

THE CLIFF HOUSE AT PIKES PEAK
BUFFET MEAL OPTIONS

Three catering packages ranging from \$48/person to \$89/person are available for parties of 40-150 guests.

Salads

CLIFF HOUSE SALAD	<i>Mixed Greens, Cucumber, Grape Tomato, Carrot Curls, and Tarragon Vinaigrette</i>
CAESAR SALAD	<i>Chopped Romaine, Parmesan, and Garlic Croutons</i>
CAPRESE SALAD	<i>Vine Ripened Tomatoes, Cucumbers, Buffalo Mozzarella, Chiffonade of Basil, and Mixed Greens with Balsamic Vinaigrette</i>

Specialty Stations

**Additional \$50 chef attendant fee will apply for each chef-attended station (maximum 2)*

***CARVING STATION**

Spiral Ham, Turkey Breast, Roast Beef, Prime Rib, or Black Angus Tenderloin (choose 1)

***PASTA STATION**

(50-Guest Minimum)

Linguine and Ziti Pastas
Shrimp, Pancetta, and Chicken
Fresh Basil, Roma Tomatoes, Mushrooms, Squash, and Zucchini
Mozzarella Cheese, Parmesan Cheese, Marinara Sauce, and Alfredo Sauce

MASHED POTATO BAR

Skin-on Yukon Gold Potatoes with Assorted Toppings
Apple Wood Smoked Bacon, Sharp Cheddar, Blue Cheese, Caramelized Onions, Scallions, Grilled Artichoke Hearts, Sautéed Mushrooms, Roasted Red and Yellow Peppers, Cheddar Cheese Sauce, Brown Gravy, Country Gravy, or Sour Cream (choose 6)

GOURMET MAC AND CHEESE

Elbow Macaroni with Three Cheese Sauce and Penne with Brie Mornay Sauce
Applewood Smoked Bacon, Pulled Pork, BBQ Brisket, Bay Shrimp, Caramelized Onions, Scallions, Grilled Artichoke Hearts, Sautéed Mushroom, Grilled Asparagus Tips, or Spinach (Choose 6)

***FLAMBÉED DESSERTS**

Cherries Jubilee and Bananas Foster with Vanilla Ice Cream

Wedding Cake

Custom wedding created by the Cliff House pastry chef to include up to three unique flavors and fillings. Additional features such as fondant accents or intricate design elements may be additional.

Wine Service with Meal

*Choose two from Vista Point Chardonnay, Merlot, or Cabernet.
Premium wines available at an additional cost.*

Champagne Toast

*House Piper Sonoma Sparkling Wine.
Premium sparkling wines and champagne available at an additional cost.*

Packages include iced tea, coffee, and bread. Menu items are subject to change and not guaranteed until 30-days prior to event date.

Prices are subject to 20% service fee and applicable sales tax.

Due to health department regulations, buffet service will last a maximum of 1.5 hours.

THE CLIFF HOUSE AT PIKES PEAK
BUFFET MEAL OPTIONS

Gold Package

\$48/person

Hors d'Oeuvres *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup
- Smoked Salmon Moussiline with Cucumber Rounds
- House Made Boursin Filled Cannoli, Bell Pepper Confetti, Balsamic Reduction
- Forest Mushroom and Goat Cheese Ragout in a Filo Cup
- Asian Chicken Salad with Thai Peanut Dressing on Wonton Chip
- Vegetable Spring Rolls with Ponzu Dipping Sauce
- Mini Duck Confit Salad in Filo Cups
- Prosciutto Pinwheels with Roasted Red Pepper Herb Cream Cheese
- Colorado Beer Braised Pulled Pork Potato Cups with Cilantro Cream

Sides *Choose Four Total*

Salad

Cliff House Salad
Insalada Caprese
Caesar Salad

Starches

Roasted Garlic Mashed Potatoes
Mac and Cheese
Seasonal Rice Blend
Herb Roasted Red Potatoes
Potato Dauphinoise
Herb Polenta
Quinoa
Orzo Pasta

Vegetables

Green Beans Almandine
Seasonal Vegetable Medley
Broccoli with Bell Peppers
Asparagus with Carrots
Truffle Creamed Spinach
Brussel Sprouts with Bacon

Entrées *Choose Three*

Chicken Breast with White Wine Mushroom Cream Sauce

Bistro Tender with Au Poive Sauce

Baked Sterling Salmon with Buerre Blanc Sauce

Trout with Buerre Rouge Sauce

Colorado Lamb with Port Lamb Sauce

Blackened Pork Loin with Dijon Cream Sauce

Vegetarian Napoleon *Roasted Squash, Zucchini, Peppers, Red Onions and Portobello Mushrooms Layered with Garden Fresh Red Sauce, Mozzarella Cheese and Parmesan Cheese*

Pasta Station *Fettuccine and Penne Pastas with Alfredo, Bolognese, and Ratatouille Sauces Served with Parmesan and Crusty Garlic Bread*

Packages include iced tea, coffee, and bread. Menu items are subject to change and not guaranteed until 30-days prior to event date.

