

BLACK DIAMOND PLATED DINNER

Custom menus created by passionate chefs – food made from scratch – with a pinch of love

Enjoy your plated dinner

30-guest minimum \$36.95 per person

Please choose one of the following from each category for your guests to enjoy

First course selections

Fresh grilled asparagus wrapped in prosciutto with feta cheese, drizzled with orange citronette

Eggplant rollatini filled with creamy goat and ricotta cheeses and basil walnut pesto

Local beef carpaccio with baby potato and creamy horseradish salad

Mixed vine tomato salad with torn basil, buffalo mozzarella, marjoram and red chili vinaigrette

Soft ricotta gnocchi with brown butter and toasted basil marinara

Butternut squash and mascarpone cheese filled ravioli with lemon butter and sage infused marinara

Lightly curried butternut squash bisque with cilantro oil

Country mushroom soup with sweet sherry, thyme and toasted peasant bread

Dinner selections

Dinner choices accompanied by our chef's choice of vegetable and potato or rice

Tournedos of Sweetwood beef tenderloin and gulf shrimp with steak butter sauce

Salmon Creek pork chop with green apple sauce

Colorado lamb chops with minted demi

Pan seared long island duck breast with sticky peach chutney and pan juices

Char-grilled Sweetwood beef New York strip steak with steak butter sauce

Slow roast local prime rib au jus with horseradish cream

Rushing River Ruby Trout with steamed mussels and lemon, parsley hollandaise

Macadamia nut crusted Alaskan halibut with citrus butter sauce

Crispy skinned all natural chicken breast with wild mushrooms, sundried tomatoes and porcini cream sauce

Dessert selections

White chocolate banana bread pudding with butterscotch sauce and vanilla ice cream

Coconut cream pie, with toasted coconut, fresh pineapple and almond praline

Chocolate dipped strawberries with dark chocolate ganache and powdered sugar

Flourless chocolate cake with white chocolate cappuccino mousse

Upstate baked cheesecake with fresh berry sauce

Root beer bunt cake with vanilla ice-cream

Peanut butter crispy bar with vanilla ice-cream

Beverages

Rainforest alliance organic coffee, freshly brewed iced tea and water service

Additional entrée selections \$5.95 per person, per item

All prices subject to change without prior notification

Please add 8.4% sales tax and 18% gratuity

