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EVENTS

425 West Prospect Rd, Fort Collins, CO 80526

(970) 482-2626

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BREAKFAST

SEASONAL

cereals

juices

coffee

teas

pastries

milk

yogurt

eggs

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Continental Breakfast | 27

Seasonal Fruit Platter with Fresh Berries **K+GF+V**

Variety of Freshly Baked Breakfast Breads and Pastries

Bagels and Assorted Cream Cheese

Assorted Low-Fat Yogurt **GF**

Hard Boiled Eggs **K+GF**

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Gourmet Coffee

Assorted Herbal Teas

Chilled Orange and Cranberry Juices

A customary taxable service charge and sales tax will be added to prices.

GF- Gluten Free, K- Keto, V – Vegan

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All Plated Breakfasts Include

Orange Juice

Variety of Freshly Baked Breakfast Breads and Pastries

Butter, Jams, Fruit Preserves and Honey

Freshly Brewed Coffee

Assorted Herbal Teas

Priced Per Person

Classic | 22 K+GF

Scrambled Eggs K+GF

Bacon K+GF

Home Fries with Peppers and Onions V+GF

Denver Frittata | 24 GF

Ham, Pepper, Onion, and Cheddar Cheese Frittata GF

Crispy Breakfast Potatoes K+GF+V

Vanilla French Toast | 22

Challah Bread French Toast

Vanilla Custard, Berry Compote, Chantilly Cream

Steak & Eggs | 27 K+GF

Grilled Sirloin Steak with Chimichurri K+GF

Scrambled Eggs K+GF

Home Fries with Peppers and Onions K+GF+V

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Plated Breakfast Enhancements

Priced Per Person

Breakfast Burritos | 10

Warm Flour Tortilla Filled with Scrambled Eggs, Chorizo, Potatoes, Green Chilies & Cheddar Jack Cheese

Smothered in a Pork Green Chili & Melted Cheddar Jack Cheese

Brioche Breakfast Sandwiches | 8

Fluffy Brioche Rolls Filled with Scrambled Eggs, Cheddar, Marinated Tomatoes, and a Choice of Bacon, Ham, or Pork Breakfast Sausage

Yogurt Parfait | 6

Low Fat Yogurt Topped with Granola and Fresh Berries

Smoked Salmon Bagel | 12

Everything or Plain Bagels

Smoked Salmon, Cream Cheese, Tomato, Capers, Hard Boiled Egg, Red Onion & Lemon

Egg White Quiche | 7 GF

Egg White Quiche with Broccoli, Peppers, Scallions, Pepper Jack Cheese & Sriracha

Biscuits & Gravy | 8

Warm Buttermilk Biscuits Topped with House Made Sausage Gravy & Green Onion



Designed to compliment your breakfast selection.

3 entrée split will require top charge

A customary taxable service charge and sales tax will be added to prices.

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Priced Per Person

The Classic Start | 29

Seasonal Fruit Platter with Fresh Berries K+GF+V
Variety of Freshly Baked Breakfast Breads and Pastries
Assorted Low-Fat Yogurt & Granola
Assorted Cereal & Milk
Scrambled Eggs K+GF
Bacon & Chicken Apple Sausage K+GF
Crispy Breakfast Potatoes K+GF+V

The Healthy Start | 31

Seasonal Fruit Platter with Fresh Berries K+GF+V
Fruit Smoothie Shooters K+GF+V
Assorted Low-Fat Yogurt & Granola
Assorted Bagels & Cream Cheese
Oatmeal K+V
Scrambled Egg Whites K+GF
Turkey Bacon & Chicken Apple Sausage K+GF
Roasted Red Potato Wedges K+GF+V

The Hearty Start | 32

Seasonal Fruit Platter with Fresh Berries K+GF+V
Cinnamon Rolls & Danishes
Fluffy Buttermilk Pancakes
Biscuits & Gravy
Scrambled Eggs K+GF
Denver Scrambled Eggs with Ham, Peppers, Onions, & Cheddar Cheese GF
Bacon & Sausage Patties K+GF
Home Fries with Peppers & Onions K+GF+V

All Breakfast Buffets Include

Orange and Cranberry Juices
Butter, Jams, Fruit Preserves and Honey
Freshly Brewed Coffee
Assorted Herbal Teas

Buffets less than 25 people will be charged +\$10 pp

A customary taxable service charge and sales tax will be added to prices.

