

COPPER MOUNTAIN BANQUET MENU



**PROFESSIONAL MEETING CENTER
COPPER MOUNTAIN, COLORADO**

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CATERING POLICIES & GUIDELINES

The Group Services staff of Copper Mountain Resort is dedicated to working with you, as a team, toward the complete success of your event. Your Services Manager is available to answer any questions you may have regarding the following information.

Catering Banquet Event Order Deadline

All catering BEO's must be received with exact menu selections, function room set-up, special requests and the client's signature no less than 21 days prior to the start of the event. Copper Mountain Resort cannot guarantee availability or pricing if these requirements are not met. Events will not proceed without returned, signed banquet event orders and fulfilled billing payment requirements, per the contract.

The Banquet Culinary team is not set up to take orders at the tables in a Banquet function. Thus, if a group requests a "choice of" entrée for their guests at a plated lunch or plated dinner, the group contact must collect the entrée counts and provide those numbers to their Conference Services Manager (72) business hours prior to event. A "choice of" three entrees which will include a vegetarian option can be offered to groups. Each guest will be served the identical salad, soup and dessert chosen by the group contact and the Chef will prepare the identical starch and vegetable to accompany each entrée. The charge for all entrees will be equal to the highest priced entrée item chosen by the group contact. In order to deliver entrees efficiently, the group contact will be required to prepare place cards which indicate which entrée the individual is having for the meal. Substitutions and changes will not be allowed once the guarantee is provided.

Menu Guarantees

Copper Mountain Resort must receive the guaranteed number of attendees no later than 12pm, **three business days** in advance of the event. The menu guarantee number is not subject to reduction once this deadline has passed. All charges will be based on the guarantee or the actual number served if greater than the guarantee. Three business days prior to each function we must have all guaranteed counts for food and beverage along with any set up and A/V changes.

Food Policies

Food prices can be guaranteed within six months in advance of the function. Food and beverage prices are subject to a 20% service charge, in addition to Colorado sales tax and resort surcharge. Children ages 4-12 are discounted 20% off of buffet pricing. If a plated entrée is selected, please request a "Children under 12 Plated Menu" from your Service Manager.

The Colorado Food and beverage License prohibits Copper Mountain Resort from packaging unused food for later consumption. It also prohibits the transfer of food items from one function to another. The client may not remove food and beverages remaining after a function from the function room.

All food and beverage served in a function space must be purchased through Copper Mountain Resort. The patron or any of the patron's attendees may not bring food or beverage of any kind into the resort. Copper Mountain Resort reserves the right to charge the group masterbill should a group overlook this policy.

Alcoholic Beverages

The only alcoholic beverages permitted at Copper Mountain Resort are those provided by Copper Mountain in accordance with its liquor license.

For functions where alcoholic beverages are served, Copper Mountain Resort alcoholic beverage license requires that proper identification (photo ID) be produced for any person of questionable age. We refuse alcoholic beverage service if the person is either under age or cannot produce identification. It is the responsibility of Copper Mountain under Colorado liquor code to refuse beverage service to any person who appears intoxicated.

Function Room Set-ups

Function space is assigned based on the guaranteed number of attendees anticipated. Copper Mountain Resort reserves the right to change any assigned locations, should there be any increase or decrease in the estimated number of attendees, or should there be a change in your program or itinerary. Depending on the overall program, including food and beverage commitments, a meeting room rental may apply.

Available function room set-ups are as follows: rounds, crescent rounds, classroom, theater, boardroom, hollow square, and u-shape. Set-up includes pads, pens, candy, water pitchers, draping and skirting. Basic center pieces and votives are also available upon request at no additional charge.

Reset Charge

If changes are made to a function within 48 hours of your event, a \$150.00 reset charge will be posted to the group's masterbill. The reset charge will be subject to a higher labor fee for an extensive room set change.

Outdoor Functions

At the time of booking, appropriate indoor space will be reserved as a backup for all outdoor functions. Copper Mountain reserves the right to make the decision to move any outdoor function to the inside alternate location based on current and/or impending weather, as predicted by the National Weather Service, to include rain, snow, temperature and/or wind conditions.

The decision to move functions will be made, after consultation with the group meeting planner and your Services Manager, at 9am for luncheons and 1pm for dinners and receptions. Should the weather report indicate a 60% or greater probability of inclement weather, all outdoor functions will be moved to the alternate inside location.

Entertainment, Flowers, Recreation and Themed Props

Your Services Manager will be pleased to make arrangements for any enhancements you wish to add to your scheduled functions.

Decorations

All decorations must be approved by your Group Services Manager.

Attendee Behavior

Clients will conduct their function in an orderly manner and in full compliance with rules of Copper Mountain Resort, all applicable laws, ordinances and regulations. Copper Mountain Resort reserves the right to control the noise volume inside and outside function rooms for the consideration of others. Copper Mountain reserves the right to exclude or eject all objectionable persons from the function(s) and the Copper Mountain premises, without liability.

Damage, Loss & Cleaning

No staples, glue, tape, or nails will be allowed on walls, ceiling, or fixtures, unless approved by Copper Mountain Resort. No glitter or confetti is allowed. In the event that any of the aforementioned is used without the approval of Copper Mountain Resort authorization, the client will pay the cost of any cleaning, repair, and/or replacement. Any damage incurred to Copper Mountain Resort premises, extraordinary debris requiring special cleaning, will be charged to the client. Copper Mountain is not responsible for the retention or removal of any signs, banners, decorations or other equipment used at Copper Mountain Resort. Smoking is not permitted within indoor facilities.

Security

Copper Mountain Resort is not responsible for the loss of materials, equipment, or personal belongings.

Security services are available through your Services Manager. Additional charges will apply.

C O N T I N E N T A L B R E A K F A S T

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Serve time is 1.5 hours.
Continental Breakfast Buffets require a 12-person minimum.
A \$25 service charge will apply for groups that do not meet this minimum.

COPPER BAKERY BASKET [CB-1]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Copper Bakery Basket
An Assortment of Fresh Baked Pastries
Served with Fruit Preserves and Creamery Butter
Chilled Breakfast Juices
12.25

THE CONTINENTAL DIVIDE [CB-2]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Copper Bakery Basket
An Assortment of Fresh Baked Pastries and Bagels
Served with Fruit Preserves, Cream Cheese and Creamery Butter
Morning Cereals
Chilled Breakfast Juices, 2%, and Skim Milk
14.50

THE HEALTHY GOLD RUSH [CB-3]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Morning Cereals
Assortment of Fruit Yogurts
Smoked Salmon Platter
Served with Red Onion, Capers, Hard Cooked Egg, Herbs and Cracked Pepper
Copper Bakery Basket
An Assortment of Fresh Baked Pastries and Bagels
Served with Fruit Preserves, Cream Cheese and Creamery Butter
Chilled Breakfast Juices, 2% and Skim Milk
17.95

BREAKFAST ON THE RUN [CB-4]

Large Breakfast Muffin
Fruit Yogurt Cup
Fresh Whole Fruit
Chilled Breakfast Juices
13.25

BREAKFAST: BUFFETS

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Serve time is 1.5 hours.
Breakfast Buffets require a 35 person minimum.
A \$50 service charge will apply for groups that do not meet this minimum.

SUMMIT SUNRISE [BB-1]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Assortment of Fruit Yogurts
Granola and a Variety of Breakfast Cereals
Farm Fresh Scrambled Eggs Laced with Fresh Chives
Hickory Smoked Bacon and Maple Link Sausage
Home Style Breakfast Potatoes
Copper Bakery Basket
An Assortment of Fresh Baked Pastries and Bagels
Served with Fruit Preserves, Cream Cheese and Creamery Butter
Chilled Breakfast Juices, 2% and Skim Milk
17.95

AMERICAN FLYER [BB-2]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Granola and a Variety of Breakfast Cereals
Assortment of Fruit Yogurts
Denver Scrambled Eggs with Country Ham, Bell Peppers and Onions
Amaretto French Toast Served with Vermont Maple Syrup
Hickory Smoked Bacon
Copper Bakery Basket
An Assortment of Fresh Baked Pastries and Bagels
Served with Fruit Preserves, Cream Cheese and Creamery Butter
Chilled Breakfast Juices, 2% and Skim Milk
20.25

TUCKER MOUNTAIN MORNING [BB-3]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Smoked Salmon Platter
Served with Red Onion, Capers, Hard Cooked Egg, Herbs and Cracked Pepper
Beef Tenderloin Eggs Benedict
Served on English Muffins with Sauce Bearnaise
Crab and Potato Cakes
Served with Fresh Chive and Crème Fraiche
Apple Filled Crepes Topped with Seasonal Berry Coulis
Copper Bakery Basket
An Assortment of Fresh Baked Pastries and Bagels
Served with Fruit Preserves, Cream Cheese and Creamery Butter
Chilled Breakfast Juices, 2% and Skim Milk
29.75

BRUNCH: BUFFETS

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Serve time is 1.5 hours.
Breakfast Buffets require a 35 person minimum.
A \$50 service charge will apply for groups that do not meet this minimum.

