



**SAMPLING OF OUR PASSED HORS D' OEUVRES**

**COLORADO MUSHROOM, SMOKED DUCK, SHRIMP OR  
GRILLED VEGETABLE QUESADILLAS  
W/ CHEVRE**

**SEARED AHI TOSTADA  
CRISP SHRIMP RICE CHIP**

**BACON WRAPPED JALAPENO & CREAM CHEESE STUFFED QUAIL (SPICY)**

**MARINATED GRILLED JUMBO SHRIMP  
HONEY MUSTARD GLAZE**

**E.C.'S BLUE LUMP CRAB CAKES W/ ROASTED JALAPENO REMOULADE**

**MINI BEEF WELLINGTONS  
PESTO & GRUYERE**

**DUCK PROSCIUTTO  
MACHE AND FRICO CUPS**

**HOUSE CURED TOMATO PANINI  
W/CRÈME FRAICHE & CHIVE**

**ASPARAGUS EN CROUTE  
ASIAGO & SAFFRON AIOLI**

**PEPPERED PEAR, SPINACH, AND RASPBERRY  
WALNUT OIL DRESSING**

**NEW ZEALAND LAMB LOLLYS  
HOT MANGO GLAZE**

**SEARED FOIE GRAS ON SWEET TOAST WITH BRANDIED PEARS**

**ASPARAGUS FILO BITES  
PARMESAN & FILO DOUGH W/ LEMON AIOLI**

**SUMMER VEGETABLE & SHITAKE ROLLS  
ASIAN DIPPING SAUCE**

**AGAVE TEQUILA HEIRLOOM TOMATO GAZPACHO SHOOTERS**



**MENU**

***(EC WILL SOURCE LOCAL & ORGANIC WHEN POSSIBLE IF REQUESTED)***

**BUFFET, PLATED OR FAMILY PRESENTATIONS AVAILABLE TO MEET YOUR NEEDS**

***SPINACH & ARUGULA SALAD  
W/ COLORADO CHEVRE W/ LEMON, CITRUS,  
FRESH PEACHES & LIGHT VINAIGRETTE***

***MIXED ORGANIC GREENS SALAD  
ROASTED CORN, COTIJO, TOASTED PECANS & MICRO GREENS  
TOASTED CUMIN VINAIGRETTE***

***FENNEL CITRUS SALAD  
ORANGE SEGMENTS, SHAVED FENNEL, ORGANIC GREENS WITH CHIVE & FRESH MINT  
HERB VINAIGRETTE***

***SUMMER HEIRLOOM CAPRESE SALAD  
ORGANIC GREENS WITH MEDLEY OF COLORADO HEIRLOOM TOMATOES, FRESH MOZZARELLA,  
BASIL & AGED BALSAMIC DRIZZLE***