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Breakfast Buffet Enhancements

Priced Per Person

Yogurt Parfait Bar | 5

Low Fat Yogurt

Granola and Fresh Berries

Smoked Salmon Bagel | 7

Everything or Plain Bagels

Smoked Salmon, Cream Cheese, Tomato, Capers, Hard Boiled Egg,

Red Onion & Lemon

Biscuits & Gravy | 5

Warm Buttermilk Biscuits

House Made Sausage Gravy

French Toast | 5

Challah Bread French Toast

Donut Holes | 5

Glazed or Cinnamon Sugar

Oatmeal | 3 K+V



Designed to compliment your breakfast selection.

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B R E A K S

DELIGHT

muffins
juices
nuts
popcorn
pretzels
cakes
soda
cappuccino

MORNING BREAKS

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Priced Per Person

Java | 12 V

An Assortment of Muffin & Croissants
Fresh Fruit Kebabs of Cantaloupe, Honeydew,
Pineapple & Strawberries

Healthy | 12 K

Hard Boiled Eggs
An Assortment of Greek Yogurt & Granola
An Assortment of Whole Fruit
Milk

BYO Trail Mix | 14

Chex, Cheerios, & Mini Pretzels
Assorted Nuts, Dried Fruit, & Chocolate Chips
M&Ms, Yogurt Covered Raisins, & Pepitas

Smoothies | 14 K

Individual Yogurt Parfaits
Strawberry Banana Smoothies
Pineapple Mango Smoothies

DIY Parfait | 15 K

An Assortment of Yogurts
Homemade Granola & Candied Nuts
Fresh Fruit, Berries, & Dried Fruit

Early Bird | 15

Granola & Breakfast Bars
Cinnamon Sugar & Glazed Donut Holes
Assorted Fresh Berries

All breaks include gourmet coffee (regular and decaffeinated) and assorted herbal teas.

A customary taxable service charge and sales tax will be added to prices.

AFTERNOON BREAKS

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Mediterranean | 16

Hummus & Crudité Board
Aged Cheese Board
Baklava

Ballpark | 18

Soft Baked Pretzels with Cajun Mustard &
Cheese Sauce
Assorted Popcorn & Cracker Jacks
Mini Corn Dogs

Italian | 18

Caprese Skewers
Assorted Panini Bites (Salami, Portabella
Mushroom, & Chicken)
Assorted Macaroons

Soup | 17

Tomato Soup & Grilled Cheese Bites
Beef Chili Topped with Onion, Cheese,
Sour Cream & a Side of Cornbread
Shrimp Gazpacho

Chocolate | 18

Fudge Brownies
Chocolate Chip Cookies
Chocolate Covered Pretzels

Chips & Dip | 16

Kettle Chips with Caramelized Onion Dip
Tortilla Chips with Salsa & Guacamole
Pita Chips with Hummus

All breaks include iced tea and assorted soft drinks.

A customary taxable service charge and sales tax will be added to prices.

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All-Day Beverage Package 30 Per Person

Includes unlimited freshly brewed regular and decaffeinated coffee, herbal teas, bottled water and assorted soft drinks

The Following Items Are Priced Individually

Assorted Regular and Diet Sodas	4
Non-Sparkling Mineral Water	4
Sparkling Mineral Water	5
Assorted Chilled Bottled Juices	4
Red Bull (Regular & Sugar Free)	8

The Following Items Are Priced Per Gallon

Freshly Brewed Coffee / Assorted Herbal Teas with a 3-gallon minimum	60
Orange Juice	35
Fresh Squeezed Lemonade	35
Iced Tea	

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The Following Items Are Priced Per Dozen | 46

Breakfast Pastries, Breads, Muffins or Croissants

Bagels with Assorted Cream Cheese

Croissant with Assorted Fillings

Chocolate Fudge Brownies or Blondies

Hot Jumbo Pretzels served with Mustard

Freshly Baked Cookies | 42

The Following Items Are Priced Individually | 4

Assorted Candy Bars

Fresh Whole Fruit K+GF+V

Granola Bars/Energy Bars K

Assorted Bags of Chips GF+V

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LUNCH

ESSENCE

salads

hamburgers

fish

beef

pasta

desserts

beverages

sandwiches

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Starters

Included in Menu Price

Caesar Salad

Romaine Lettuce, Garlic Croutons, Parmesan, & Creamy Caesar Dressing

Spinach Salad K+GF

Farmer's Baby Spinach, Dried Cherries, Candied Nuts, Goat Cheese, & Citrus Balsamic Vinaigrette

Garden Salad K+V

Spring Mix, Cucumbers, Carrots, Tomatoes, & Garlic Croutons

Tomato Soup

Served with Grilled Cheese Bites

Loaded Potato Soup

Topped with Bacon, Cheese, & Green Onion

Minestrone GF

Topped with Pesto & Parmesan

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Priced per person served with a choice of starter, artisan bread, and chef's selection of desserts, iced tea, coffee, and assorted herbal tea.