LE CIRQUE [BB-4]

Baked Brie En Croute
with fresh Raspberries, Strawberries, Blueberries and Flatbreads
Smoked Salmon
*Served with Capers, Sweet Red Onion, Hard Boiled Egg and
Dill Crème Fraiche with Bagels*
Butter croissants, Hazelnut and Chocolate Pithiviers, French Macaroons
and Chocolate Profiteroles
Fried Eggs
with Warm Lentil Salad and Lardons (bacon)
Grande Marnier Cranberry Stuffed French Toast
served with Vermont Maple Syrup
Banana Orange Stuffed Crepes
Chilled Breakfast Juices, 2% and Skim Milk
27.00

THE STORM KING [BB-5]

Presentation of Fresh Melons, Pineapple and Seasonal Berries
Copper Mountain Bakery Basket
To include Cherry Pecan Coffee Cake and Filled Croissants
Smoked Trout Display
Hardboiled Egg, Caper Relish and Assorted Crostini
Display of International and Domestic Cheese
With Salami, Parma Ham, Marinated Artichokes, Tomatoes and Greek Olives
Arugula, Spinach and Baby Greens
Poached Pears, Candied Pecans, Gorgonzola Cheese and Balsamic Fig Vinaigrette

Select Three Entrees:

Chef's Benedict
Croissant Halves, Pancetta, Poached Eggs and Sundried Tomato Hollandaise
Baked Stuffed Sole
Toasted Orzo Pilaf and Chervil Beurre Blanc
Chef Attended Belgian Waffle Station*
*Prepared to order with Berry Compotes, Raspberry Honey Butter,
Lingonberry Syrup and Chambord Whipped Cream*
Chef Attended Carved Prime Rib of Beef*
Horseradish Sauce, Grain Mustard and Cabernet Jus
Breast of Chicken Saltimbocca
Prosciutto Ham, Sage and Sicilian Tomato Sauce
Oven Baked Strata
*Layered with French Bread Cubes, Spinach, Artichokes, Roasted Peppers,
Gruyere and Parmesan Cheeses*
Chef Attended Carved Rack of Pork*
Hard Cider Apple Glaze

Yukon Gold Sweet Potato Gratin
Braised Red Cabbage, Spaghetti Squash and Baby Carrots
Assorted Fresh Baked Cottage Rolls and Artisan Breads with Creamery Butter
Chocolate Tuaca Torte
Assorted Berry Sorbets and Sweet Bites
Chilled Breakfast Juices, 2% and Skim Milk
50.00

TAILOR YOUR BREAKFAST BUFFET

Personalize your breakfast buffet by adding any of the following.
Prices listed are per person.

Amaretto French Toast
served with Vermont Maple Syrup
2.75

Buttermilk Pancakes
served with Vermont Maple Syrup
2.75

Vegetable Quiche
*Tomato, Onions, Peppers, Spinach
and Swiss Cheese*
2.75

Buttermilk Biscuits and Sausage Gravy
2.75

Apple Cinnamon Buttermilk Pancakes
*served with Apple Butter and
Vermont Maple Syrup*
2.75

Apple Filled Crepes
topped with a Seasonal Berry Coulis
3.00

Banana Walnut Buttermilk Pancakes
served with Vermont Maple Syrup
3.00

Blueberry Buttermilk Pancakes
served with Vermont Maple Syrup
3.00

Fruit Smoothie Station**
3.00

Sliced Smoked Ham
Topped with Honey Pineapple Glaze
3.00

Cheese Blintzes
Ricotta Cheese and Berry Coulis
4.00

Smoked Salmon Platter
*Served with Red Onion, Capers, Hard Cooked
Egg, Herbs and Cracked Pepper
Bagels and Cream Cheese*
4.75

Omelets Prepared to Order*
*Your Choice of Smoked Salmon, Ham, Sausage,
Cheeses, Onions, Peppers, Salsa,
Asparagus, Mushrooms, Scallions, Tomatoes
and Spinach*
4.50

Chef Attended Waffle Station*
*Freshly prepared Belgian waffles with your
choice of berry compotes, milk chocolate drops,
raspberry honey butter, Lingonberry syrup,
Chambord whipped cream and
candied hazelnuts*
5.50

* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests).

**Staff attended fee of \$50.00 per hour for made-to-order smoothies (1 Staff for every 20 guests).

TABLE SERVICE BREAKFAST

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Table Service Breakfasts require a 20 person minimum.
A \$50 service charge will apply for groups that do not meet this minimum.

EARLY RISER [TB-1]

Centerpiece Bakery Basket
Served with Fruit Preserves and Creamery Butter
Farm Fresh Scrambled Eggs
Laced with Fresh Chives
Crisp Hickory Smoked Bacon
Lyonnais Potatoes
Sliced Fruits
Chilled Breakfast Juices
17.00

MORNING GLORY [TB-4]

Centerpiece Fruit Platter
Quiche Lorraine
Bacon, Spinach, and Gruyere
Toasted Pound Cake
Served with Cinnamon Honey and Fresh Berries
Chilled Breakfast Juices
17.95

SANTA FE [TB-2]

Cinnamon Roll Centerpiece
Orange and Jicama Cocktail
Southwest Huevos
Flour Tortilla, Black Beans, Scrambled Eggs, Tomatoes, Scallions
Smothered with Green Chile Sauce and Cheddar Cheese
Chilled Breakfast Juices
18.75

UNION CREEK [TB-3]

Centerpiece Bakery Basket
Served with Fruit Preserves and Creamery Butter
Farm Fresh Scrambled Eggs
Seared Rocky Mountain Trout Filet
Served with Chive Butter
Steamed Asparagus Provencale
Chilled Breakfast Juices
20.00

BREAKFAST: A LA CARTE

Basket of Whole Fresh Fruit	\$2.00 per person
Individual Low Fat Fruit Yogurt Cups	\$2.50 per person
Assortment of Breakfast Cereals with 2% Milk	\$2.95 per person
Granola with Toppings and 2% Milk	\$2.95 per person
Fresh Baked Pastry Basket	\$4.50 per person
Fresh Baked Pastry Basket with Bagels	\$6.50 per person
Sunburst of Fruit	\$195.00 per order
<i>Seasonal Selection of Ripe Melons, Berries and Grapes</i>	
1 order serves approximately 50 guests (available in ½ and ¼ orders)	

PASTRIES: A LA CARTE

All Prices Are Per Dozen

Breakfast Bread <i>Banana or Pumpkin (10 slices per loaf)</i>	\$8.50
Coffee Cake	\$15.50
Mini Cinnamon Rolls	\$17.00
Mini Muffins	\$20.00
Scones	\$23.00
Assorted Petite Croissants	\$25.00
Bagels with Butter, Cream Cheese and Jam	\$28.00
Large Fruit or Cheese Danish	\$32.00
Large Muffins	\$37.00
Large Cinnamon Rolls	\$40.00
Plain Croissants	\$42.00
Almond Croissants	\$45.00
Chocolate Croissants	\$45.00
Cheese Croissants	\$48.00

BEVERAGES: A LA CARTE

HOT BEVERAGES

One gallon of coffee provides approximately (10) 12 ounce servings

Featuring Seattle's Best Freshly Brewed Coffee, Decaffeinated Coffee and an Assortment of Fine Teas \$44.00 per gallon

Hot Cocoa with Mini Marshmallows \$36.00 per gallon

Spiced Hot Cider with Cinnamon Sticks \$36.00 per gallon

COLD BEVERAGES

Iced Tea with Lemon \$30.00 per gallon

Lemonade or Fruit Punch \$30.00 per gallon

Chilled Fruit Juices (Choice of Two) \$3.00 per person
Orange, Grapefruit, Tomato, Apple, Cranberry \$20.00 per 64 oz. pitcher

Milk - Whole, 2% or Skim \$20.00 per 64 oz. Pitcher

Assorted Chilled Sodas \$2.50 each

Fruit and Mineral Seltzers \$2.50 each

Dasani Bottled Water, 20 ounces \$3.00 each

Minute Maid Bottled Juice \$3.00 each
Apple, Orange, Cranberry-Apple-Raspberry

Powerade \$3.25 each

Vitamin Water \$3.75 each

Red Bull \$4.50 each

Rock Star Energy Drink \$4.50 each

Full Throttle Energy Drink \$5.00 each

THEME BREAKS

Theme Breaks are for Meeting Groups Only

Serve time – 30 minutes

Breaks may be extended by thirty minute increments for a charge of \$3.00 per person per half hour.

BALL PARK

Assorted Jumbo Pretzels
Apple Cinnamon, Jalapeno Cheese and Salted
Domestic Cheeses
Lahvosh Crackers and Mustard
An Assortment of Chilled Sodas
Seattle's Best Coffee Service
Dasani Bottled Water, 20 ounces
\$8.25

AFTER SCHOOL SPECIAL

Fresh Baked Jumbo Cookies
Double Chocolate Brownies
Rice Krispy Treats
Individual 2% and Chocolate Milk
Seattle's Best Coffee Service
Dasani Bottled Water, 20 ounces
\$9.25

COPPER RED HOTS

Corn Dogs
Beer Mustard
Salted Pretzels
Queso Dip
Mini Assorted Cupcakes
Seattle's Best Coffee Service
An Assortment of Chilled Sodas
\$9.25

FIESTA SIESTA*

Hot Queso Dip with Chorizo,
Ancho Chicken, Pinto Beans,
Tomato and Jalapenos
Served with Tortilla Chips and Chipotle Flatbread
Strawberry Virgin Margaritas
On the rocks
\$9.25

* Additional flavors and tequila shooters
available upon request. Check with your
Conference Services Manager for pricing.

