

DINNER

Hors D'Oeuvres

Chef's Choice Combination Platter

This is what we do best! Leave the selections to the Chef to come up with a combination platter that compliments your meal choice.

Mango Spiced Prawn Cakes

With Tomato Basil Relish and Citrus Aioli

Smoked Trout Dip

Served with Crostini

Caprese Skewers

With fresh Mozzarella, Basil and Roasted Tomatoes

Raw Seasonal Vegetable Crudites

With Hummus and Ranch Dip

Bacon & Chili Breadsticks

Sweet Chili rubbed Bacon around Grissini Breadsticks

Duck Tostada

On fried Corn Tostada with Sambal Olek Sour Cream

Chef's Choice Artisan Cheeses

With Orange and Fig Compote and Water Crackers

Lump Crab Cakes

With Roasted Red Pepper Rouille

Thai Chicken Satay

With spicy Peanut Sauce

Prosciutto and Aged Cheese

Served with Orange and Fig Compote

Chilled Shrimp

Served with homemade Cocktail Sauce

Entrées

All-natural, Frenched Pork Chop

Grilled, thick-cut, served with Dijon Mustard glaze

Chipotle & Sweet Basil Hanger Steak

With Wild Forest Mushrooms, Red Wine reduction Sauce

Butternut Squash Ravioli

Served with Toasted Walnut and Sage Butter Sauce

Grilled Chicken and Vegetables

Herb-rubbed Chicken and Roasted Vegetables served with a spicy Peanut Satay Sauce

Macaroni & Cheese

A creamy blend of Cheddar and Gruyère Cheeses with a Breadcrumb topping

Rustic Duck Confit Tart

Flaky Pie Crust, tender Duck Confit and layers of Scalloped Potatoes and Cream

Roast Beef

Tender Beef cooked in Red Wine and Tomatoes with Mushrooms and Pearl Onions, topped with Sweet Cream mashed Potatoes

Beef Ribeye

Individually-wrapped Ribeyes available with custom herb-rub

Beef Tenderloin ~ Filet Mignon

Melt-in-your-mouth, Colorado all-natural Beef:

- * individually-wrapped fillets for you to grill to your liking
- * pan-seared Boursin-stuffed fillets ready to heat-and-eat
- * grilled whole Tenderloin ready to heat-and-serve

Stuffed Acorn Squash - vegetarian (½ Squash)

With Forest Mushrooms & Sweet Pea Risotto and Fresh Herb Pesto Oil

Spinach & Mushroom Tart - vegetarian

On a Sesame Oat Crust with Roasted Red pepper Aioli

Desserts

English Sticky Toffee Pudding

With house-made Caramel Sauce

New York-style Lemon Cheesecake

Topped with Blueberry Compote

Apple & Blackberry Crumble

With Cinnamon spiced Oats, Nuts, Sunflower Seeds & Cream

Ice Cream

Ben & Jerry's pints of Vanilla, Chocolate, Strawberry

Brownies & Cookies Platter

ie. White Chocolate & Macadamia, Double Chocolate

Yogurt Parfaits with Amaretti Cookies

Healthy and light with Berries and crushed Amaretti

Chocolate Truffle Layer Cake