service	25.00 per hour, 2 hour minimum
Wine Bottle Corkage Fee	30.00 per bottle
Pitchers of Soda with Refills	9.00 per pitcher

Hosted Bar Service will include a 21% gratuity