THE CHEESE CROCK

Warm Asiago and Artichoke Dip
French Bread
Sliced Fruit and Berries
Dasani Bottled Water, 20 ounces
An Assortment of Chilled Juices
\$9.25

THE HIGH ALTITUDE

Energy Bars and Granola Bars
Whole Fresh Fruit
Seattle's Best Coffee Service
An Assortment of Chilled Sodas
Dasani Bottled Water, 20 ounces
\$9.25

TONS OF FUN

Assorted Individual Ice Cream Bars
An Assortment of Chilled Sodas
Seattle's Best Coffee Service
Dasani Bottled Water, 20 ounces
\$9.25

HOT, HOT, HOT!

Chipotle Glazed Hot Wings
Honey BBQ Glazed Wings
Celery and Blue Cheese
Cream Cheese Bacon Wrapped Jalapenos
Mini Green Chile Cheddar Muffins
Raspberry Butter
An Assortment of Chilled Sodas
Dasani Bottled Water, 20 ounces
\$12.50

“ TAKE A BREAK ”

Theme Breaks are for Meeting Groups Only

Serve time – 15 minutes

Breaks may be extended by fifteen minute increments for a charge of \$3.00 per person per quarter hour.

HEALTHY MORNING

Assortment of Whole Fresh Fruit

Quick Breads

Banana, Zucchini, Apple Raisin and Pumpkin

served with Orange Marmalade and Strawberry Preserves

An Assortment of Chilled Juices

Dasani Bottled Water, 20 ounces

\$14.50

HEALTHY AFTERNOON

Sushi Rolls with Seaweed Salad

California Rolls, Spicy Tuna Rolls, Salmon Rolls

Wasabi, Soy and Pickled Ginger

Dasani Bottled Water, 20 ounces

\$16.75

ENERGY

Clif Bars and Power Bars

Granola Bars

Trail Mix

Assortment of Whole Fresh Fruit

Chocolate Covered Espresso Beans

Smoothies*

Strawberry Banana and Peach

Powerade

Dasani Bottled Water, 20 ounces

\$14.50

CREATIVE

Cheese & Crackers

Vegetable Crudite

Roasted Red Pepper Hummus and Pita Chips

Focaccia Bites

Smoked Chicken and Black Bean Empanadas

Sweet Chile Marmalade

An Assortment of Chilled Sodas

Dasani Bottled Water, 20 ounces

\$19.00

* Staff fee of \$50.00 per employee for blending station in room (1 Staff for every 20 guests).
Additional “Healthy”, “Energy” and “Creative” activities available to enhance your experience.
Please consult your Conference Services Manager for further information.

BREAKS: A LA CARTE

Whole Fresh Fruit	\$2.25 per person
Assorted Granola Bars	\$2.50 per person
Bags of Assorted Chips	\$2.50 per person
Cajun/Spicy Bar Mix	\$2.50 per person
Vegetable Crudite with Dip	\$2.75 per person
Trail Mix	\$2.95 per person
Fresh Baked Double Chocolate Brownies	\$3.00 per person
Potato Chips with Ranch Onion Dip	\$3.00 per person
Fresh Baked Jumbo Cookies	\$3.00 per person
Frozen Snickers	\$3.75 per person
Fruit Tray	\$3.90 per person
Ben & Jerry's Ice Cream Bars or Cups	\$4.00 per person
Fresh Baked Bread Sticks with Marinara Sauce	\$4.00 per person
Assorted Energy Bars	\$4.25 per person
Colorful Tortilla Chips with Salsa and Guacamole	\$4.25 per person
Cheese and Crackers	\$4.75 per person
Hot Jumbo Pretzels: Served with Gourmet Mustard	\$4.75 per person
Espresso Beans	\$5.95 per person
Deluxe Mixed Nuts	\$25.00 per pound

MEALS TO GO

The Sportsman Special, Veggie Delight and Cattleman's Lunch are available in a wrap option.
Beverage options for your "to go" lunch can be found on page 8.

- Groups of 100 or more are allowed (3) meat selections plus a vegetarian entrée.
- Groups of 99 or less are allowed (2) meat selections plus a vegetarian entrée.

COBB SALAD [BOX6]

Crisp Romaine and Field Greens, Diced Tomato,
Diced Chicken, Smoked Bacon, Fresh Corn,
Gorgonzola Cheese, Fresh Avocado and
Hard Boiled Egg
Choice of Burgundy Vinaigrette or Blue Cheese
Dressing
18.25

PICNIC BASKET [BOX3]

Chilled Southern Fried Chicken
Three Pieces of Honey Stung Chicken
18.25

SPORTSMAN SPECIAL [BOX1]

Your Choice of Deli Style
Roast Turkey Breast and Swiss on a Croissant
With Lettuce, Tomato and Onion
Or
Cured Ham and Provolone on Marble Rye
With Lettuce, Tomato and Onion
19.00

VEGGIE DELIGHT [BOX4]

Grilled Vegetables and Hummus
on a Whole Grain Roll
*With Monterey Jack Cheese,
Roasted Red Peppers and Sprouts*
19.00

CATTLEMAN'S LUNCH [BOX2]

Shaved Roast Beef, Provolone Cheese and Red
Onions on a Parmesan Hoagie
With BBQ Mayonnaise, Lettuce and Tomato
19.00

SMOKED CHICKEN CLUB [BOX7]

Smoked Chicken, BBQ Mayonnaise, Cheddar
Cheese, Applewood Smoked Bacon, Lettuce
and Tomato on a Garlic Parmesan Hoagie
19.00

WRAP IT UP [BOX5]

Spinach Pesto Wrap
*Arugula, Romaine, Genoa Salami, Oven Dried
Tomatoes, Pine Nuts and Shaved Pecorino*
19.00

CUSTOMIZE YOUR BOX LUNCH

All of the above selections are accompanied with your choice of four of the following:

Farfalle Pasta Salad
Roma Tomatoes, Peppers, Artichoke Heart, Calamata Olives and Capers
Tossed with Pesto Vinaigrette

New Potato Salad
Red Onions, Celery and Whole Grain Mustard

Fresh Fruit Salad
Whole Fresh Fruit
Whole Kosher Dill Pickle
Potato Chips
Candy Bar
Chocolate Brownie
Chocolate Chunk or Oatmeal Raisin Cookie

LUNCHEON BUFFETS

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas or Iced Tea with
Lemon

Serve time is 1.5 hours

Luncheon Buffets require a 35 person minimum

A \$50 service charge will apply for groups that do not meet this minimum

POTATO BAR [LB-1]

Baked Idaho Russets

*Served with Butter, Sour Cream, Onions, Chives, Steamed Broccoli and Cauliflower
Cheddar Cheese, Gorgonzola Cheese, Bacon, Ham and Chili Rojo*

Colors of Copper Salad

Wild Field Greens Tossed with Cucumber, Tomato, Mushroom and Red Onion

Served with Gorgonzola, Ranch and Balsamic Vinaigrette Dressings

Panzinella Salad

Roma Tomato, Cucumber, Red Onion, Garlic Croutons and Mozzarella Cheese

Tossed with Balsamic Vinaigrette

Cookies and Brownies

21.00

PICNIC BASKET [LB-5]

Panzinella Salad

Roma Tomato, Cucumber, Red Onion, Garlic Croutons and Mozzarella Cheese

Tossed with Balsamic Vinaigrette

Spinach Salad

Red Onion, Walnuts and Gorgonzola Cheese, Tossed with a Raspberry Vinaigrette

Farfalle Pasta Salad

Roma Tomatoes, Peppers, Artichoke Hearts, Calamata Olives and Capers

Tossed with Pesto Vinaigrette

Chilled Honey Stung Fried Chicken

Iced Watermelon

22.95

CHEF'S SOUP & SALAD BAR [LB-4]

New England Clam Chowder

Tomato and Sweet Basil Soup

Chef's Salad Bar

*Seasonal Field Greens with Smoked Ham, Grilled Chicken Breast, Honey Glazed Turkey
Tomatoes, Cucumbers, Mushrooms, Red Onions, Hard Cooked Eggs, Calamata Olives and
Croutons*

Gorgonzola, Cheddar and Swiss Cheese

Served with Balsamic Vinaigrette and Ranch Dressings

Spanish Peanut Bars

24.00

DENVER DELI LUNCHEON [LB-3]

Tossed Garden Greens
Layered with Tomato, Pepper, Carrot, and Cucumber
Served with Herb Vinaigrette and Ranch Dressings
Cavatappi Pasta Salad
Roma Tomatoes, Roasted Peppers, Artichoke Hearts, Calamata Olives
and Capers tossed with Pesto Vinaigrette
Deli Table with Fresh Baked Breads
Roast Beef, Smoked Breast of Turkey, and Honey Glazed Ham
Provolone, Swiss, and Cheddar
Large Croissants, Parmesan Hoagies and Seven Grain Wheat Bread
Condiment Platter
Crisp Romaine Lettuce, Sliced Tomatoes, Shaved Red Onion, and Kosher Dill Pickles
Dijon Mustard and Mayonnaise
Potato Chips
Cookies and Blondies
24.50

Optional Add-On:

Chef's Soup of the Day
2.00 per person

FAJITA GRILL [LB-8]

Roasted Corn and Black Bean Salad
Poblano Chilies, Red Pepper and a Cilantro Lime Vinaigrette
Southwestern Caesar
Jalapeno Croutons and Ancho Caesar Dressing
Grilled Marinated Chicken Breast
Grilled Marinated Skirt Steak
Shredded Aged Cheddar Cheese, Pickled Jalapenos, Sauteed Peppers and Onions,
Salsa de Casa, Sour Cream and Guacamole
Warm Flour Tortillas
Tri-Colored Tortilla Chips
Red Beans and Pasailla Chilies
Spanish Rice
Soapapillas with Raspberry and Mint Honey
25.00

