

*Summer Fun Anytime ~ Great Picnics*

**WESTERN BARBECUE BUFFET**

Choice of two of the following meats: Hickory Smoked BBQ Beef Brisket,  
 Apple Smoked Pork Baby Back Ribs, Mesquite Grilled Chicken Breast,  
 Oven Roasted Pork Loin served with Gourmet Baked Beans  
 Tangy Coleslaw, Homemade Potato Salad,  
 Jalapeño Corn Muffins, Rolls and Butter  
 Assorted Jumbo Cookies and Dessert Bars  
 12.75

**TRADITIONAL**

¼ Pound Hamburgers, Beer Brats with Sauerkraut, All Beef Jumbo Hot Dogs  
 All the fixin's  
 Sour Cream Dill Potato Salad, Tangy Coleslaw  
 Jumbo Cowboy Cookies  
 8.80

**THE ROUNDUP**

BBQ Beef Brisket and Smoked Sausages  
 Tangy Coleslaw  
 Gourmet Baked Beans  
 Jalapeño Corn Muffins with Whipped Honey Butter  
 Fudge Brownies  
 10.50

**OPEN FLAME KABOBS**

*Teriyaki Beef Kabobs*  
*Hawaiian Chicken & Pineapple Skewers*  
*Calyпсо Rice, Tropical Fruit Salad*  
*Thick Sliced Banana Nut Bread*  
*Mango Cream Cheese Spread*  
*Macadamia Nut Bars*  
 13.75

**THE HOE-DOWN**

*Southern Fried Chicken, BBQ Beef Brisket Sandwiches*  
*Corn on the Cob, Traditional Potato Salad*  
*Watermelon Wedges Cowboy Cookies*  
 10.50

**THE CHUCK WAGON**

*Baby Back Ribs, Mesquite Grilled Chicken Breast*  
*Ranch Style Beans, Corn on the Cob*  
*Baked Potato Salad, Tangy Coleslaw*  
*Corn Bread with Whipped Honey Butter, Harvest Apple Cobbler*  
 10.75



## Hors d'Oeuvre Packages

### The Continental Divide

**(Six Pieces of Hors d'Oeuvres per guest)**

Sesame Chicken Strips, Stuffed Baked New Potatoes, Meatballs Romanoff (2),  
Petite Quiche Lorraine,  
Ham, Asparagus Spears and Herbed Cream Cheese Pinwheels,  
Miniature Tarts with Tuna Salad  
Dry Snack Mix  
9.50

**add Assorted Vegetable Crudités with Dip 2.25**

### Pike's Peak Buffet

**(Nine pieces of Hors d'Oeuvres per guest)**

Beef or Chicken Satay, Miniature Reubens, Crab Cakes,  
Chicken Dijonaise, Spanakopita, Cheese Quesadillas, Assorted Cold Crostini,  
Shrimp Stuffed Cucumbers, Assorted Tortilla Pinwheels  
served with Dry Snack Mix  
12.25

**add Domestic Cheeses and Fruit 3.25**

### Long's Peak Buffet

**(Eleven pieces of Hors d'Oeuvres per guest)**

Beef Satay with Peanut Sauce, Spanakopita, Sesame Chicken Strips, Chinese Egg Rolls,  
Stuffed Mushrooms, Shrimp and Scallop Kabobs, Crab Rangoon,  
Assorted Petite Croissant Sandwiches, California Sushi Rolls,  
Ham, Asparagus and Herbed Cream Cheese Pinwheels,  
Fresh Tomato and Basil Crostini  
served with Dry Snack Mix  
13.25

**add Seasonal Fresh Fruit Display 3.00**

### The Centennial Reception (minimum of 50 guests)

Mirrored Seafood Presentation with Smoked Salmon, Trout; Assorted Caviars, Pâté,  
Crackers and Miniature Breads; Chilled Crab Claws, Shrimp and Oysters on the Half Shell;  
International and Domestic Cheese and Fruit Presentation;  
Raw Fresh Vegetable Crudités with Spinach Dip; Filet of Beef on Garlic Croutons  
with Carmelized Onion, Caper and Tarragon Sauce; Assorted Deluxe C nap s;  
Celery Stuffed with Creamed Bleu Cheese; Chicken Satay; Spanakopita  
32.95