Slow Roasted Airline Chicken Breast | 37 K+GF

Roasted Chicken Breast with Roasted Red Potatoes, Grilled Broccolini & Herb Jus

Grilled Salmon | 38 K+GF

Salmon served with Creamy Polenta, Asparagus-Corn Succotash, & Romesco Sauce

Adobo Flatiron Steak | 42 K+GF

Flatiron Steak with Spanish Rice, Cumin Lime Black Beans, & Chimichurri

6oz Sirloin | 42 GF

Sirloin Steak with Garlic Mashed Potatoes, Parmesan Roasted Asparagus, & a Mushroom Demi Glaze

Cheese Tortellini | 33

Tortellini with Creamy Pesto Sauce, Roasted Tomatoes, Asparagus, & Parmesan

Greek Salad | 29 K+GF+V

Arugula, Spinach, Tomato, Cucumber, Pepperoncini, Picked Onion, Crispy Chickpea, Feta Cheese, & Herb Vinaigrette

*Add Chicken for an additional \$8

3 Entrée split will require top plate charge

A customary taxable service charge and sales tax will be added to prices.

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Executive | 45

Mixed Green Salad Topped with Tomato, Cucumber, Radish, Carrot, Pickled Red Onion, & Garlic Croutons. Served with Balsamic Vinaigrette

Iceberg Lettuce Wedge Salad topped with Tomato, Pickled Red Onion, Bacon & Scallions. Served with Ranch & Bleu Cheese Dressings

Grilled Flatiron Steak with Port Wine Sauce, Mushrooms, and Pearl Onions

Roasted Salmon with Romesco

Cheddar & Caramelized Onion Gratin

Roasted Seasonal Vegetables

Crème Brulee Cheesecake

Deli | 37

Homemade Southern Coleslaw

Kettle Chips

Fruit Salad

Ham with Swiss & Dijon Mustard on Sourdough

Turkey with White Cheddar & Bacon on Whole Grain Wheat

Grilled Vegetables with Hummus and Feta in a Spinach Wrap

Cookies, Brownies, Blondies

Buffets less than 25 people will be charged +\$10 pp

All lunches are served with gourmet coffee (regular and decaffeinated), assorted herbal teas, and iced tea.

A customary taxable service charge and sales tax will be added to prices.

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La Frontera | 39

Southwest Salad with Romaine, Tomato, Corn, Black Beans, Cheddar Cheese, & Cornbread Croutons. Served with a Chipotle Ranch Dressing

Flour Tortillas

Adobe Marinated Flank Steak with Peppers & Onions

Pulled Chicken Tinga with Tomatoes, Onions, & Jalapenos

Spanish Rice & Black Beans

Roasted Corn with Queso Fresco, Cilantro & Lime

Accouterments

Churros

Italian | 38

Caesar Salad with Romaine, Parmesan, Garlic Croutons & Caesar Dressing

Antipasto Salad with Fusilli Pasta, Tomatoes, Cucumbers, Olives, Pepperoni,

Fresh Mozzarella, Pepperoncini & Red Pepper Vinaigrette

Garlic Bread

Meatballs in a Pomodoro Sauce, Topped with Parmesan

Chicken Parmesan in a Pomodoro Sauce

Penne Pasta

Herb Roasted Potatoes

Grilled Broccolini

Tiramisu & Cannoli

BBQ | 42

Classic Coleslaw

Corn Salad with Black Beans, Tomatoes, Queso Fresco, Pickled Onion, Lime & Basil

Sweet Rolls with Whipped Honey Butter

Bone-In BBQ Chicken

Smoked Beef Brisket in a BBQ Sauce

Macaroni & Cheese

Baked Beans with Bacon in a BBQ Sauce

Fruit Cobbler

Backyard | 38

Loaded Potato Salad

Fresh Melon

Brioche Buns & Rolls

Grilled Beef Burgers

Grilled Marinated Chicken

Sausage & Bratwurst

Buttered Broccoli

Assorted Bars & Desserts

Buffets less than 25 people will be charged +\$10 pp

A customary taxable service charge and sales tax will be added to prices.