Optional Add-Ons:

Breaded Cheddar Anaheim Rellenos
Fried Tacos Barbacoa
Achiote Marinated Talapia
Shredded Beef Barbacoa
Seasoned Ground Beef
3.50 per person per item

CARMINE'S PIZZERIA [LB-6]

Minestrone Soup Served with Grated Parmesan
Buffalo Wings
Spicy Jumbo Drumettes with Celery and Blue Cheese
Caesar Salad
Romaine Lettuce, Parmesan Cheese and Croutons, Tossed with Caesar Dressing
Assorted Chicago Style Pizza
Served with Red Chili Flakes and Grated Cheese
Mascarpone Cannolis
25.50

WESTERN GRILL [LB-9]*

Fresh Vegetable Salad
Grilled Squash, Balsamic Onions, Bell Peppers, Grape Tomatoes, Broccoli and Cauliflower
tossed in Sundried Tomato Vinaigrette
New Potato Salad
Red Onions, Celery and Whole Grain Mustard
Tossed Garden Greens
Layered with Tomatoes, Peppers, Carrots, Cucumbers
Served with Herb Vinaigrette and Ranch Dressings
Fresh Fruit Salad

Select Two from the Grill:

Marinated Chicken Breast
Colorado Beef Burger
BBQ Chicken Quarters
Veggie Burgers
Frankfurters
Bratwurst with Sauerkraut
Vegetable Brochette
Condiment Platter
Crisp Romaine Lettuce, Sliced Tomatoes, Shaved Red Onion and
Kosher Dill Pickles, Dijon Mustard, Mayonnaise, and Tomato Ketchup
Chili Rojo
Strawberry Shortcake Bar
26.50

HOME STYLE BUFFET [LB-10]

Tomato Vegetable Soup
Tossed Garden Greens
Layered with Tomato, Pepper, Carrot and Cucumber
Served with Herb Vinaigrette and Ranch Dressings
Grilled Marinated London Broil
Served with Sautéed Mushrooms and Boursin Sauce
Rocky Mountain Trout
Sautéed with Fresh Tomato, Scallion and Dill
Rosemary New Potatoes
Seasonal Vegetables
Apple Crumb Tarts
26.50

TASTE OF TUSCANY [LB-2]

Herb Garlic Focaccia
Caesar Salad

Romaine Lettuce, Parmesan Cheese and Croutons tossed with Caesar Dressing

Select Three Entrees

Chicken Piccata

*Sautéed Breast of Chicken with White Wine, Lemon and Capers
over toasted Orzo pasta*

Vegetable Lasagna

*Caramelized Onions, Roasted Peppers, Mushrooms and Spinach
with Ricotta and fresh Mozzarella*

Sausage Polenta and Peppers

*Hot and Sweet Italian Sausage, Sauteed Bell Peppers and Onions,
Gorgonzola Polenta and Marinara*

Crab Stuffed Giant Shells

*Served over Grilled Eggplant with a Spinach Pesto Cream and Fresh Lemon
Cannelloni*

*Ground Pork and Chicken rolled with Ricotta Cheese and Fresh Herbs
topped with Marinara and Bechamel*

Beef Straccato

*Braised Beef Shoulder served with Root Vegetables,
Rosemary Garlic New Potatoes and Chianti Demi Glace*

Bucatini Rustica

*Long Hollow Pasta Tubes with Pancetta, Radiccio, Rock Shrimp
and a Reggiano Tomato Cream Sauce*

Pappardelle and Pesto

*Extra Wide Pasta Noodles tossed with Grilled Chicken, Roasted Peppers, Artichoke Hearts,
Portobello Mushrooms and a Basil Pesto Cream Sauce*

Frangelica Hazelnut Cheesecake and Tiramisu

26.75

PANINI BUFFET [LB-11]

Antipasti Platter

*Prosciutto Wrapped Asparagus, Grilled Balsamic Mushrooms, Sopressatta, Fresh Mozzarella and
Roma Tomato, Fried Olives, Parmesan Fried Artichokes and Baked Stuffed Figs[^]*

Roasted Tomato and Fennel Soup

Tuscan Cavatappi Pasta Salad

Basil Pesto, Provolone Cheese, Roasted Peppers, Genoa Salami and Capers

Spinach Pesto Wrap

Arugula, Romaine, Genoa Salami, Oven Dried Tomatoes, Pine Nuts and Shaved Pecorino

From the Panini Grill:*

Grilled Focaccia with Rosemary Aioli, Shaved Chicken Breast, Oven Dried Tomatoes and Dill
Havarti

Grilled Focaccia with Cornichon Aioli, Roast Beef, Roasted Red Pepper, Fresh Basil and
Provolone Cheese

Tiramisu and Cannolis

29.00

[^]Antipasto is subject to change due to seasonality of produce.

*Chef fee \$100.00 per chef per hour for chef attended station – mandatory for Panini Grill
(1 Chef per 50 guests).

ARTISAN SANDWICH BUFFET [LB-12]

Select Two from the Soup Station:

Chard Tomato and Tortellini Bisque
Southwest Shrimp and Dorado Gazpacho
Roasted Corn and Pablano Chowder

Cream of Grilled Summer Squash
Cream of Five Onion Soup
Red Bean and Chicken Curry

Your choice of two from the following Artisan Salads:

Artichoke and Bean Salad
Roasted Green Beans, Cherry Tomatoes, Garbanzo Beans, Red Onion,
Artichoke Hearts, fresh Oregano and Red Wine Vinaigrette
Spinach and Grilled Fennel
Baby Spinach, Granny Smith Apples, Red Bell Pepper, Mushrooms,
Toasted Pecans, Fennel and Blue Cheese Dressing
Mediterranean Harvest Salad
Chopped Romaine, Cucumber, Sundried Tomatoes, Kalamata Olives, Feta Cheese,
Pepperoncini's, Red Onion, Garlic Croutons and Lemon Herb Vinaigrette
All American Potato Salad
Red Potatoes, Celery, Yellow Onion, Bacon, Hard Cooked Egg, Cheddar,
Yellow Mustard, Relish, Mayonnaise and Fresh Dill
Harvest Whole Grain Salad
Wheat Berries, Toasted Barley, Acorn Squash, Pumpkin Seeds, Granny Smith Apples,
Dried Cranberries and Green Onions with a Spiced Citrus Vinaigrette
Thai Vegetable and Noodle Salad
Rice Noodles, Bok Choy, Red Bell Peppers, Cucumbers, Carrots, Green Onions,
Fresh Mint, Fresh Basil, Dry Roasted Peanuts and Thai Dressing
Tortellini Vegetable Salad
Tri Color Cheese Tortellini, Basil Pesto, Olive Oil, Roasted Red Peppers, Red Onions,
Artichoke Hearts, Broccoli Florets and Parmesan Cheese

Your choice of two from the following Artisan Sandwiches.

All American Roast Beef
Extra Thick Wheat Bread, Horseradish Mayonnaise, Coarse Grain Mustard,
Roast Beef, Sharp Cheddar with Romaine and Tomato
Black Forest Ham
Smoked Ham, Grain Mustard, Mayonnaise, Double Swiss Cheese and Romaine on a Bavarian Pretzel Roll
Chipotle Chicken Barbeque Wrap
Boneless Chicken Breast, Chipotle BBQ, Romaine, Pepper Jack Cheese, Red Bell Pepper
and Crispy Onions in a Whole Wheat Tortilla
Montana Smokehouse Wrap
Roast Beef, Smoked Gouda, Romaine, Mesquite BBQ Sauce, Crispy Onions in a Whole Wheat Tortilla
Grilled Portobello
Multi Grain Roll with Olive Tapenade, Goat Cheese Spread, Grilled Portobello,
Red Bell Pepper, Baby Greens and Tomato
Stuffed Cajun Seafood
Sliced Hoagie Roll with Crabmeat, Baby Shrimp, Celery, Green Pepper, Onion and a Creole Remoulade
Turkey Harvest
Smoked Turkey, Cranberry Mayonnaise, Baby Spinach, Granny Smith Apples,
Sharp Cheddar on extra thick Wheat Bread
Muffaletta Rustico
Sliced Italian Hoagie, Olive Tapenade, Genoa Salami, Smoked Ham, Capicola,
Smoked Provolone Cheese, Romaine and Tomato
Wasabi Salmon Wrap
Seared Fresh Salmon, Lemon Wasabi Mayonnaise, Asian Slaw of Carrot Cucumber, Red Cabbage, Rice Wine Vinegar and Soy,
Pickled Ginger and Romaine in a Whole Wheat Tortilla
Thai Chicken Wrap
Boneless Chicken Breast, Thai Peanut Spread, Asian Slaw of Mint, Cilantro, Basil, Red Pepper,
Romaine, Cucumbers, Carrot, Sweet Chili Sauce and Lime Juice

Your choice of one from the following Artisan Desserts:

Apple Ravioli
Cream Cheese Dough filled with Apple Compote
Oreo Cheesecake
Balsamic Strawberry Trifle
Mascarpone Mousse, Balsamic Strawberries and Lady Fingers
Lemon Raspberry Napoleon
Layers of Lemon Curd, Fresh Raspberries and Puff Pastry

33.00

Copper Mountain Resort, Colorado
Gratuity 20%

■ 19 ■

Tax 5.775%, Surcharge 6%,

LEMON GRASS ACTION STATION BUFFET [LB-13]

Chef attended action station featuring Vietnamese noodle bowls. Each dish made to order with fresh vegetables, herbs and proteins. Menu consists of Appetizer, choice of Chicken Pho or Shrimp Curry and Dessert.