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THE CLIFF HOUSE AT PIKES PEAK
BUFFET MEAL OPTIONS

Platinum Package

\$65/person

Hors d'Oeuvres *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup
- Smoked Salmon Moussiline with Cucumber Rounds
- Vegetable Spring Rolls with Ponzu Dipping Sauce
- Mini Duck Confit Salad in Filo Cups
- House Made Boursin Filled Cannoli, Bell Pepper confetti, Balsamic Reduction
- Asian Chicken Salad with Thai Peanut Dressing on a Wonton Chip
- Prosciutto Pinwheels with Roasted Red Pepper, Capers, and Herb Cream Cheese
- Forest Mushroom and Goat Cheese Ragout in a Filo Cup
- Colorado Beer Braised Pulled Pork Potato Cups with Cilantro Cream
- Colorado Lamb Loin Crostini with Blackberry Cream and Rosemary Honey
- House Smoked Duck, Brie Cheese, and Raspberry Relish on Lavosh Chip
- Mini Beef Wellingtons with Veal Jus
- Shrimp and Scallop Stuffed Mushrooms

Sides *Choose Four Total*

Salad

Cliff House Salad
Insalada Caprese
Caesar Salad

Starches

Roasted Garlic Mashed Potatoes
Mac and Cheese
Seasonal Rice Blend
Herb Roasted Red Potatoes
Potato Dauphinoise
Herb Polenta
Quinoa
Orzo Pasta

Vegetables

Green Beans Almandine
Seasonal Vegetable Medley
Broccoli with Bell Peppers
Asparagus with Carrots
Truffle Creamed Spinach
Brussel Sprouts with Bacon

Entrée *Choose Three*

Chicken Breast with White Wine Mushroom Cream Sauce

Bistro Tender with Au Poive Sauce

Baked Sterling Salmon with Buerre Blanc Sauce

Trout with Buerre Rouge

Colorado Lamb with Lamb Port Sauce

Blackened Pork Loin with Dijon Cream Sauce

Vegetarian Napoleon *Roasted Squash, Zucchini, Peppers, Red Onions and Portobello Mushrooms Layered with Garden Fresh Red Sauce, Mozzarella Cheese and Parmesan Cheese*

Pasta Station *Fettuccine and Penne Pastas with Alfredo, Bolognese, and Ratatouille Sauces Served with Parmesan and Crusty Garlic Bread*

Wedding Cake*

Champagne Toast*

***Specialty Station**

Guests may add one action station listed on page one in lieu of wedding cake and champagne toast.

Packages include iced tea, coffee, and bread. Menu items are subject to change and not guaranteed until 30-days prior to event date.

Prices are subject to 20% service fee and applicable sales tax.

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THE CLIFF HOUSE AT PIKES PEAK
BUFFET MEAL OPTIONS

Diamond Package

\$89/person

Hors d'Oeuvres *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup
- Tuna Poke on Sesame Cracker with Wasabi and Sweet Soy
- Smoked Salmon Moussiline with Cucumber Rounds
- Asian Chicken Salad with Thai Peanut Dressing on a Wonton Chip
- Vegetable Spring Rolls with Ponzu Dipping Sauce
- Mini Duck Confit Salad in Filo Cups
- Colorado Beer Braised Pulled Pork Potato Cups with Cilantro Cream
- Prosciutto Pinwheels with Roasted Red Pepper Herb Cream Cheese
- Forest Mushroom and Goat Cheese Ragout in a Filo Cup
- House Made Boursin Filled Cannoli, Bell Pepper Confetti, Balsamic Reduction
- Colorado Lamb Loin Crostini with Blackberry Cream and Rosemary Honey
- House Smoked Duck, Brie Cheese, and Raspberry Relish on Lavosh Chip
- Mini Beef Wellingtons with Veal Jus
- Shrimp and Scallop Stuffed Mushrooms
- Coconut Crusted Prawns with Orange Marmalade
- Mini Jumbo Lump Crab Cakes with Remoulade
- Jerk Shrimp and Grilled Pineapple Brochettes

Sides *Choose Four Total*

Salad

Cliff House Salad
Insalada Caprese
Caesar Salad

Starches

Roasted Garlic Mashed Potatoes
Mac and Cheese
Seasonal Rice Blend
Herb Roasted Red Potatoes
Potato Dauphinoise
Herb Polenta
Quinoa
Orzo Pasta

Vegetables

Green Beans Almandine
Seasonal Vegetable Medley
Broccoli with Bell Peppers
Asparagus with Carrots
Truffle Creamed Spinach
Brussel Sprouts with Bacon

Entrée *Choose Three*

Chicken Breast with White Wine Mushroom Cream Sauce

Bistro Tender with Au Poive Sauce

Baked Sterling Salmon with Buerre Blanc Sauce

Trout with Buerre Rouge

Colorado Lamb with Lamb Port Sauce

Blackened Pork Loin with Dijon Cream Sauce

Vegetarian Napoleon *Roasted Squash, Zucchini, Peppers, Red Onions and Portobello Mushrooms Layered with Garden Fresh Red Sauce, Mozzarella Cheese and Parmesan Cheese*

Pasta Station *Fettuccine and Penne Pastas with Alfredo, Bolognese, and Ratatouille Sauces Served with Parmesan and Crusty Garlic Bread*

Specialty Station *Choose one station described on page one.*

Add a second station in lieu of wedding cake and champagne toast.

Wedding Cake

Wine Service with Meal

Champagne Toast

Packages include iced tea, coffee, and bread. Menu items are subject to change and not guaranteed until 30-days prior to event date.

Prices are subject to 20% service fee and applicable sales tax.

Due to health department regulations, buffet service will last a maximum of 1.5 hours.