

Black Diamond 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

Pablano scented tortilla soup with tomato, queso fresco, cilantro and pulled chicken garnish

Tomato bisque with petite grilled cheese sandwiches and fresh basil

Butternut squash bisque scented with Jim Beam and maple syrup. Garnished with parsley oil

Endive and water cress salad with sliced apples, spiced pecans. Dressed with red wine vinaigrette

Arugula salad with shaved fennel, nicoise olives, hambolt fog goat cheese. Dressed with lemon thyme vinaigrette

Field green salad with grape tomatoes, shaved carrots, cucumbers, tobacco onions dressed with balsamic vinaigrette

Dinner selections

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

Tournadoes of beef tenderloin and grilled shrimp (or salmon) with red wine demi

Roasted rack of Colorado lamb with Dijon mustard and happy crumbs

Pan seared long island duck breast with apricot compote

Char-grilled 12 oz New York strip steak with caramelized shallot butter

Slow roast prime rib au jus with horseradish cream

Crispy skillet roast Sea Bass with tomato - fennel relish

Shrimp, Scallop and Lobster pie

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

Flourless chocolate cake with kahlua cappuccino mousse and chocolate sauce

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