Pork Spring Rolls

Soft Rice Paper filled with Shredded Pork, Rice Noodles, Pickled Cucumbers, Carrots, fresh Mint and Vietnamese dipping sauce

Chicken Pho

Aromatic, velvety broth prepared with Star Anise, Ginger and traditional spices. The dish consists of Rice Noodles, Bok Choy, Red Pepper, Carrot, Shiitake Mushrooms, Bamboo Shoots, Bean Sprouts, pulled Chicken and a fresh herb mix of Cilantro, Scallion and Thai Basil.

Shrimp Curry

Vibrant Thai Green Curry Sauce with contrasting flavors of sweet and hot with Coconut Milk, Green Curry Paste, spicy Jalapenos, Cilantro, Shallots and Garlic. The dish consists of steamed Jasmine Rice, Bok Choy, Red Pepper, Carrot, shaved Onion, Sweet Potatoes, Shiitake Mushrooms, Snap Peas, Bamboo Shoots, Bean Sprouts, Shrimp and a fresh herb mix of Cilantro, Scallion and Thai Basil.

Green Tea Ice Cream with fresh melon

\$22.00

Mandatory Chef attended fee of \$100.00.

*****25 people minimum, 50 people maximum*****

TABLE SERVICE LUNCHEON

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas or Iced Tea with Lemon.
Fresh Baked Rolls with Butter.
Table Service Luncheons require a 20 person minimum.
A \$50 service charge will apply for groups that do not meet this minimum.
Add soup or salad for an additional \$4.00 per person.

GARDEN PANTRY [TL-9]

Cream of Potato and Leek
Chef's Salad
Gathered Field Greens, Julienne Smoked Ham, Roast Beef and Honey Roasted Turkey Breast
Ribbons of Swiss, Cheddar and Jack
Hard Cooked Egg, Tomato, Red Onion, Carrot Curls and Cucumber
Served with Herb Vinaigrette and Ranch Dressings
Apple Crumb Tarts
18.00

MEDITERRANEAN LUNCHEON [TL-8]

Panzinella Salad
Grape tomato, Cucumber, Red Onion, Herbed Focaccia Croutons, Fresh Basil
and Fresh Mozzarella Cheese tossed in a Golden Balsamic Vinaigrette
Grilled Chicken Milano
Sautéed with Olive Oil, Bell Peppers, Baby Spinach Leaves,
Calamata Olives, Red Onion with Garlic and Lemon
Served with Basil Risotto Cake
Chocolate Espresso Mousse Cake
20.00

CLUBHOUSE LUNCH [TL-2]

Cream of Asparagus Soup
Smoked Turkey Croissant
Served with Tomato, Hickory Smoked Bacon and Monterey Jack Cheese
New Potato Salad
Red Onions, Celery and Whole Grain Mustard
Fresh Fruit, Whipped Cream and Berries in an Almond Tulle Basket
21.00

CHICKEN POMMERAY [TL-5]

Tomato Vegetable Soup
Sautéed Breast of Chicken
Served with Rice Pilaf, Vegetable Medley and Pommeray Jus
Linzer Tart Served with Sauce Anglaise
21.50

ROCKY MOUNTAIN STREAM [TL-7]

Asparagus Salad
Butter Leaf Lettuce and Mushrooms
Tossed with Tarragon Vinaigrette
Seared Northwestern Steelhead Trout
Served with Calico Rice and Lemon Pepper Butter Sauce
Chocolate Mousse Served with Chambord Sauce
21.75

UNION MEADOWS [TL-4]

Hearts of Romaine
Roma Tomato, Carrot, and Cucumber
Served with Dijon and Dill Vinaigrette
Pecan Encrusted Breast of Chicken
Served with Wild Rice, Sautéed Baby Spinach, and Sauce Supreme
Chocolate Banana Cheesecake Served with Crème Anglaise
22.00

MESA VERDE [TL-3]

Pueblo and Corn Chowder
Roast Ancho Rubbed Pork Loin
Spanish Rice and Calabacitas
Soapapillas
Served with Cinnamon Honey
22.50

COPPER RIVER [TL-1]

Hearts of Palm Salad
Boston Bibb Lettuce and Baby Tomatoes tossed with Herb Vinaigrette
Seared Filet of Alaskan Salmon
Served on a Bed of Saffron Rice and Sautéed Spinach
Topped with Tomato and Caper Beurre Blanc
English Trifle
Layers of Pastry Cream with Spongecake, Whipped Cream and Fresh Berries
24.00

THE WRANGLER [TL-6]

Vine Ripe Tomato Salad
Sliced Tomato, Fresh Mozzarella and Tobacco Onion
Tossed with Cracked Pepper Vinaigrette
Seared Tournedos of Beef Tenderloin
Served with Roasted Rosemary New Potatoes, Cabernet Mushroom Glace
Lemon Meringue Tart with Raspberry Coulis
26.75

RECEPTION MIRRORS AND PLATTERS

One order serves approximately 50 people.
Serve time is 1.5 hours.

SNACK TRAY [RP-5]

*Chips and Dip
Nuts and Pretzels*
85.00

CRUDITE PRESENTATION [RP-3]

*Selection of Fresh Vegetables
Served with Herb Remoulade*
135.00

ROASTED RED PEPPER HUMMUS [RP-14]

Pita Chips and Tortilla Chips
175.00

BAKED BRIE EN CROUTE [RP-10]

Served with Seasonal Berries, Flat Bread and Lahvosh Crackers
195.00

SUNBURST OF FRUIT [RP-1]

Seasonal Selection of Ripe Melons, Berries and Grapes
195.00

WARM ASIAGO & ARTICHOKE [RP-13]

French Bread and Crisp Vegetables
225.00

CHEESES OF THE WORLD [RP-2]

*Imported and Domestic Cheeses Featuring
Harvarti, Gorgonzola, Brie, Cheddar, Swiss,
Smoked Gouda and Boursin
Served with Assorted Crackers*
235.00

DELI PLATTER [RP-12]

*Assortment of sliced meats and cheeses served with
Silver Dollar rolls, Dijon mustard and mayonnaise*
275.00

SCOTTISH SMOKED SALMON [RP-6]

*Served with Red Onion, Capers, Hard Cooked Egg, Herbs and Cracked Pepper
Lahvosh Crackers and Sauce Raifort*
280.00

CHILLED TENDERLOIN OF BEEF [RP-9]

*Served with Capers, Red Onions, Cracked Black Pepper and Cornichons
Boursin Cheese, Horseradish Sauce and Sliced French Bread*
295.00

CHILLED ATLANTIC SALMON [RP-7]

*Poached Salmon with Cucumber, Capers and Red Onion
Served with Dill Crème Fraiche*
330.00

ANTIPASTO GENOVESE [RP-4]

*Air Dried Meats, Fresh Mozzarella, Shaved Pecorino,
Marinated Artichokes and Mushrooms, Grilled Asparagus,
Roma Tomatoes and Calamata Olives
Served with Toasted Crostini*
335.00

PRESENTATION OF SMOKED SEAFOOD [RP-8]

*Smoked Salmon, Scallops, Oysters and Trout
Traditional Garnish with Raifort and Cocktail Sauce*
335.00

CAVIAR SERVICE [RP-11]

*Served with Hard Cooked Egg, Red Onion, and Crème Fraiche
Potato Blini and Toast Points*
675.00

CHILLED HORS D'OEUVRE

Based on 100 pieces per order.
Add \$50.00 per server per hour for Butler Service (1 Staff for every 35 guests).
Serve time is 1.5 hours.

DEVILED EGGS [CH-7]

140.00

STUFFED HEARTS OF CELERY [CH-11]

Stuffed with Alouette Cheese
140.00

BELGIAN ENDIVE [CH-10]

Served with Cucumber Dill Relish
185.00

TEA SANDWICHES [CH-5]

Breads with Assorted Savory Fillings
195.00

PROSCIUTTO WRAPPED ASPARAGUS [CH-8]

Served with Herb Cream Cheese
210.00

PROSCIUTTO AND MELON [CH-4]

225.00

CANAPE ESCOFFIER [CH-9]

Smoked Salmon, Shrimp Bouchee and Smoked Pheasant
290.00

COCKTAIL CRAB CLAWS [CH-2]

Served with Lemon and Cocktail Sauce

300.00

SEAFOOD SAMPLER [CH-3]

Shrimp Cocktail, Crab Claws and Oysters on the Half Shell

365.00

SESAME TUNA TARTAR [CH-12]

Served in an English Cucumber Cup

365.00

SUSHI AND CALIFORNIA ROLLS [CH-6]

Served with Wasabi, Soy and Pickled Ginger

365.00

ICED SHRIMP COCKTAIL [CH-1]

Served with Lemon and Cocktail Sauce

420.00

HOT HORS D'OEUVRE

Based on 100 pieces per order.
Add \$50.00 per server per hour for Butler Service (1 Staff for every 35 guests).
Serve time is 1.5 hours.

