

THE CLIFF HOUSE AT PIKES PEAK  
PLATED MEAL OPTIONS

Three catering packages ranging from \$48/person to \$85/person are available for parties of 25-150 guests.

**Salads**

CLIFF HOUSE SALAD	<i>Mixed Greens, Cucumber, Tomato, Carrot Curls, and Tarragon Vinaigrette</i>
CAESAR SALAD	<i>Chopped Romaine, Parmesan, and Garlic Croutons</i>
WEDGE SALAD	<i>Crisp Iceberg Lettuce, Blue D'Auvergne, Grape Tomatoes, Dried Shallots, House Vinaigrette, Aged Balsamic Reduction</i>

**Wedding Cake**

*Custom wedding cake 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 wine or champagne available at an additional cost.*

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**Gold Package**

**\$48/person**

**Display Items** *Choose two or substitute two additional hors d'oeuvres*

Domestic Meat and Cheese Platter  
Sliced Fruit Platter  
Vegetable Crudités with Dip

**Hors d'Oeuvres** *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spic 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 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, Capers, and Herb Cream Cheese
- Colorado Beer Braised Pulled Pork Potato Cups with Cilantro Cream

**Salad** *Choose one salad*

Cliff House Salad, Caesar Salad, or Wedge Salad

**Entrée** *Choose one entrée. An alternative vegetarian entrée will be provided upon request. Entrees include seasonal vegetable and your choice of garlic mashed potatoes, twice baked potato, seasonal rice blend, or roasted red potatoes.*

Chicken Breast with White Wine Mushroom Cream Sauce  
Pork Loin with Dijon Cream Sauce  
Baked Sterling Salmon with Buerre Blanc Sauce  
Trout with Buerre Rouge Sauce  
Colorado Lamb Chop with Lamb Port Sauce

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**Platinum Package**

**\$65/person**

**Display Items** *Choose two or substitute two additional hors d'oeuvres*

Domestic Meat and Cheese Platter  
Sliced Fruit Platter  
Vegetable Crudités with Dip

**Hors d'Oeuvres** *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spic 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
- Forest Mushroom and Goat Cheese Ragout in 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
- Prosciutto Pinwheels with Roasted Red Pepper, Capers, and Herb Cream Cheese

**Salad** *Choose one salad*

Cliff House Salad, Caesar Salad, or Wedge Salad

**Entrée** *Choose one entrée. An alternative vegetarian entrée will be provided upon request. Entrees include seasonal vegetable and your choice of garlic mashed potatoes, twice baked potato, seasonal rice blend, or roasted red potatoes.*

Chicken Breast with Mushroom Cream Sauce  
New York Strip Steak with Garlic Maitre d' Butter  
Pork Loin with Dijon Cream Sauce  
Baked Sterling Salmon with Buerre Blanc Sauce  
Trout with Buerre Rouge Sauce

CO Lamb Chop with Lamb Port Sauce  
Filet Mignon with Veal Jus  
Bacon Wrapped Elk Rib Eye with Balsamic Soubise  
Filet and Chicken Duet Plate  
Chicken and Salmon Duet Plate

**Wedding Cake or 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. Pricing is subject to 20% service fee and applicable sales tax.

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**Diamond Package**

**\$85/person**

**Display Items** *Choose two or substitute two additional hors d'oeuvres*

Domestic Meat and Cheese Platter  
Sliced Fruit Platter  
Vegetable Crudités with Dip

**Hors d'Oeuvres** *Choose Four*

- Caramelized Apple and Brie Crostini
- Shrimp Ceviche with Fresh Tomato Salsa and Spicy Avocado Mousse in Filo Cup
- Tuna Carpaccio on Sesame Cracker with Wasabi and Sweet Soy
- Smoked Salmon Mousseline 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 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
- Jerk Shrimp and Grilled Pineapple Brochettes

**Salad** *Choose one salad*

Cliff House Salad, Caesar Salad, or Wedge Salad

**Entrée** *Choose two single entrées or one duet plate. Choice of two entrees requires a pre-order on each guest's entrée selection 5-days prior to event and pre-assigned seating to a designated table via an escort card with meal indicator. An alternative vegetarian entrée will be provided upon request. Entrees include seasonal vegetable and your choice of garlic mashed potatoes, twice baked potato, seasonal rice blend, or roasted red potatoes.*

**ENTREES**

Chicken Breast with Mushroom Cream Sauce  
New York Strip Steak with Garlic Maitre d' Butter  
Filet Mignon with Veal Jus  
Bacon Wrapped Elk Rib Eye with Balsamic Soubise  
Pork Loin with Dijon Cream Sauce  
CO Lamb Chop with Lamb Port Sauce  
Baked Sterling Salmon with Buerre Blanc Sauce  
Trout with Buerre Rouge Sauce  
Seared Tuna with Ginger Buerre Blanc

**DUET PLATES**

Filet Mignon and Chicken Breast  
Filet Mignon and Salmon  
Filet Mignon and Shrimp Scampi  
Chicken Breast and Salmon  
Chicken Breast and Shrimp Scampi

**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. Pricing is subject to 20% service fee and applicable sales tax.