



PLATED LUNCHES

Entrée selection includes Soup or Salad, BROADMOOR Rolls and French Bread, Sorbet (Intermezzo or Sweet Endings), and Beverage

SOUP OR SALAD SELECTIONS

- Shrimp and Lobster Bisque
- Roasted Tomato Saffron Bisque
- Smoked Chicken and Corn Chowder
- Butternut Squash and Apple Bisque
- Chilled Strawberry Riesling Soup
- Chilled Cucumber Dill and Crabmeat Soup

OR

Mesclun Lettuce with Sonoma Goat Cheese
Carrots, Grape Tomatoes, Cucumber
Balsamic Basil Vinaigrette Dressing

Leaf Spinach and Mushroom Salad
Bleu Cheese and Almonds, Cherry Tomatoes
Sweet and Sour Vinaigrette Dressing

Bibb Lettuce with Cucumber and Tomato
Vegetable Julienne, BROADMOOR and
Raspberry Vinaigrette Dressing

Traditional Caesar Salad
Crisp Romaine Lettuce
with Caesar Dressing and Herb Croutons

Boston Bibb Lettuce
Orange and Sundried Cranberries
Walnuts and Grapes, Raspberry Vinaigrette

SWEET ENDINGS OR INTERMEZZO

(Included in menu price)

Trio of Sorbets with Crisp Michelettes

ENTRÉE SELECTIONS

Filet of Atlantic Salmon
Tarragon Caper Cream Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$47.00

Duet of Petite Filet Mignon of Beef and Atlantic Salmon
Pink Peppercorn Sauce, Chateau Potato
Bouquetiere of Seasonal Vegetables
\$58.00

Chicken Forestiere in Herb Crust
Sauce Forestiere, Rice Medley
Bouquetiere of Seasonal Vegetables
\$44.00

English Cut London Broil Beef
Shallot Mushroom Sauce
Rissolle Potatoes and Bouquetiere of Seasonal Vegetables
\$48.00

Baked Chicken Saltimbocca
Sauce Madeira, Orzo Pasta
Bouquetiere of Seasonal Vegetables
\$46.00

Duet of Petite Filet Mignon of Beef and Colorado Red Trout
Sauces Madeira and Remoulade
Yukon Celery Mashed Potatoes, Bouquetiere of Seasonal Vegetables
\$56.00

Grilled Filet Mignon of Beef au Poivre
Duchess Potato and Bouquetiere of Seasonal Vegetables
\$59.00

Herb Roasted Loin of Pork
Mustard Sauce, Mashed Potatoes
Bouquetiere of Seasonal Vegetables
\$47.00

Duet of Petite Filet Mignon of Beef and Chicken Breast Helene
Sauce Perigourdine, Wild Rice Medley
Bouquetiere of Seasonal Vegetables
\$54.00

Colorado Red Trout
Tarragon Caper Cream Sauce
Parsley Potatoes, Bouquetiere of Seasonal Vegetables
\$47.00

Chicken Piccata
Porcini Mushroom Sauce
Rice Milanaise, Bouquetiere of Primavera Vegetables
\$44.00



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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.