BUFFALO WINGS [HH-3]

Served with Celery Sticks and Ranch Dressing
195.00

VEGETABLE SPRING ROLL [HH-10]

Served with Chinese Hot Mustard and Sweet & Sour Sauces
195.00

FOCACCIA BITES [HH-14]

Pesto, Tomatoes and Mozzarella
225.00

SPANAKOPITA [HH-13]

Spinach and Feta Layered in Phyllo Dough
225.00

BRIE AND SPINACH MUSHROOMS [HH-5]

255.00

CHICKEN SATE' [HH-16]

Chicken Brochettes Served with Peanut Sauce
280.00

CRAB RANGOON [HH-9]

Served with Chinese Hot Mustard
280.00

DIM SUM [HH-12]

Won Ton, Egg Rolls and Pot Stickers
280.00

FOREST MUSHROOM STRUDEL [HH-2]

Chive and Boursin
280.00

SNOW CRAB MUSHROOM [HH-1]

Baked with Garlic Butter
280.00

PETITE CRAB CAKES [HH-7]

Served with Dill Crème Fraiche
290.00

BEEF SATE' [HH-11]

Steak Brochettes Served with Peanut Sauce
300.00

CLAMS CASINO [HH-8]

Marseilles Butter and Bacon
300.00

MINI CHICKEN WELLINGTONS [HH-6]

Puff Pastry with Grilled Chicken and Mushroom Duxelle
300.00

SMOKED CHICKEN & BLACK BEAN EMPANADAS [HH-17]

Sweet Chile Marmalade
300.00

COCONUT SHRIMP [HH-4]

Served with Mango Chutney
440.00

NEW ZEALAND LAMB CHOPS [HH-15]

Rosemary Jus
500.00

PASTA STATION* [HH-16]

Chicken Alfredo
Breast of Grilled Chicken, Pancetta, Asparagus and Mushrooms with Three Cheese Tortellini
Shrimp Pesto
Tossed with Farfalle, Peppers, and Scallions
Penne Italia
Sautéed Onion, Peppers, Sweet Sausage, and Mushrooms with Marinara
14.00 per person

* Mandatory Chef fee of \$100.00 per chef per hour (1 Chef per 50 guests).

THE CARVING BOARD

Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests).
All items are served with Silver Dollar Rolls.
Serve time is 1.5 hours.

CHEF CARVED MEATS

Honey Glazed Virginia Ham [C-7]

Herbed Mayonnaise and Dijon Mustard
Serves approximately 35
185.00

Roast Turkey [C-2]

Lingonberry Relish and Grained Dijon Mustard
Serves approximately 35
195.00

Top Round of Beef [C-5]

Creamy Horseradish, Herbed Mayonnaise and Grained Dijon Mustard
Serves approximately 40
220.00

Roast Beef Strip Loin [C-4]

Creamy Horseradish and Rosemary Jus Lie
Serves approximately 30
250.00

Roast Prime Rib of Beef au Jus [C-1]

Creamy Horseradish and au Jus
Serves approximately 30
250.00

Roast Tenderloin of Beef [C-3]

Creamy Horseradish, Grained Dijon Mustard and Rosemary Jus Lie
Serves approximately 20
250.00

Herb Encrusted Chef Carved Rack of Elk [C-6]

Lingonberry Jus
Serves approximately 30
495.00

COPPER MOUNTAIN STREET FAIR

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Serve time is 2 hours.

Street Fair buffets require a 75 person minimum.
A \$75 service charge will apply for groups that do not meet this minimum.

TUCKER MOUNTAIN

Presentation of Smoked Trout
Served with Red Onion, Hard Cooked Eggs and Capers, Lemons and Honey Mustard Dill Sauce
Peppered Beef Brochettes
Baked Brie en Croute Served with Seasonal Berries and Flat Bread

COPPER BOWL

New England Clam Chowder
Gathered Greens
Tossed with Tomatoes, Mushrooms, Carrots, Cucumbers, Served with Herb Vinaigrette and Ranch
Caesar Salad
Romaine Lettuce, Parmesan Cheese, and Croutons tossed with Caesar Dressing

RESOLUTION BOWL*

Chef Carved Colorado Prime Rib of Beef Served with Au Jus and Horseradish Sauce
Roast Tom Turkey
Silver Dollar Rolls and Butter

UNION PEAK

Shrimp Cocktail, Oysters on the Half Shell, Snow Crab Claws
Served with Cocktail Sauce, Mignonette and Lemon

PASTA STATION*

Chicken Alfredo
Breast of Grilled Chicken, Pancetta, Asparagus and Mushrooms with Three Cheese Tortellini
Shrimp Pesto
Tossed with Farfalle, Peppers and Scallions
Penne Italia
Sautéed Onion, Peppers, Sweet Sausage and Mushrooms with Marinara

JACQUES PEAK CHOCOLATE FOUNTAIN**

Your choice of white or dark chocolate
Please select (3) of the following for dipping: Fresh Peeled Bananas, Strawberries,
Pineapple, Banana Bread, Brownies, Blondies, Marshmallows or Pretzels

\$80.00

* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests per station).

**Mandatory server fee of \$50 per hour.

INTERNATIONAL STREET FAIR

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and Seasonal Teas.
Serve time is 2 hours.
Street Fair buffets require a 75 person minimum.
A \$75 service charge will apply for groups that do not meet this minimum.

MEXICO

Shrimp Cocktail Acapulco
*Jumbo Shrimp Poached in Tequila, Lime and Cilantro served in Blue Corn Tortilla Cup
with fresh Avocado, Cilantro and Chipotle Sauce*
Jalapeno Poppers
Bacon wrapped fresh Jalapenos stuffed with Cilantro Cream Cheese
Smoked Chicken Empanadas
*Roasted Green Chiles, Black Beans and Cheddar wrapped in Short Dough and Flash Fried
served with fresh Guacamole, Salsa de Casa and Spiked Sour Cream*

JAPAN

Miso Soup
Shiitake Mushrooms, Tofu and Scallions
Tempura Fried Chicken Sate with Japanese Tepanyaki Dipping Sauce
Calamari Salad
*Silkened seasoned Tofu, Bok Choy, Marinated Calamari Strips, Cucumber,
Savoy Cabbage Seaweed Salad*
Assorted Nigiri Sushi, California Rolls and Spicy Tuna Rolls
Pickled Ginger and Wasabi

BRAZIL

Carving Station*

Picanha
*Chef Carved Roasted Striploin of Choice Beef, Garlic Steak Butter
and Rosemary Black Pepper Vinaigrette*
Pure de Batata
Creamy Whipped Potatoes
Couve
Sauteed Collard Greens and Bacon

ITALY

Pasta Station*

Chicken Alfredo
Breast of Grilled Chicken, Pancetta, Asparagus and Mushrooms with Three Cheese Tortellini
Shrimp Pesto
Bell Peppers, Basil Pesto and Scallions with Farfalle Pasta
Penne Italia
Sautéed Onion, Peppers, Fennel Sausage, and Portobello Mushrooms and Charred Tomato Marinara

FRANCE

Chef Attended Hand Rolled Crepes*
Banana's Foster, Strawberries & Mascarpone, Chocolate Raspberry
Petite Pastries and Sweet Bites

\$89.00

* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests per station).

DINNER BUFFETS

All buffet selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Fresh baked dinner rolls and butter.
Serve time is 1.5 hours.
Dinner Buffets require a 35 person minimum.
A \$50 service charge will apply to groups that do not meet this minimum.

CHINA PALACE [DB-6]

Miso Soup
Shiitake Mushrooms and Scallions
Szechwan Slaw
Bok Choy, Savoy Cabbage, Carrots, Scallions and Snow Peas
Tossed with Sesame Dressing
Thai Chicken Spring Rolls
Served with Spicy Peanut Sauce, Hot Mustard and Sweet & Sour
Sweet and Sour Pork
Served with Carrots, Peppers and Pineapple
Sesame Seared Tofu Stir Fry
Tossed with Snap Peas, Broccoli, Carrot, Straw Mushrooms and Baby Corn
Basil Fried Rice with Thai Chiles, Egg and Scallion
Pineapple Upside Down Cake
43.00

FEAST OF SAN GENNARO [DB-1]

Fried Calamari
Served with Charred Tomato and Basil Aioli
Antipasto Genovese
Air Dried Meats, Fresh Mozzarella, Shaved Pecorino,
Marinated Artichokes and Mushrooms, Grilled Asparagus,
Roma Tomatoes, Calamata Olives and Toasted Crostini
Caesar Salad
Romaine Lettuce, Parmesan Cheese, and Croutons tossed with Caesar Dressing
Sautéed Chicken Piccata
Served on a bed of Farfalle Pasta with Lemon and Capers
Veal Saltimbocca
Served on a bed of Basil Risotto with Marinara Sauce
Ratatouille
Squash, Onion and Tomatoes
Breadsticks and Italian Garlic Loaves
Tiramisu and Vanilla Bean Panna Cotta
50.00

THE PLAINSMAN [DB-5]

Cream of Mushroom Soup
Finished with Crème Fraiche
Gathered Greens
Tossed with Tomatoes, Mushrooms, Carrots and Cucumbers
Served with Herb Vinaigrette and Ranch Dressings
Chef Carved New York Strip Loin*
In Cabernet Mushroom Jus
Sautéed Rocky Mountain Trout
In Citrus Sauce with Cracked Pepper
Rosemary and Garlic Roasted Red Potatoes
Bouquet of Garden Vegetables
Laced with Chive Butter
White Chocolate Raspberry Bread Pudding
51.00

