

A Colorado Mixed Grill

BBQ U Station
Grilling Station
Southwestern Oysters
Honey Sesame Shrimp
Petite Lamb and Goat Cheese Sliders
Seared Old Bay Scallops and Foie Gras
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Salad Station
Colorado Salad:
Sliced Smoked Squab Breast and Oyster Mushrooms
Bleu Cheese Crustini
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Grilled Eggplant and Plum Tomato Salad
Virgin Olive Oil and Oregano-Lemon Feta Cheese
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Grilled Tijuana Caesar Salad
Crisp Romaine Lettuce Softly Grilled with Herbed Croutons,
Tijuana Caesar Dressing
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Entrée Selections
Carved
Crown Roast of Colorado Rack of Lamb
Herb Lamb Jus Lié
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Sock Eye Salmon Coulibiac
Caviar Mousseline Sauce
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Slow Roasted Tenderloin of Beef with Tavern Room Spice Rub
Chipotle Bearnaise Sauce

Whipped Potatoes of Yukon with Celeryroot and Sweet Potato with Butternut Squash
Martini's Condiments to include:
Sour Cream, Country Gravy, Chives, Bacon, Cheddar Cheese,
Grape Compote and Apple Sauce

Thumbelina Carrots and Glazed Candy Striped Beets
Grilled Green and White Asparagus
Parmesan Shavings
Grilled Baby Corn Cobettes in Husk
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Dessert Buffet
Warm Colorado Brownie Pudding with Pecans
Dessert Tappas