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RECEPTION

ESSENCE

canapes
shrimp
wraps
sushi
bruschetta
tenderloin
dim sum
oysters
cheese

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Tomato Bruschetta V	125
Caprese Skewers GF	150
Hummus Shooters K+V	150
Deviled Eggs K+GF	150
Smoked Salmon Cucumber K+GF	175
Prosciutto Fig Crostini	175
Jumbo Shrimp Cocktail K+GF	200
Shaved Beef & Chimichurri Crostini	225
Crab Claws with Remoulade K+GF	225

Cold Hors D'oeuvres Stations

Priced Per 25 pieces, passed or stationed

A customary taxable service charge and sales tax will be added to prices.

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Spanakopita	125
Vegetable Egg Rolls V+GF	150
Corn and Black Bean Quesadillas	150
Chicken Yakitori K+GF	150
Boursin Stuffed Mushrooms	150
Grilled Steak Skewers with Chimichurri and Cotija K+GF	175
Coconut Shrimp	200
Crab Cakes with Remoulade	200
Miniature Beef Wellington	225
Bacon Wrapped Scallops K+GF	225

Hot Hors D'oeuvres Stations

Priced per 25 pieces, passed or stationed

A customary taxable service charge and sales tax will be added to prices.

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Antipasto Display | 375

Chef Selection of Cured Meat & Aged Cheese with Pickled Vegetables, Olives, & Crackers

Market Style Crudité | 225 K+GF

Assorted Fresh Vegetables with Herb Buttermilk Dip and Hummus

Chilled Seafood | Market K+GF

Shrimp, Crab Claws, Clams, Mussels, Oysters, Cocktail Sauce, Remoulade, & Lemon

International Cheese Display | 300

Chef Selection of Aged Cheese with Fruit Preserves, Dried Fruit, Nuts & Crackers

Serves Approximately 25 guests

A customary taxable service charge and sales tax will be added to prices.

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Pasta Action Station | 24

Penne, Bow Tie, & Gluten Free Pastas

Marinara, Alfredo & Pesto Sauces

Chicken, Steak, Shrimp & Bacon

Onions, Peppers, Mushrooms, Tomatoes, Spinach, Broccoli, Olives,

Artichoke, Hearts & Basil

Tostada Action Station | 25

Flour Tortillas & Corn Tostadas

Chicken Tinga, Adobe Steak, & Pork Carnitas

Fajita Veggies, Onions, Jalapenos, Lettuce, & Cilantro

Cheddar Jack, Pepper Jack, & Cotija Cheeses

Pico de Gallo, Salsa, Sour Cream, Guacamole, & Hot Sauce

Omelet Action Station | 18 GF

Bacon, Pork Sausage, Chicken Sausage, & Chorizo

Mushrooms, Tomatoes, Peppers, Onions, Scallions, Spinach & Jalapeno

Cheddar, Pepper Jack, & Feta Cheeses

All action stations require an attendant fee of \$50 for up to 75 guests.

An additional \$25 per 75 guests.

Reception stations may not be ordered as stand-alone.

Potato Bar | 18 GF

Baked Potatoes, Mashed Potatoes, Sweet Potato Puree & Waffle Fries

Bacon, Steak & Chicken

Broccoli, Peppers, Mushrooms, Spinach, Jalapenos, Scallions &

Tomatoes

Sausage Gravy & Cheese Sauce

Sour Cream, Garlic Aioli, Cheddar & Pepper Jack Cheeses, & Butter

Slider Bar | 19

Beef Sliders

Pulled Pork Sliders

Cheese Steak Sliders

Marinated Portabella Sliders

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Carving Stations

Prime Rib | 500 K+GF

Au Jus & Creamy Horseradish Sauce

Serves about 40-45 people

Roasted Turkey Breast | 350 K+GF

Gravy & Cranberry Compote

Serves about 20-25 people

Pork Loin | 425 K+GF

Mustard Cream Sauce & Cherry Chutney

Serves about 40-45 people

NY Striploin | 450 K+GF

Horseradish Demi-Glace & Garlic Compound Butter

Serves about 40-45 people

Salmon | 375 K+GF

Teriyaki or Orange Honey Glaze

Serves about 20-25 people



All carving stations require an attendant fee of \$75 per 75 guests.

A customary taxable service charge and sales tax will be added to prices.

