**

*CW Buffet Selections*

*Priced per person, not inclusive of tax and service fee*

*Appetizers*

**International Cheese Display**

Fresh Fruit and Gourmet Breads

*$8*

**Deviled Eggs Platter**

*$4 (2 pieces per person)*

**Grilled Vegetable Medley Platter**

Basil Pesto

*$7*

**Contemporary Crudité Display**

Assorted pickled and Fresh Vegetables, Ranch Dressing and Balsamic Dressing

*$6*

**Sesame Seared Tuna Platter**

Wasabi and Soy Sauce

*$12*

**Smoked Sliced Salmon Platter**

Caper, Red Onions, Cream Cheese and Mini Bagels

*$12*

**Bacon wrapped Texas Quail**

Jicama Slaw with Jalapeno Jelly

*$8 (2 per person)*

**CW Crab Cakes**

Roasted Pepper and Raisin Salad with Orange Aioli

*$4.75 (per piece)*

**Whole Baked Brie in Flaky Pastry**

Sliced Apples, Walnuts and Raspberry preserve, Toasted baguette

*$100 (serves up to 20ppl*

*Soups*

**Butternut Squash Bisque**

*$6*

**Italian Wedding Soup**

*$7*

**Creamy Tomato Basil Soup**

*$6*

**Roasted Wild Mushroom**

*$7*

**Loaded Potato Bacon Cheddar**

*$8*

**New England Clam Chowder**

*$8*

**Chicken & Sausage Gumbo**

*$8*

**Lobster Bisque**

*$9*

**Tuscan Chicken & Orzo**

*$6*

*Salads*

**Pasta Primavera Salad**

Seasonal Vegetables, Parmesan and Oregano Vinaigrette

*$5*

**Caprese Salad**

Arugula, Aged Balsamic and Extra Virgin Olive Oil

*$8*

**House Smoked Chicken and Pear Salad**

Toasted Almonds, Belgium Endive, Sonoma & Micro Greens with Mango Dressing

*$7*

**Seasonal Greens Salad**

Baby Kale, Roasted Beets, Dried Cranberries, Candied Pecans, Crumbled Feta and Pomegranate Vinaigrette

*$7*

**Hearty Spring Greens Salad**

Garbanzo Beans, Artichokes, Oven Dried Tomatoes, Shredded Mozzarella Balsamic Vinaigrette

*$6*

**Baby Lettuce Salad**

Chevre, Roasted Grapes, Sundried Tomato Vinaigrette

*$7*

**Classic Caesar Salad**

Crisp Romaine Lettuce, Croutons and Parmesan Cheese tossed in a Caesar Dressing

*$6*

*Entrées*

**Corn Crusted Red Snapper**

Roasted Red Pepper Sauce

*$18*

**Atlantic Salmon**

Citrus Beurre Monte

*$13*

**Blackened Mahi Mahi**

Pineapple Salsa

*$15*

**Smoked Farm House Chicken**

Goat Cheese Mornay and Angel Biscuits

*$12*

**Pan Seared Chicken Scallopini**

Parmesan Cream

*$12*

**Honey-Lemon-Thyme Roasted Pork Loin**

Whole Grain Mustard Jus lie

*$13*

**Colorado Lamb Chops**

Bordelaise

*$20*

**Chimichurri Grilled Flat Iron Steak**

Cilantro Chimichurri

*$14*

*Carving Station*

*Displayed with a variety of rolls and appropriate sauces*

*Chef Attendant Required, $150 Charge per station*

**Moroccan Spiced Hot Smoked Salmon**

*$14*

**Slow‐Roasted Breast of Turkey**

*$12*

**Honey-Mustard Carved Bone in Ham**

*$10 (50ppl minimum)*

**Colorado Leg of Rosemary Roasted Lamb**

*$14*

**Herb‐Rubbed Strip Loin of Beef**

*$15*

**Herb Roasted Prime Rib of Beef**

*$16*

**Roast Rack of Colorado Lamb**

*$18*

**Roast Tenderloin of Beef**

*$17*

**Smoked Beef Brisket**

*$12*

*Sides*

**Sautéed Green Beans**

*$4*

**Grilled Asparagus**

*$6*

**Lemon-Garlic Broccoli**

*$5*

**Apple-Ginger Rainbow Carrots**

*$5*

**Orange Glazed Beets**

*$5*

**Roasted Medley of Root Vegetables**

*$5*

**Braised Collard Greens with Ham Hocks**

*$5*

**Pecan Sweet Potatoes Puree**

*$5*

**Whipped Potato Station**

Scallion, Bacon, Cheddar Cheese, Sour Cream

*$6*

**Herb Roasted Fingerling Potatoes**

*$5*

**Cheesy Mac and Cheddar with Bacon Lardons**

*$6*

**Garlic Mashed Potato**

*$4*

**Saffron-Parmesan Risotto**

*$6*

**Multi Grain Pilaf**

*$5*

*Desserts*

**Assortment Petit Fours & Miniature Desserts**

*$12 (3 varieties, 2 per person)*

**Traditional Crème Brûlée**

*$9*

**Lemon Cheesecake**

Berry Compote

*$8*

**Turtle Brownies**

Caramel, Walnuts and whipped Cream

*$6*

**Chocolate Dipped Strawberries**

*$6 (2 per person)*

**Mini Cake Assortment**

Red Velvet, Vanilla and Carrot Cakes

*$9 (2 per person)*

**Assorted Dessert Bars**

Lemon, 7 Layer and Blondie Bars

*$7 (2 per person)*

**Dark Chocolate Dome Cake**

*$8*

**Dark and White Chocolate Mousse Cups**

*$6 each*

**Warm Homemade Chocolate Chip Cookies**

*$2.50 each*

**Marinated Strawberries and Vanilla Cake**

Brown Beer Sabayon

*$8*

*Dessert Stations*

*Chef Attendant Required, $150 Charge per station*

**French Crepe Station**

Suzette Sauce Flambéed with Grand Marnier

and Orange Sections over Fresh Crepes

filled with Vanilla Cream

**Cherries Jubilee**

Bing Cherries Flambéed with Cherry Brandy

over White Chocolate Ice Cream

**Bananas Fosters**

Sautéed Bananas in the Classic Sauce served over Vanilla Bean Ice Cream

**Sundae Bar**

Deluxe Ice Cream Sundae Bar with Vanilla Bean Ice Cream,

Strawberries, Whole Bananas, Chocolate Chips,

Oreo Cookies, Nuts, Heath Bar, M & M's,

Cherries, Whipped Cream, Butterscotch & Hot Fudge

*$12 per person, per station*