## *Hot Hors d'Oeuvres*

Coconut Batter Dipped Shrimp 2.00  
Stuffed Mushrooms with Shrimp or Crab 1.75  
Miniature Shrimp and Scallop Kabobs 3.25  
New England Crab Cakes 1.75  
Crab Rangoon 1.75  
Cajun Barbecued Shrimp 2.00



Miniature Beef Wellington 2.50  
Miniature Brie en Croûte 2.00  
Miniature Reubens 1.75

Meatballs Romanoff .95  
Swedish Meatballs .95  
Barbecued Meatballs .95  
Cajun Meatballs .95  
Meatballs Bourguignonne .95  
Williamsburg Brandied Meatballs .95

Beef or Chicken Satay with Peanut Sauce 2.00

Sliced Sausage Links .95  
(Andouille, Kielbasa or Italian)

Miniature Taquitos 1.00  
Mini Chili Rellenos 1.25  
Mini Beef Chimis 1.40  
Jalapeño Poppers 1.25

Mini Cheese Quesadillas 1.00  
Black Bean and Cheese Quesadillas 1.35  
Smoked Chicken Quesadillas 1.75

Chinese Eggrolls with Hot Mustard Sauce 1.25  
Bacon Wrapped Chestnuts 1.50  
Bacon Wrapped Scallops 2.00  
Chicken Pot Stickers 1.35  
Pork Pot Stickers 1.35  
Vegetable Pot Stickers 1.35  
Fried Spring Rolls 1.35



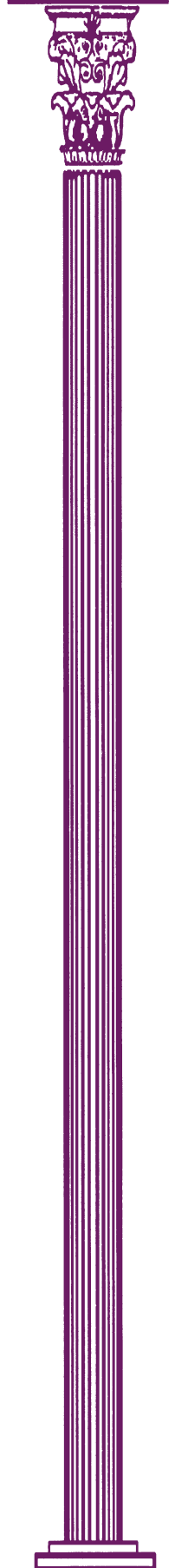
## Hot Hors d'Oeuvres

- Hot Wings 1.00
- Fried Chicken Breast Fingers 1.50
- Sesame Chicken Fingers 1.05
- Sweet and Sour Chicken Fingers 1.05
- Hawaiian Chicken Skewers 1.65
- Coconut Chicken Tenders 1.65
- Mini Chicken Cordon Bleu 1.50
- Chicken Satay 1.75
- Smoked Chicken or Vegetable Cornucopias 1.75
- Herb Cream Cheese Stuffed Mushrooms 1.50
- Florentine Mushrooms au Fromage 1.50
- Spanakopita 1.50
- Assorted Miniature Quiches 1.50
- Vegetable Boursin Wontons 1.50
- Miniature Seafood Tarts 1.50
- Shrimp Creole Tarts 1.50
- Stuffed Baked New Potatoes 1.50  
(Sour Cream and Chives)
- Mini Cheese Calzones 1.25
- Italian Sausage Calzones 1.50
- Parmesan Boursin Artichoke Hearts 2.00
- Assorted Crostini 1.00  
(Sundried Tomato or Basil Pesto, Bleu Cheese, Boursin Cheese,  
Green Chile Pesto or Swiss and Parsley)

## Carver Station

- Sliced Roast Tenderloin 5.50 per person (minimum 20)
- Roasted Rare Round of Beef, approximately 3.50 per person (minimum 30)
- Smoked or Honey Roasted Turkey Breast 2.50 per person (minimum 50)
- Bourbon Glazed Ham 2.25 per person (minimum 50)  
with Assorted Cocktail Croissants and appropriate condiments  
for Sandwiches

**Carver fee additional**



## Cold Hors d'Oeuvres

Assorted Cheese Balls 16.00 per pound  
(Port Wine, Bacon and Cheddar, Herbed Cheese, Bleu, Mexican)

Brie with Assorted Crackers or French Baguette Slices  
(Baked en Croûte, Raspberry, Brown Sugar and Walnut)  
Small (1 kilo) 45.00  
Large (2.2 kilo) 100.00