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The following items are priced per dozen

Assorted Petit Fours	50
Chocolate Covered Strawberries V+GF	48
Mini Cupcakes	52
Mini Cheesecake	52

The following items are priced per person

Assorted Cakes, Pies and Tarts, Sliced	10
Bread Pudding with Whiskey Sauce	9
Seasonal Fruit Cobbler	9

All About Chocolate

Truffles, Éclairs, Chocolate Mousse, Flourless Chocolate Cake, Petit Fours	18
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DINNER

FLAVOR

salads

fish

poultry

beef

desserts

beverages

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Starters

Included in Menu Price

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Curls and Caesar Dressing

Spinach Salad K+GF

Farmer's Baby Spinach, Fresh Berries, Dried Cherries, Goat Cheese & Candied Nuts

Mixed Green K

Mixed Greens, Tomato, Cucumber, Carrot, & Garlic Croutons

Chef's Selection of Seasonal Soup

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Entrée prices include freshly brewed coffee, iced tea, bread, choice of starter, and chef's selection of dessert.

Airline Chicken Breast | 52 K+GF

Airline Chicken Breast with Roasted Red Potatoes, Green Beans & Picatta Sauce

Braised Beef Short Rib | 56 GF

Braised Short Rib with Horseradish Mashed Potatoes, Grilled Broccolini, & Au Jus

Beef Tenderloin | 62 GF

Beef Tenderloin with Garlic Mashed Potatoes, Grilled Asparagus, & Mushroom Demi-Glace

Beef Sirloin | 55 K+GF

Beef Sirloin with Fingerling Potatoes, Glazed Baby Carrots, & Chimichurri

Bone-In Pork Chop | 50 GF

Bone-In Pork Chop with Loaded Twice Baked Potato, Roasted Vegetable Medley, & a Mustard Cream Sauce

Salmon | 55 K+GF

Salmon with Creamy Polenta, Braised Greens, & a Roasted Red Pepper Vinaigrette

Cheese Tortellini | 48

Cheese Tortellini, Asparagus, Tomatoes. Pesto, Arugula, & Parmesan Cheese

Wild Mushroom Risotto | 50 GF

Wild Mushroom Risotto with Mascarpone, Parmesan Cheese, & a Balsamic Reduction

3 entrée split will require top charge

A customary taxable service charge and sales tax will be added to prices.

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All Buffets include freshly brewed coffee, iced tea, and bread.

Tuscan Dinner | 54

Caprese Salad

Antipasto Salad

Grilled Chicken Parmesan

Salmon Picatta

Wild Mushroom Risotto

Grilled Vegetable Medley

Rosemary Roasted Potatoes

Tiramisu & Cannoli

Savory Dinner | 61

Caesar Salad

Tortellini Pasta Salad

Grilled Sirloin with Mushroom Demi-Glace

Seared Chicken with Lemon Herb Jus

Garlic Mashed Potatoes

Charred Broccolini with Garlic Chili Oil

Chocolate Cake & Crème Brulee Cheesecake

Buffets less than 25 people will be charged +\$10 pp

A customary taxable service charge and sales tax will be added to prices.

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Rocky Mountain BBQ | 58

Cucumber Tomato Salad

Loaded Beef Chili

Cornbread with Honey Butter

Smoked Beef Brisket

Smoked BBQ Chicken

Macaroni & Cheese

Baked Beans

Fruit Cobbler & Bread Pudding

Fiesta | 58

Southwest Salad

Warm Flour Tortillas

Adobo Grilled Flank Steak

Tequila Lime Marinated Chicken

Spanish Rice

Cumin-Lime Black Beans

Sautéed Peppers & Onions

Accoutrements

Churros & Tres Leche

Tropical | 55 GF

Romaine Lettuce, Shredded Cabbage, Carrots, Pickled Cucumber, Radish,

Mandarin Orange, Crispy Wontons, Sesame, & Raspberry Dressing

Broccoli Cheddar Soup

Grilled Mahi with Pineapple Salsa

Slow Roasted Pork with Mustard Cream Sauce & Cherry Chutney

Fried Rice

Stir Fry Vegetables

Mango Passion Fruit Cake & Macaroons

Executive | 62

Spinach Salad with Fresh Berries, Dried Cherries, Goat Cheese, & Candied

Nuts

Tomato Soup with Goat Cheese Crostini

Beef Short Rib with Au Jus

Mediterranean Salmon with Tomato Relish

Herb Roasted Potatoes

Glazed Baby Carrots

Chocolate Bread Pudding & NY Style Cheesecake

Buffets less than 25 people will be charged +\$10 pp

A customary taxable service charge and sales tax will be added to prices.