COPPER CANYON BUFFET [DB-4]

Green Chile Rellenos
Smoked Duck Chimichangas
Ancho braised Duck, Black Beans, Rice and Cheddar
Roasted Corn and Bell Pepper Salad
Black Bean Confetti
Southwestern Crab Salad
Shredded Cabbage, Jicama Sticks, Poblano Peppers, Rock Crab,
Grape Tomatoes and Fresh Avocado in Cilantro Lime Dressing
Baja Grilled Red Snapper
Chili and Cumin Rub
Served with Tomato, Onion, and Sweet Pepper Relish
Marinated Pork Loin
In Red Chile Mole
Beef Tamales
In Green Chile Sauce
Mexican Brown Rice
Refried Beans
Mexican Vanilla Flan
54.00

THE COLORADO GOLD MINER [DB-2]*

Composed Gathered Greens
Cucumber Ribbon, Poached Pears, Maytag Blue Cheese Crumbles and Basil Port Vinaigrette
Hearts of Artichoke and Mushroom Salad
Tossed with Red Pepper Basil Vinaigrette
Chef Carved Roasted Prime Rib of Beef*
Served with Horseradish Sauce and Au Jus
Sautéed Breast of Chicken
Served on a bed of Wild Grain Pilaf with Capers and Leeks
Colorado Potatoes au Gratin
Selection of Seasonal Vegetables
Garlic Butter
Spicy Carrot Cake with White Chocolate Cream-Cheese Icing
Chocolate Decadence Torte
55.00

WILD WEST BUFFET [DB-3]*

Sweet Baby Greens
Tomato, Cucumber, Onion, Croutons and Blue Cheese
Served with Herb Vinaigrette and Ranch Dressing
Grilled Vegetable Display
Served with Roasted Red Pepper Dip,
Chili Rojo
Cheddar Cheese and Onion

Your Selection from the Grill: *

Ribeye Steak with Shallot Butter
Breast of Chicken
In Chili Cumin Marinade
St. Louis Barbecued Baby Ribs
With Ginger Plum Barbecue Sauce
Grilled Atlantic Salmon
In Star Anise Marinade with Grilled Fennel
Swordfish Steak
In Herb Marinade with Roasted Garlic Butter
Bob White Quail
Mesquite Smoked Chicken Quarters
Grilled Sirloin Steak with Green Peppercorn Sauce
Grilled Rosemary Lime Shrimp Skewer
Served with Grilled Pineapple, Onion and Peppers
Ranch Baked Beans with Brown Sugar and Bacon
Corn on the Cob
Roasted Red Potatoes
BBQ Onion Rolls
Iced Watermelon
Strawberry Shortcake Bar
55.00 for two entrées
60.00 for three entrées

* Chef fee \$100.00 per chef per hour for chef attended service (1 Chef per 50 guests).

TABLE SERVICE DINNERS

All selections are accompanied by:
Seattle's Best Coffee, Decaffeinated Coffee and an Assortment of Fine Teas.
Seasonal vegetables and fresh baked rolls with butter.
Table Service Dinners require a 20 person minimum.
A \$50 service charge will apply for groups that do not meet this minimum.

CHICKEN DUXELLE [TD-7]

Corn and Crab Chowder
Red Pepper and Dill
Hearts of Bibb Salad
Roma Tomato and Balsamic Vinaigrette
Breast of Chicken en Croute
Mushroom Duxelles, Julienne Vegetables
Sauce Supreme
Served on a bed of Rice Pilaf
Lemon Mousse Cake
43.00

CHICKEN ROULADE [TD-3]

Charred Tomato Bisque
Caesar Salad
Romaine Lettuce, Parmesan Cheese, and Croutons tossed with Caesar Dressing
Chicken Roulade
Prosciutto, Pesto, Provolone and Spinach, Polenta Crisp and Marinara Sauce
Lemon Trifle
Raspberries, Ladyfingers, Lemon Curd and Whipped Cream
43.00

CHICKEN PECAN [TD-10]

Wild Mushroom Soup
Laced with Brandy and Thyme
Composed Spinach Salad
Maytag Blue Cheese, Spiced Walnuts and Red Grapes with Raspberry Vinaigrette
Pecan Encrusted Breast of Chicken
Served with Rice Pilaf, White Wine Cream Sauce
Chocolate Tulip Cup
White Chocolate Raspberry Mousse and Fresh Berries
44.00

ROCKY MOUNTAIN STREAM [TD-1]

Cream of Asparagus
Wild Field Greens
Composed with English Cucumber, Marinated Mushroom, Carrot Gaufrette
served with Golden Balsamic Vinaigrette
Northwestern Steelhead Trout
Served on a bed of Calico Rice with Tomato and Dill Beurre Blanc
Grand Marnier Marquis with Brandied Cherry Sauce
44.00

SALMON MONACO [TD-5]

Lobster Bisque
Gathered Wild Field Greens
Tossed with Lemon Basil Vinaigrette
Seared Spiced Alaskan Salmon
Sautéed Spinach, Tomato, Olives and Capers
Saffron Rice
Fresh Fruit Tartlet with Sambuca Anglaise
46.00

DENALI [TD-8]

Charred Tomato Crab Bisque
Composed Gathered Greens
Pear Tomato Dill Caper Relish, English Cucumber Ribbons,
Balsamic Onion and Grilled Lemon Vinaigrette
Seared Alaskan Halibut
Horseradish and Mustard Crust, Parsley New Potatoes
Chive Butter Sauce
Lemon Cake with Crushed Raspberry Sauce
47.00

THE CATTLEMEN [TD-4]

Smoked Red Trout
Served with Onion, Hard Cooked Egg, Capers,
Black Bread, and Lemon Honey Mustard Sauce
Hearts of Romaine
Roma Tomatoes, Red Onion, and Cucumber
Served with Blue Cheese Dressing
Roast Prime Rib of Beef
Served with Baked Potato, Au Jus and Horseradish
Chocolate Mousse with Raspberry Coulis
47.00

TOURNEDOS OF BEEF [TD-2]

Chilled Shrimp Cocktail
Served with Cocktail Sauce and Lemon
Composed Salad of Butterleaf and Radicchio
Baby Pear Tomatoes, Carrots
Served with Sherry Shallot Vinaigrette
Seared Beef Tenderloin
Served with Shiitaki Mushrooms, Gratin Potatoes, and Brandied Green Peppercorn Sauce
Grand Marnier Cheesecake Served with Fresh Strawberries
50.00

RUBY RIDGE [TD-6]

Smoked Pheasant Consommé
Julienne Vegetables
Spinach Salad
Maytag Blue Cheese, Red Grapes and Spiced Walnuts
Tossed with Chervil Vinaigrette
Herb Encrusted Rack of Elk
Whipped Sweet Potatoes, Baby Vegetables and Lingonberry Glace
Black Forest Cake
54.00

COPPER PEAK [TD-9]

Cream of Potato and Leek
Finished with Buttermilk
Smoked Pheasant Salad
Wild Field Greens with Raspberry Walnut Dressing
Roast Rack of Colorado Lamb
Served with Garlic Whipped Potatoes and Dijon Rosemary Jus Lie
Sacher Torte
Chocolate Cake with Apricot
54.00

FIELD AND STREAM [TD-11]

Lobster Bisque
Laced with Cognac and Crème Fraiche
Composed Salad of Baby Lettuces
Roasted Red Peppers and Maytag Vinaigrette
Beef Tenderloin and Rainbow Trout
Served with Wild Grains, Black Pepper Jus Lie and Lemon Thyme Butter
Chocolate Raspberry Mousse Cake
Served with Grand Marnier Vanilla Sauce
58.00

COPPER DUET [TD-12]

Trio of Smoked Seafood
Salmon, Scallops, and Trout, Traditional Garnish
Forest Mushroom Consommé
Laced with Essence of Sherry
Composed Salad of Red Oak, Bibb and Frisee'
Baby Pear Tomato, Carrot and Grilled Apple served with Tarragon Cider Vinaigrette
Spiced Salmon and Petite Filet Mignon
Served with Calico Rice, Pineapple Mango Chutney and Cabernet Jus Lie
Chocolate Pistachio Pate
63.00

DESSERTS AND SPECIALTY ITEMS

Serve time is 1.5 hours.

S'MORE BUFFET

Hershey's Chocolate Squares, Marshmallows
and Graham Crackers with roasting sticks
8.95 per person

This menu is designed for OUTDOOR USE only
150.00 set up and delivery fee for Westlake Bonfire Area
250.00 set up and delivery fee to have Bonfire delivered to your meal location

SWEET BITE TRAY

An Assortment of Chef's Choice of Petite Confections
195.00 for 100 pieces

GOURMET SWEET BITE TRAY

*Chocolate Covered Strawberries, Cannolis, Miniature Chocolate Tortes,
Cheesecakes, Miniature Tarts, Truffles, Lemon Drops,
Miniature Assorted Macaroons and Other Petite Confections*
335.00 for 100 pieces

CHOCOLATE FOUNTAIN**

Your choice of White or Dark Chocolate
Please select (3) of the following for dipping: Fresh Peeled Bananas, Strawberries, Pineapple,
Banana Bread, Brownies, Blondies, Marshmallows or Pretzels
400.00 PER HOUR
3.50 per person for dipping choices

**Mandatory server attended fee of \$50 per hour

BIRTHDAY AND SPECIAL OCCASION CAKES

10 Inch Cake (serves up to 25 People):	\$60.00
½ Sheet Cake (serves 30-50 People):	\$90.00
Full Sheet Cake (serves 60-96 People):	\$140.00

Cake Flavors: Devils Food, Yellow, White, Carrot, Spice or Banana
Icing Choices: White Chocolate Cream Cheese, Vanilla or Fudge
We can personalize!