**BUFFET, PLATED OR FAMILY STYLE DINNER**

***HERB MARINATED ROASTED SEMI BONELESS CHICKEN BREAST  
LEMON THYME WITH TOMATO FENNEL RELISH***

***GRILLED THEN SLOW ROASTED PRIME RIB CARVED  
NATURAL JUS & HORSERADISH CRÈME***

***MARINATED GRILLED TENDERLOIN OF BEEF  
WILD MUSHROOM JUS & HORSERADISH CRÈME***

***RUBY TROUT WITH BLUE CORN MASSA  
BLACK BEAN & ROASTED CORN RELISH***

***SEARED SALMON  
GINGER GLAZE WITH PALISADE PEACH RELISH***

***CORIANDER SCENTED COLORADO BASS  
BELUGA LENTIL VINAIGRETTE***

***BULGUR WHEAT & KALE  
TOASTED GARLIC, RED ONION CITRONETTE***

***MEDITERRANEAN PASTA SALAD***

***SUN DRIED TOMATOES, GRILLED ARTICHOKE HEARTS, ROASTED BELL PEPPERS, OLIVES, HERBS & SPINACH***

***SUMMER VEGETABLE DISPLAY***

***TO INCLUDE: FRESH GRILLED CORN, GREEN BEANS & CARAMELIZED RED ONIONS, MEDLEY OF ROOT VEGETABLES***

***CAMPANELLE W/ FRESH HERBS & OLIVE OIL***

***SUN DRIED TOMATOES, GRILLED ARTICHOKE HEARTS, ROASTED BELL PEPPERS, HERBS & SPINACH***

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**GARGANELLI**

**FRESH TOMATOES, BASIL OIL, GRILLED PORTABELLAS & PARMIGIANO- REGGIANO**

**CREAMY RISOTTO WITH SUN DRIED TOMATOES, BASIL & TOASTED PINIONS \_\_\_\_ SEARED COLORADO  
MUSHROOM RISOTTO CAKES**

**ROASTED PETITE POTATOES WITH TOASTED GARLIC & HERBS**

**SELECTION OF ROASTED & GRILLED SEASONAL VEGETABLES**

**w/ VANILLA BEAN ICE CREAM & FRESH WHIPPED CRÈME**

**COFFEE SERVICE**

**LATE NIGHT SNACKS THOUGHTS**

**AMERICAN SLIDERS**

**GRILLED CHEESE PANINI'S  
FONTINA & GRUYERE**

**MINI PIZZETTAS**

**PARMESAN TRUFFLE THICK CUT CHIPS**

**MINI CORN DOGS**

**MINI BLTS**

**BBQ MENU SUGGESTIONS**

**PASSED HORS D' OEUVRES**

**MARINATED GRILLED SHRIMP FROM THE BARBI  
HONEY MUSTARD GLAZE**

**CHIPOTLE CHICKEN EMPANADAS**

**CERVENA & SMOKED SHIITAKE QUESADILLAS**

**ROBERT'S POTATO SKINS WITH GOAT CHEESE AND GRUYERE**

**SUMMER CRUDITÉS BASKET  
SPINACH & ONION DIP**

**FRESH SALSA & GUACAMOLE  
CORN TORTILLA CHIPS**



**BUFFET AND OFF THE GRILL**

***SANTA FE CAESAR WITH TRI COLORED TORTILLA CROUTONS \_\_\_\_ CLASSIC CAESAR***

***SUMMER GREENS SALAD WITH CHOICE OF DRESSING***

***CAPRESE SALAD***

***FRESH MOZZARELLA, BASIL, CUCUMBER AND PICKLED RED ONION***

***AMERICAN STYLE POTATO SALAD***

***ASIAN COLE SLAW***

***CRISPY WANTON HAY WITH TOASTED CASHEWS HOT OIL VINAIGRETTE***

***CLASSIC COLE SLAW***

***CORN BREAD & SOFT ROLLS***

***ST. LUIS BBQ PORK RIBS***

***MUSTARD & HERB BBQ CHICKEN***

***TRADITIONAL BBQ BEEF BRISKET***

***SMALL ROLLS***

***PAN SEARED RUBY TROUT***

***BLUE CORN MASSA, ROASTED CORN & BLACK BEAN SALSA***

***MARINATED GRILLED PRIME RIB OF BEEF (SMALL CUT)***

***CARVED TO ORDER & SERVED WITH HORSERADISH CREAM & NATURAL JUS***

***FIG HABANERO BBQ PORK LOIN WITH PEACH SALSA***

***FRESH FRUIT SALAD OR SLICED FRUIT DISPLAY***

***MARINATED GRILLED VEGETABLE DISPLAY***

***REDUCED BALSAMIC DRIZZLE***

***RANCH STYLE BAKED BEANS***

***CORN ON THE COBB***



**DESSERT THOUGHTS**

***STRAWBERRY SHORTCAKE***

***ICE CREAM SUNDAE BAR***

***ASSORTED SEASONAL FRUIT PIES WITH WHIPPED CREAM & ICE CREAM***

***COOKIES BROWNIES***

***SO MORES BY THE FIRE PIT***

***COFFEE SERVICE***

***LEMONADE & ICE TEA***

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## **BRUNCH MENU SELECTIONS**

**INDIVIDUAL WESTERN OMELETS  
ROASTED CHILE TOMATO SAUCE**

**SANTA FE STYLE SCRAMBLED EGGS  
AVOCADO, SALSA, SOUR CREAM & JACK CHEESE**

**OMELET STATION WITH ALL THE FIXINGS**

**BACON & CHICKEN APPLE SAUSAGE**

**MUSHROOM CREAM CREPES**

**COUNTRY STYLE HOME FRIED POTATOES**

**CHEESE BLINTZ WITH JAM  
FIG & RASPBERRY JAMS**

**PENCIL ASPARAGUS  
ORANGE HOLLANDAISE SAUCE  
CORN BEEF OR ROAST TURKEY HASH COUNTRY STYLE**

**SMOKED SALMON DISPLAY  
HOT & COLD SMOKED W/ ACCOMPANIMENTS**

**CREAM CHEESE & BAGELS W/ ACCOMPANIMENTS**

**EUROPEAN STYLE CHEESE & CHARCUTERIE DISPLAY  
CRACKERS & FLAT BREAD**

**SLICED ROASTED TURKEY OR \_\_\_ HAM  
SOFT ROLLS & ACCOMPANIMENTS**

**SLICED FRESH FRUIT PLATTERS**

**POACHED SALMON WITH CUCUMBER DILL SAUCE**

**CRAB CAKES WITH JALAPENO REMOULADE**

**TOMATOES CUCUMBERS, ONIONS & GOAT CHEESE SALAD  
BALSAMIC VINAIGRETTE**

**INDIVIDUAL QUICHES**

**BREADS, SCONES, MUFFINS, DANISH, APPLE STRUDEL, COFFEE CAKE, FRUIT & BANANA BREADS**

**COFFEE SERVICE, TEA & ASSORTED FRESH JUICES, BLOODY MARY MIX  
SHAVED CHOCOLATE & WHIPPED CRÈME**