



PLATED DINNERS

Selection of Soup or Appetizer, Salad, Entrée, Artisan and French Breads with BROADMOOR Butter, Sorbet (Intermezzo or Sweet Endings)

SOUP SELECTIONS

- Smoked Chicken and Corn Chowder
Tomato Bisque with Basil
- Shrimp and Lobster Bisque with Cheese Paillette
- Butternut Squash and Apple Soup
- Chilled Avocado Crabmeat Bisque

APPETIZER SELECTIONS

- Grilled Swordfish Medallion
on Eggplant Ring, Red Pepper
Coulis, Fried Parsley
- Lobster Ravioli, Sauce Nantua
Zucchini Rondelles
Lobster Medallion
- Pacific Mushrooms and Pancetta
in Puff Pastry Pouch, Chive Cream
Sauce, Brunoise of Red Pepper
- Shrimp and Scallops with Leeks
in Vermouth Sauce, Vol-au-vent
Sundried Tomato and Chives
- Orzo Pasta with Goat Cheese, Smoked Chicken, Peas
Red Pepper Coulis, Chives

ENHANCED APPETIZER SELECTIONS

- Jumbo Shrimp Cocktail **OR** Backfin and
King Crabmeat Cocktail
Choice of American or French Cocktail
Sauce, Parmesan Lavosh Crisp
Served in Martini Glass
\$10.50
- California and Ahi Tuna Roll with Tuna
Sashimi, Pickled Seagrass Salad with
Ginger, Wasabi Foam, Krupruk Chips
\$12.00
- Lump Crabcake, Frissee and Mache
Salad, Potato Chips, Remoulade Sauce
\$13.00
- Braised Halibut Cheeks, Applewood
Smoked Bacon, Red Wine Reduction
Butternut Squash Puree
Brussel Sprout
\$15.00
- Grilled Quail with Gnocchi, Romaine, Ratatouille - Game Jus Lié
Glazed Red Baby Beet
\$16.00

SALAD SELECTIONS

- Boston Bibb Lettuce with Grapes, Pear Julienne, Maytag Bleu Cheese
Orange and Sundried Cranberries, Raspberry Vinaigrette
- Baby Spinach Salad with Applewood Bacon Dressing, Oven Roasted Plum
Tomato and Portabello Mushroom, Served with Ciabatta Bread
- Exotic Lettuces with Sonoma Goat Cheese and Grape Tomatoes
Emulsified Basil Vinaigrette
- Traditional Caesar Salad, Crisp Romaine Lettuce
Herbed Croutons, Shaved Reggiano Cheese
- Bibb Lettuce with Cucumber and Tomato, Vegetable Julienne
Brie in Walnut Crust, BROADMOOR and Raspberry Vinaigrette Dressings

ENHANCED SALADS

- Mescun Garden Greens on Travesio, Sundried Fruit and Blue Cheese
in Puff Pastry Pouch, Flower Petals, Chambord Vinaigrette
\$5.00
- Salad Caprese, Sliced Tomatoes, Sliced Buffalo Mozzarella
Fresh Basil, Balsamic Vinegar
\$4.00
- Roma Tomato Tartar on Grilled Eggplant, Toasted Pinon Nuts, English Cucumber
Parma Ham Crisps, Potato Chip with Sour Cream and Caviar, Balsamic Vinaigrette
\$7.00
- Marinated Red Beet with Frissee and Mache, Fried Warm Goat Cheese
Romano Paillette, Tarragon Dressing
\$6.00

ENTRÉE SELECTIONS

- Chicken Duke of Wellington, Sauce Madeira
Breast of Chicken with Mushroom Duxelle in Puff Pastry
Wild Rice Timbale, Bouquetiere of Seasonal Vegetables
\$71.00
- Broiled Fillet of Atlantic Salmon "Dieppoise"
Mushroom Shrimp Dill Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$76.00
- Baked Chicken Breast, Spinach Ricotta Cheese Filling
Creamy Tomato Sauce, Orzo Pasta, Primavera Vegetables
\$75.00
- Duet of Petite Filet Mignon of Beef with
Jumbo Lump Crabcake **OR** Herb Roasted Shrimp
Sauces Madeira and Remoulade, Chateau Potato
Bouquetiere of Seasonal Vegetables
\$93.00
- Filet Mignon of Beef, Sauce Bordelaise, Boulangere Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Filet of Colorado Red Trout
Sauces Madeira and Remoulade, Yukon Celery Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Filet of Atlantic Salmon
Sauces Madeira and Remoulade, Yukon Celery Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$88.00
- Duet of Petite Filet Mignon of Beef and Breast of Chicken Picatta
Sauce Perigourdine, Wild Rice Medley
Bouquetiere of Seasonal Vegetables
\$85.00
- Mixed Grill
Trio of Colorado Lamb Chop, Petite Filet Mignon of Beef and Jumbo Prawn
Sauces Bordelaise and Foyote, Potato Roulade
Bouquetiere of Seasonal Vegetables
\$94.00
- Duet of Petite Filet Mignon of Beef and Corvina Seabass
Sauce Poivrade and Choron, Duchess Potato
Bouquetiere of Seasonal Vegetables
\$89.00
- Duet of Petite Filet Mignon of Beef and Coldwater Lobster Tail (8 oz.)
Napoleon Potatoes au Gratin, Marchand Du vin Sauce and Clarified Butter
Bouquetiere Seasonal Vegetables
\$125.00

SWEET ENDINGS OR INTERMEZZO

(Included in menu price)

- Trio of Sorbets with Crisp Michelettes

A selection of entrées for sit-down meals may be offered to your guests. Selections are limited to two choices and all meals will be charged at the highest priced entrée. An exact count of the number of each entrée is required with your guarantee of attendance, three business days prior to the event. Place cards are required to designate entrée selections to the banquet staff.

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