ICE CARVINGS

Ice carvings are a lovely enhancement to buffet décor and can be created to suit your needs.
We are capable of providing your corporate logo "on ice".
Pricing varies by design and size.
Please consult with your Conference Services Manager for further details.

BAR SERVICE

		HOSTED BAR	CASH BAR
LIQUOR			
House Brand Liquors		\$5.25	\$5.75
Call Liquors		\$5.75	\$6.25
Premium Liquors		\$7.00	\$7.50
Cordials	Prices range from	\$7.50 to	\$11.00
Single Malt Scotches	Prices range from	\$8.50 to	\$17.00

The above are provided for hosted and cash bars.
We will make every attempt to honor special requests with 10 days advance notice.

HOUSE WINE

Beringer Stone Cellars, California	\$6.75	\$7.25
Chardonnay, White Zinfandel, Cabernet Sauvignon and Merlot	\$26.00 Per Bottle	

BEER

Domestic Bottled Beer	\$4.25	\$4.75
Import Bottled Beer	\$4.75	\$5.25
Assorted Colorado Microbrews	\$4.75	\$5.25

OTHER

Sodas	\$2.50	\$3.00
Fruit and Mineral Seltzers	\$2.50	\$3.00
Dasani Bottled Water, 20 ounces	\$3.00	\$3.25

KEGS

Domestic	\$285.00
Imported or Microbrew	\$375.00*

*Prices on microbrews may vary with selection.
Kegs provide approximately (128) 12 – 14 ounce servings.

BAR SERVICE MINIMUMS:

\$200.00 minimum purchase for the first hour.
\$150.00 minimum for each additional hour, per bar.
If minimum is not met, the difference between the minimum and the actual sales will be assessed and charged to the group. Minimum bar time is two hours.

A \$100.00 bartender fee will be charged for additional bartenders requested. One bartender provided for every 100 guests.

BAR WINE LIST

HOUSE WINES

Beringer Stone Cellars is the Copper Conference Center choice for our House Wine. Named in honor of the original stone winery built in 1876, Stone Cellars by Beringer is a line of smooth, classically structured varietal wines that reflect the tradition of quality set forth over 125 years ago by Fredrick and Jacob Beringer. Since then, Beringer has been at the forefront of winemaking innovation, and Stone Cellars by Beringer wines are no exception. They have been made with the greatest care and pride by their distinguished winemaking team, including award-winning winemaker Ed Sbragia.

Beringer Stone Cellars, Chardonnay, California <i>Rich with peach and citrus flavors highlighted by toasty oak notes in the mouth and wrapped around a core of ripe golden apple.</i>	\$26.00
Beringer Stone Cellars, White Zinfandel, California <i>Fresh and light bodied with hints of strawberry on the nose and crisp, delicately fruity flavors.</i>	\$26.00
Beringer Stone Cellars, Merlot, California <i>Rich and elegant with lush flavors of blueberry, plum and currant layered with cocoa, spice and cedar nuances. Full and smooth on the palate with a long satisfying finish.</i>	\$26.00
Beringer Stone Cellars, Cabernet Sauvignon, California <i>An explosion of berry and currant flavors laced with hints of spice and soft tannins.</i>	\$26.00

SPARKLING WINE AND CHAMPAGNE

Perrier Jouet Grand Brut, France	\$87.00
Greg Norman Estates Sparkling Chardonnay Pinot Noir, Australia	\$41.00
Frixenet Cordon Negro Brut, Spain	\$28.00
Kenwood Sparkling Yulupa	\$27.00

WHITE WINE

Sonoma Cutrer Russian River Chardonnay, California	\$42.00
Frog's Leap Sauvignon Blanc	\$42.00
King Estate, Pinot Gris, Oregon	\$38.00
Chateau St. Jean, Chardonnay, Sonoma	\$38.00
Beringer 3 rd Century Chardonnay, California	\$34.00
Rosemont Diamond Pinot Grigio, Australia	\$32.00
Castello Di Gabbiano Pinot Grigio, Tuscan Italy	\$30.00

RED WINE

Greg Norman, Santa Barbara, Pinot Noir	\$38.00
Cline Red Zinfandel, Ancient Vines	\$38.00
Black Opal, Shiraz, Australia	\$34.00
Beringer's 3 rd Century Cabernet Sauvignon	\$34.00
Beringer's 3 rd Century Merlot	\$34.00
Beringer's 3 rd Century Pinot Noir	\$34.00
Beringer Clear Lake Zinfandel	\$34.00
Gabbiano Chianti from Tuscany, Italy	\$30.00

SPECIAL OFFERINGS

*The following Special Offerings and Limited Selections are being featured with a 15% discount off of the listed retail price for all Copper Conference Groups. Orders must be placed with your Conference Service Manager with 14 business day advanced notice from the date of the event.
Enjoy!*

WHITE WINES

Cakebread Chardonnay	\$87.00
Cakebread Sauvignon Blanc	\$58.00
Luna Pinot Grigio, Italy	\$38.00

RED WINES

Jordan Cabernet Sauvignon	\$89.00
Beringer, Stanley Ranch Pinot Noir, California	\$63.00
Stag's Leap Winery, Merlot	\$56.00
Faustino Grand Reserva Rioja, Spain	\$59.00
St Francis Old Vine Zinfandel	\$48.00
Beringer Knight's Valley Cabernet Sauvignon	\$48.00
Matua Pinot Noir Estate Waipara, New Zealand	\$48.00
Wolfblass "President's Select" Shiraz, Australia	\$48.00
Gabbianno Chianti Reserva , Italy	\$48.00
Chateau Souverain Cabernet Sauvignon, California	\$48.00
Chateau St. Jean, Pinot Noir, Sonoma	\$42.00

LIMITED OFFERINGS

Chateau St. Jean Merlot, Sonoma	\$48.00
Tattinger's Brut La Francais	\$78.00
Mumm's Jubeleum	\$45.00
Mionetto IL Prosecco, Italy	\$38.00

AMENITY SELECTIONS

Fruit selections may vary by season.

THE SWEET TOOTH

Dasani Bottled Water, 20oz.
2 Freshly Baked Chocolate Chip Cookies
2 Caramel Blondies
Gourmet Hot Chocolate with Mini Marshmallows
Delivered in a small Copper Logo Lunch Tote

(\$36.16 Inclusive of gratuity, surcharge, tax & delivery)
\$24.50

THE WELCOME TREAT

Dasani Bottled Water, 20oz.
Assortment of Seasonal Fresh Fruit
Apples, Oranges, Grapes and Bananas
Mixed Nuts
2 Chocolate Truffles
Delivered in a small Copper Logo Lunch Tote

(\$49.95 Inclusive of gratuity, surcharge, tax & delivery)
\$35.00

COFFEE LOVERS BASKET

2 pieces of Chocolate Biscotti
2 pieces of Plain Biscotti
2 pieces of Chocolate dipped Biscotti
4 oz. Bag of Chocolate dipped Espresso Beans
3 Chocolate dipped Mint Sticks
Seattle's Best Coffee and Decaffeinated Coffee
2 oz. Regular Coffee and 2 oz. Decaffeinated Coffee

(\$62.75 inclusive of gratuity, surcharge, tax & delivery)
\$44.75

DELUXE FRUIT TOTE

Assortment of Seasonal Fresh Fruit
Apples, Oranges, Grapes and Bananas
2 Bottles of Dasani Water
3 Energy Bars
8 oz. Bag of Trail Mix
6 oz. Tin of Gourmet Cheese Spread
1 Tin of Assorted Carr's Crackers
4 Chocolate Truffles
Large Copper Logo Lunch Tote

(\$64.36 Inclusive of gratuity, surcharge, tax & delivery)
\$47.50

THE COPPER CLASSIC BASKET

Assortment of Seasonal Fresh Fruit
Apples, Oranges, Grapes, Pineapple or Bananas
Seattle's Best Ground Coffee
6 pieces of Biscotti
1 Copper Logo Water Bottle
2 Chocolate Stir Sticks
Mini Bonbell Cheese
6oz. Tin of Gourmet Cheese Spread
1 Tin of Assorted Carr's Crackers
Assorted Mini Muffins
Mixed Nuts
6 Chocolate Truffles

(\$82.44 Inclusive of gratuity, surcharge, tax & delivery)
\$59.75

CHAMPAGNE & CHOCOLATE

An Elegant Champagne Chiller Arrives
with Your Choice of One of the Following Bottles of Champagne
Surrounded by Five Luxurious Handmade Truffles
and One Dozen Fresh Strawberries

Frixenet Cordon Negro Brut, France
(\$141.84 Inclusive of gratuity, surcharge, tax & delivery)
\$105.00

Greg Norman Estates Sparkling Chardonnay Pinot Noir, Australia
(\$198.29 Inclusive of gratuity, surcharge, tax & delivery)
\$148.00

Tattinger's Brut La Francais, France
(\$229.79 Inclusive of gratuity, surcharge, tax & delivery)
\$172.00

All Baskets are finished with a bow and wrapped in clear cellophane.