



DINNER BUFFET

(100 guest minimum, \$8.00 additional charge per person for 99 guests or less) Buffets are not available for less than 50 guests.

SEASONAL FRUIT KABOBS PRESENTED ON PINEAPPLE TREE DISPLAY

Minted Citrus Dipping Sauce

ANTIPASTO AL'ITALIE

Provolone, Artichoke Hearts, Salami, Parmigiano, Pepperocinis, Scallops

Olives and Roasted Red Peppers, Marinated

Served with Crisp Breadsticks

HEARTS OF ROMAINE, CROUTONS, GRATED PARMESAN

Caesar Dressing

BOWL OF MESCLUN GREENS

Balsamic Vinaigrette and Blue Cheese Dressings

FOREST MUSHROOM SALAD, Colorado Micro-Brew Dressing

DUNGENESS CRABMEAT AND ASPARAGUS SALAD

MARINATED SHELLFISH, SHRIMP, SCALLOPS, SQUID, SUNDRIED TOMATOES

Olive Oil Vinaigrette

SALAD CAPRESE

Tomatoes, Buffalo Mozzarella, Balsamic and Red Onions

GRILLED VEGETABLE AND PASTA SALAD

Olive Oil and Herb Vinaigrette

PRESENTED IN SILVER CHAFING DISHES

Fillet of Atlantic Salmon, Dill Cream Sauce with Bay Shrimp

Herb Basted Breast of Chicken, Bordelaise Sauce

Artichoke and Three Cheese Ravioli, Roma Tomato Marinara Sauce

CARVED AT THE BUFFET*

Whole Roast Tenderloin of Aged Beef, Sauce Bearnaise and Peppercorn Sauce

ENTRÉE ENHANCEMENT

Grilled Lamb Chops, Maitre d'Hotel Butter

\$9.00 per guest

Fresh Medley of Seasonal Vegetables

Au Gratin Potatoes

Blended Wild Rice with Scallions

BROADMOOR Rolls, French Bread and Butter

Chocolate Dipped Strawberries

BROADMOOR Cheesecake Squares

Fresh Fruit and Pecan Tartlettes

Chocolate Mousse in Tulip Cup

INTERNATIONAL COFFEE STATION

Freshly Brewed Flavored Coffees and a Selection of Teas from Around the World with Shaved Chocolate, Chocolate Coffee Beans

Whipped Cream, Cubed Sugar, Warm Milk, Cinnamon Sticks, Lemon Peels, Lemon Wedges, Honey and Brown Sugar

\$96.00 per person

* Chef's Attendant Fee at \$95.00 required per 1½ hours

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