



*SINGLE ENTRÉE WEDDING MENUS*

*Italian Feast*

*Tuscan Pasta Alfredo with Grilled Chicken and Broccoli  
Homemade Sausage Stuffed Rigatoni in Creamy Rose Sauce  
Grilled Vegetables  
Caesar Salad  
Garlic Bread*

*Fat Noodle Asian Feast*

*Vegetable Spring Rolls  
Marinated Drunken Rice Noodles combined with Red Pepper Celery, Snap Peas, Green Onions  
Served with Crispy Tofu  
Substitute Sesame Chicken or Grilled Shrimp*

*Colorado BBQ*

*Slow Roasted BBQ Beef Brisket  
Grilled BBQ Chicken  
Homemade Cole Slaw and Potato Salad  
Baked Cowboy Beans  
Cornbread*

*Colorado Grass Fed Beef Meatloaf stuffed with Roasted Red Pepper and Spinach  
Mashed Potatoes and Gravy  
Chef's Seasonal Vegetables  
Seasonal Greens with House Dressing  
Homemade rolls with butter*

*Colorado Slow Roasted Pot Roast  
Garlic Mashed Potatoes and Gravy  
Chefs Seasonal Vegetables*

*Seasonal Greens with House Dressing  
Homemade Rolls with Butter*

*Marinated Flank Steak  
Roasted Red Potatoes  
Chef's Seasonal Vegetables  
Seasonal Greens with House Dressing  
Homemade Rolls and Butter*

*Chicken Marsala  
Garlic Mashed Potatoes with Gravy  
Chefs Seasonal Vegetables  
Seasonal Greens with House Dressing  
Artisanal Bread with butter*

*Herb Crusted Prime Rib with Au Jus and fresh horseradish  
Garlic Mashed Potatoes with Gravy  
Chefs Seasonal Vegetables  
Seasonal Greens with House Dressing  
Homemade rolls and butter*

*Marinated Grilled Salmon  
Wild Rice Florentine  
Chefs Seasonal Vegetables  
Seasonal Greens with House Dressing  
Homemade Rolls and Butter*

*Braised Boneless Beef Short Ribs served with Creamed Corn Sauce  
Polenta  
Chef's Seasonal Vegetables  
Seasonal Greens with House Dressing  
Artisanal Bread and Butter*

*Vegetarian Napoleon  
Herbed Rice  
Seasonal Greens with House Dressing  
Homemade Rolls and Butter*

*Old World Eggplant Parmesan  
Pasta with Creamy Rose Sauce  
Chef's Seasonal Vegetables  
Seasonal Greens with House Dressing  
Artisanal Bread and Butter*

*Chicken Roulade, Rolled and Stuffed with Prosciutto, Arugula and Provolone*  
*Roasted Red Potatoes*  
*Chef's Seasonal Vegetables*  
*Seasonal Greens with House Dressing*  
*Homemade Rolls and Butter*

*Chicken Piccata with White Wine, Lemon, and Capers*  
*Buttered Farfalle Pasta with Olive oil, garlic and steamed spinach*  
*Chefs seasonal Vegetables*  
*Seasonal Greens with House Dressing*  
*Artisanal Bread with Butter*

*Add a second entrée from our Ala Carte Menu!*

#### *TWO ENTRÉE MENUS*

*Chicken Marsala and Marinated Flank Steak*  
*Garlic Mashed Potatoes with Gravy*  
*Chefs Seasonal Vegetables*  
*Seasonal Greens with House Dressing*  
*Warm Rolls and Butter*

*Herb Crusted Prime Rib with Mushrooms in a Burgundy wine Sauce*  
*&*  
*Chicken Picatta*  
*Wild Rice Florentine*  
*Chefs Seasonal Vegetables*  
*Seasonal Greens with House Dressing*  
*Homemade Rolls and Butter*

*Roast Pork Loin with Rosemary Sauce and Sautéed Apples*  
*Almond stuffed Chicken Breast with a Port Currant Sauce*  
*Fettuccini with a pumpkin cream sauce, sautéed Leeks and Pecans*  
*Baby Peas and Pearl Onions with Sage*  
*Seasonal Greens with House Dressing*  
*Homemade Rolls with Butter*

*Or Choose any Combination of Single Entrée Meals to Create your own Double Entree*

***Carving Stations***

***6 oz Portions Carved to Order, with Silver Dollar Rolls***

***Minimum order of 50***

*Oven Roasted Whole Turkey*

*Colorado Elk Roast*

*Colorado Buffalo Rib Roast*

*Corned Beef*

*Petit Filet*

*Beef Tenderloin Filet*

*Select Rib Roast*

*Choice Rib Roast*

*Prime Rib Roast*