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BEVERAGE

ENJOY

martinis
champagne
margaritas
red wine
white wine
beer
non-alcoholic

BEVERAGES

Bar Service | based on consumption



	Cash/Hosted
Classic Liquor	10.00
Classic Cocktail	11.00
Classic House Special	8.00
Premium Liquor	13.00
Premium Cocktail	14.00
Premium House Special	10.00
Classic Wine/By the Glass	9.00
Premium Wine/By the Glass	16.00
Domestic Beer	7.00
Imported Beer & Craft	8.00

All Bars Require a Bartender Fee of \$75++ Per Bar

A customary taxable service charge and sales tax will be added to prices.

BEVERAGES

BEVERAGE LIST | hosted or cash bar on consumption



Beer

Angry Orchard, Blue Moon, Bud Light, Coors Light, Dogfish Head 60 IPA, Guinness, Heineken, Michelob Ultra, Miller Lite, Stone IPA, Truly, Weihenstephanier, Hefe Weissbier

Classic Liquor

New Amsterdam Vodka, Don Q Cristal Rum, Gordan's Gin, Jim Beam, Camarena Silver Tequila, Grant's Scotch, E&J Brandy

Classic Wine

Chloe: Cabernet Sauvignon, Pinot Noir, Merlot, Chardonnay, Pinot Grigio, Prosecco 0

Premium Liquor

Ketel One, Bacardi Superior, Hendrick's, Maker's Mark, Casamigos Reposada Tequila, Johnnie Walker Black, Courvoisier VSOP

Premium Wine

Silver Totem Cabernet Sauvignon, H Red Blend, Imagery Pinot Noir, Decoy Merlot, Rodney Strong White Zin, Chalk Hill RRV Chardonnay, Clos Pegase Sauvignon Blanc, Santa Margherita Pinot Grigio, Vietti Moscato, Benvolio Sparkling

All Bars Require a Bartender Fee of \$75++ Per Bar

A customary taxable service charge and sales tax will be added to prices.

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TECHNOLOGY

FLAWLESS

lights
camera
action

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Presentation Rental

Laptop Rental \$125

Flip chart \$50

Large Whiteboard \$75

Small Whiteboard \$55

Laser Pointer \$15

Tripod Easel \$10

Stand Alone Podium \$50

AI A Cart

Wireless Mic \$150

Wireless Podium Mic \$155

Sound Patch (stand-alone) \$65

Computer Speakers \$25

Stage Monitor \$175

Speaker on Stage \$175

42" TV \$225

Polycom \$175

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Power

Extension Cord \$15
Power Strip \$15
Power Run \$60
Charging Station \$50
Use of Spider Box \$75

Lighting

GOBO \$100
Custom Image Projection \$150
LED Up lighting Ballroom Package \$275
LED Up lighting behind stage \$125
Uplight Al a cart \$45
Holiday Party Wall Wash \$275
Stage Spotlight \$75

Labor

HD Camera and Live Streaming Tech \$100
AV Tech \$75
Coat Attendant \$75

Wi-Fi

High-Speed Single Wi-Fi Connection \$50
High Speed Group Wi-Fi \$250

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Single 9x12 Support Package \$500

- 1) 9x12 sized screen with all cables, sound patch, AV cart - No Projector

Single 9x12 Screen a la carte \$425

- 1) 9x12 sized screen (no power, cabling, cart, or overhead projector use)

Single 9x12 LCD Package (One Salon) \$675

- (1) 9x12 sized screen with all cables, overhead LCD projector, sound patch

Single Salon Full AV Package \$785

- (1) 9x12 screen LCD Package, AV table, sound patch, (1) microphone, podium
- Single 10x10 Support Package \$450
- (1) 10x10 screen with all cables, sound patch, AV cart - No Projector

Single 10x10 Screen a la carte \$375

- (1) 10x10 screen (no power, cabling, cart, or overhead projector use)

Single 10x10 LCD Package (One Salon) \$600

Single 10x10 Full AV Package \$700

9x12 LCD Full Ballroom Package \$1600

CSU Ballroom Full AV Package \$1850

CSU Ballroom Full AV Package + \$2000

8x8 Support Package \$350

8x8 Screen a la carte \$250

"Breakout room" 8x8 LCD package \$550

"Breakout room" Full AV package \$675

Ballroom Livestreaming Package \$900

Ballroom Livestreaming +Full AV \$2850

Ballroom Filming Package \$800

Ballroom Filming Package +Full AV \$2550

Live Video Conferencing +Full AV \$2050

Live Video Conferencing +Single AV \$1075

Live Video Conferencing +8x8 Full AV \$850