Gourmet Garden Crudités 2.25  
Antipasto Skewer with Baguette Slices and Crackers 3.50  
Fresh Fruit and Domestic Cheeses with Crackers 3.00

Belgian Endive with Crab and Mango Salad 1.75  
Stuffed Celery: Creamed Bleu Cheese, Pimento Cheddar Cheese, or Garlic Herb Cheese 1.25  
Cherry Tomatoes Stuffed with Crabmeat or Boursin Cheese 1.50  
Strawberries filled with Smoked Salmon Mousse 2.25

Fresh Oysters, Mussels, and Clams on the Half Shell 2.25  
Stuffed Cucumbers with Crab Salad 1.25  
Iced Jumbo Cocktail Shrimp 2.25  
Smoked Scottish Salmon 18.00 per pound with Crackers  
and Fresh Dill Sauce  
Decorated Whole Poached Fresh Salmon with Cucumber Dill Sauce and  
Tablewater Biscuits 3.75 per person  
Kippered Fresh Salmon Side 3.25  
Fresh Mushrooms Stuffed with Shrimp or Clams 1.40  
Snow Crab Claws 3.25  
Peel & Eat Shrimp 18.50 per pound  
Smoked Salmon Mousse Wheels 1.25

Foie Gras (Market Price) per pound  
Pâté Maison 19.50 per pound  
Pâté Forestière 19.50 per pound  
Salmon Mousse 15.50 per pound  
Smoked Trout Pâté 15.50 per pound  
*includes Tablewater Biscuits and Waverly Wafers  
or Fresh Sliced Baguettes*  
Smoked Oysters & Clams with Ritz Crackers 4.25 per tin (serves 6)

Ruffled Potato Chips and Assorted Dips 1.25 per person  
Chile con Queso or Salsa, Guacamole and Chips 3.75  
Guacamole and Chips 2.75  
Mexican Layered Terrine 3.75 per person includes chips  
Tri-Colored Corn Chips with Cucumber and Fresh Cilantro Salsa  
1.25 per person

## Cold Hors d'Oeuvres

Tenderloin Cocktail Sandwiches on Mini Croissants 5.25  
 Croissant Sandwiches (Beef, Ham, Turkey or Salad Filled) 2.25  
 Assorted C  naps 1.50  
 Assorted English Tea Sandwiches 1.75  
 Miniature Tart Shells with Seafood, Chicken or Tuna Salad 1.25  
 Butterflied Shrimp Crostinis 2.75  
 Assorted Crostini 1.25  
 (Fresh Tomato and Basil, Pico de Gallo,  
 Roast Beef and Tarragon, Southwestern)  
 Herbed Shrimp Crostinis 2.00  
 Envueltos with Cream Cheese 1.25  
 Assorted Flour Tortilla Pinwheels 1.25  
 Olive and Gruy  re Stuffed Baguette 1.25  
 Ham, Asparagus, and Herbed Cream Cheese Pinwheels 1.50

California Sushi Rolls 1.75  
 Deviled Eggs 1.00

Fresh Fruit Skewers 5 pc 2.00

### Display Presentations

Assorted Vegetable Cr  dit  s with Dip 1.75 per person  
 Fresh Fruit Presentation 2.75 per person  
 Hand Carved Watermelon Basket 45.00 plus fruit  
 Cheese Board with Domestic Cheeses and Crackers 2.75 per person  
 Cheese Board with Imported and Domestic Cheeses  
 and Crackers 3.25 per person  
 Assorted Fruit with Imported and Domestic Cheese Presentation  
 and Crackers 3.75 per person

#### Mirrored Seafood Presentation

Smoked Norwegian Salmon accented with Caviars, Smoked Trout, Crab Claws,  
 Cocktail Shrimp Oysters, Seafood Mousse,  
 Crackers and Condiments 15.00 (minimum 50)

#### American Bounty Table

A bountiful display of flowing Fresh Vegetables, delicious Domestic Cheeses  
 and an array of Fresh Fruit served with Crackers, Baguette Slices and Dips 4.50 per person

#### European Bounty Table

Includes Imported Cheeses with the above  
 5.50

#### Gourmet Hummus Bar

Sundried Tomato, Roasted Red Pepper and Macadamia Nut Hummus  
 Served with Gourmet Vegetable Cr  dit   and Pita Chips  
 3.75