

## BRUNCH BUFFET

Chilled Orange Juice, Apple Juice and Tomato Juice

Sliced Seasonal Fruits and Fresh Berry Bar, Brown Sugar and Fresh Whipped Cream

Smoked Norwegian Salmon and Colorado Trout with Cream Cheese, Mini Bagels and Condiments

### ANTIPASTO PLATTER

Provolone, Artichoke Hearts, Salami, Parmigiano Pepperoncini, Scallops, Olives and Roasted Red Peppers White Anchovies, and Pickled Onions  
Marinated and served with Crisp Breadsticks

Display of Domestic and International Cheeses with French Bread and Crackers

Marinated Tomato and Basil Salad

Grilled Vegetable and Farfalle Salad

Mesclun Greens with Vinaigrette and Ranch Dressings

### CHEF'S FRESHLY PREPARED EGG AND OMELETTE STATION

Mushrooms, Ham, Cheddar Cheese, Scallions, Peppers Tomatoes, Chives, Bacon and Salsa  
Chef's Attendant fee @ \$95.00 Required

Fluffy Scrambled Eggs with Fresh Chives  
Hickory Smoked Bacon, Herb Spiced Sausage

### ENTRÉES

Baked Medallions of Colorado Bass  
Tequila Green Chili Sauce

Breast of Chicken Chasseur

Slow Roasted Strip Loin of Beef  
Peppercorn Chutney Sauce

Au Gratin Potatoes

Medley of Seasonal Vegetables

BROADMOOR Bakery Basket and Breads  
Whipped Butter and Garlic Herb Butter

### BROADMOOR DESSERT

Key Lime Pie, Fruit Tarts, Chocolate Mousse  
BROADMOOR Macaroons

Freshly Brewed Regular and Decaffeinated Coffee  
Selections of Teas

\$59.00 per guest

## LUNCH BUFFET

### SALAD BAR

Medley of Seasonal Lettuces

Sliced Mushrooms

Alfalfa Sprouts, Scallion Sticks

Shredded Cheddar Cheese, Black Olives

Crumbled Smoked Bacon, Sunflower Seeds

Herbed Croutons, Creamy BROADMOOR

Vinaigrette and Bleu Cheese Dressings

Tomatoes and Cucumbers Vinaigrette

Grilled Vegetable and Pasta Salad

### SELECTION OF THREE ENTRÉES

Roast Sirloin of Black Angus Beef, Peppercorn Sauce

Honey Mustard Glazed Pork Loin Dijonaise

Seared Breast of Chicken, Mushroom Sauce

Baked Medallions of Salmon, Dill Cream Sauce

Cheese and Artichoke Raviolies

Marinara Sauce Au Gratin

Au Gratin Potatoes

Medley of Seasonal Vegetables

BROADMOOR Assorted Breads

Whipped Butter and Herbed Butter

### BROADMOOR DESSERT BUFFET

Fruit Tartlettes

Chocolate Mousse

BROADMOOR Macaroons

Key Lime Pie

Freshly Brewed Regular and  
Decaffeinated Coffee, Selections of Teas

\$56.00 per guest

(60 guest minimum, \$4.00 additional charge per guest for 59 guests or less)

All Food and Beverage is subject to a 22% Service Charge, and applicable Sales Tax / PIF.