

Each buffet offers freshly brewed Lavazza coffees and are served with freshly baked artisan rolls, sweet creamery butter.  
Each buffet offered with a 90 minute service time.  
Minimum 20 guests required.  
Guest count of 19 and under add \$5 per person

### **Clear Creek Dinner | \$55**

Tossed mixed greens, goat cheese, cranberries, raspberry vinaigrette and black pepper vinaigrette  
Fresh grilled local chicken breast, fire-roasted corn with a creamy mushroom sauce  
Charred umami flank steak with a braised onion sauce  
Honey agave glazed baby carrots  
Bacon-cilantro basmati rice  
Warm bourbon vanilla bread pudding

### **Miner's Dinner | \$57**

Tossed young spinach leaves, fresh berries with poppy seed vinaigrette  
Crispy fried local chicken breast, angel hair pasta with a lemon caper sauce  
Creamy mushroom-herb soup  
Local broccoli with garlic butter  
Whipped garlic potatoes  
Bourbon braised beef brisket, smoky BBQ sauce with onion rings  
Double chocolate torte with vanilla bean sauce

### **Golden Trattoria | \$62**

Caesar salad station with herb croutons, shaved parmesan  
Grilled vegetables with ten-year old balsamic drizzle  
Minestrone soup  
Olive oil marinated top sirloin steaks with house-made pesto  
Seared salmon medallions, wilted spinach, artichokes with sun-dried tomato butter  
Spiral macaroni, chopped tomatoes with asiago cream  
Roasted fingerling potatoes with garlic, shallots and herbs  
House-made panna cotta topped with fruit

DINNER BUFFETS



Each option offers freshly brewed Lavazza coffees and are served with freshly baked artisan rolls, sweet creamery butter and chef's choice of seasonal starch and vegetables. Please choose from the following to create your customized plated dinner.

### **Starters | select one**

Romaine lettuce, shaved parmesan, garlic croutons with passed Caesar dressing

Local field greens, tomato, cucumber, carrots with passed vinaigrette and ranch dressings

Baby spinach, mushrooms, local goat cheese, red tomatoes with passed raspberry vinaigrette

Wedge salad, onion strings, blue cheese crumbles, tomato, peppered bacon with bleu cheese dressing

### **Entrees | select up to three**

higher price will apply

PLATED DINNERS

Herb crusted beef tenderloin with a pepper bordelaise \$58

Grilled sirloin with chimichurri sauce \$40

Lobster ravioli with sundried tomato cream sauce \$39

Fresh grilled local Colorado chicken breast with a red wine demi-glace \$39

Seared salmon fillet with a spicy lemon-caper butter sauce \$43

Roasted local vegetables in puff pastry, wilted spinach with a sweet tomato chutney \$39

### **Endings | select one**

Flourless chocolate cake with semi-sweet chocolate sauce, fresh berries

Fresh cheesecake with mixed berry sauce, fresh cream

Cream cheese frosted carrot cake with caramel and vanilla sauce

Tiramisu with Kahlua cream, fresh raspberries

Apple pie with cinnamon caramel drizzle

