



• est. 1991 •

BREAKFAST

Biscuits and Berries

An assortment of freshly baked Danish, seasonal Muffins, Cinnamon Orange Morning Buns, assorted Tea Breads and Bagels served with Butter, Jam, and seasonal Schmear. (2 pastries per person)

*Add assorted Oatmeal, Brown Sugar, fresh Cream for an additional cost *Vegan, Gluten-free Pastries Available Upon Request

Keep It Simple

An assortment of freshly baked Danish, seasonal Muffins, Cinnamon Orange Morning Buns, assorted Tea Breads and Bagels served with a seasonal Fruit Display, spiced Greek Yogurt Dip, Butter, Jam, and seasonal Schmear. (2 pastries per person)

*Add assorted Oatmeal, Brown Sugar, fresh Cream for an additional cost *Vegan, Gluten-free Pastries Available Upon Request

Build Your Own Breakfast

Burrito with Applewood Smoked Bacon Farm fresh Eggs, crispy Potatoes, Applewood Smoked Bacon, and an Aged Cheddar Sauce with Hatch Chilies, served with warm Chipotle Tortillas, and served with Cinnamon Fruit Salad

*Add Pork Green Chili for an additional cost per person

Farmers Breakfast

Chipotle and Green Onion scrambled Eggs, Yukon Gold Breakfast Potatoes, Applewood smoked Bacon (2 pcs per person) and Sage Breakfast Sausage Links (2 pcs per person). Assorted Bagels with Butter, Cream Cheese, & seasonal assorted Strudel.

Lunch

Budget Box

Deli style Ham, Turkey, Roast Beef, roasted Chicken Salad, Tuna Salad, or Roasted Vegetables on your choice of Kaiser Roll, Sourdough or Whole Wheat. Served with Boulder Kettle Chips, a gourmet Cookie, Napkin and Cutlery

Herb Seared Chicken Breast

All natural Chicken Breast seared in fresh Herbs and topped with a Champagne Butter Sauce. Accompanied by a Field Green Salad with Feta, dried Cherries, Candied Pecans, and a White Balsamic Vinaigrette, Pesto roasted Fingerling Potatoes, Tuscan style grilled Vegetables, Sweet Yeast Rolls, and Pastry Chef select Desserts *Gluten Free Except Rolls and Desserts*

Fried Chicken with Mashed Potatoes

Buttermilk marinated bone in Chicken, double breaded and fried crispy. Served with roasted Garlic Mashed Potatoes, creamy Country Gravy, Tennessee style Coleslaw, Pastry Chef select Desserts and our signature Buttermilk Biscuits

Peppercorn Crusted Beef Medallions

Pan seared Bistro Beef Medallions with a Wild Mushroom Demi Glace, roasted Garlic and Buttermilk Mashed Potatoes and Tuscan style Vegetables. Served with a peppery Arugula Salad with, Applewood Bacon, hardboiled Egg, Red Onion and a caramelized Garlic Dressing, Tuscan style Vegetables, Sweet Potato pull apart Rolls and Assorted Desserts *Gluten Free Except Rolls and Desserts *

Baked Potato Bar with Hearty Beef Chili

Individual baked Potatoes with Steak and Ancho Red Chili. Served with Bacon, Green Onion, shredded Cheese, Sour Cream, and a Field Greens Salad with fresh Tomato, Cucumber, Carrots and a Buttermilk Dressing *Gluten Free Except Rolls and Desserts*

Mexican Street Tacos

Build your own street Taco using El Pastor (Pineapple braised Pork), and Carne Asada (marinated Skirt Steak), Cilantro and Onion, Lime, Cotija Cheese, Chipotle Salsa, Salsa Verde, and artisan Tortillas. Served with Charro Beans, Spanish style Rice and Pastry Chef select Desserts

House Made Lasagna

Your choice of ground Beef with house made Marinara layered with Mozzarella and Ricotta Cheese, or roasted Vegetable with creamy Alfredo layered with Mozzarella and Ricotta Cheese. Served with classic Caesar Salad, Sundried Tomato Focaccia and Pastry Chef select Desserts

Kansas City Style Smoked Brisket

Thinly sliced slow smoked Brisket glazed in our Kansas City style Barbeque Sauce. Served with Texas Toast, loaded Potato Salad, sliced Watermelon and Pastry Chef select Desserts

Coffee/Hot Tea Service

Fresh Baked Cookies