
BREAKFAST & BRUNCH BUFFETS

All breakfast and brunches are served buffet style

(Thirty guest minimum)

Continental Breakfast

Cinnamon Rolls

Assortment of Bagels with Cream Cheese and Fruit Jams

Fresh Fruit

Low fat Yogurt

Cereal

Milk, variety of Fruit Juices, Fresh Brewed Coffee & Hot Tea

\$15 per guest

Vaquero Breakfast

Fresh Fruit

Fort Muffins

Buffalo Chorizo Breakfast Burrito with Green Chile

Variety of Fruit Juices

Fresh Brewed Coffee

Hot Tea

\$16 per guest

Mountain Man Breakfast

Breakfast Frittata

Colorado Potatoes

Buffalo Sausage

Fort Muffins

Assortment of Bagels with Cream Cheese and Fruit Jams

Low fat Yogurt

Granola

Variety of Fruit Juices

Fresh Brewed Coffee

Hot Tea

\$20 per guest

Hearty Additions

Add any of these items to your buffet:

French Toast

Ham and Cheese Scrambled Eggs

Apple Wood Smoked Bacon

Maple Buffalo Sausage

Colorado Potatoes

Buffalo Chorizo Breakfast Burrito

Eggs Benedict

Breakfast Frittata

Grilled Ham

Hash Browns

Smoked Salmon Lox with Bagels and Cream Cheese

Add Two Items: \$12 per guest

Add Three Items: \$18 per guest

Chef Attended Carving Stations

Requires a \$50 per item carving fee

Slow-roasted Buffalo Prime Rib with Au Jus and Horseradish
Sauce (serves up to 25) \$350

Wild Boar Ham with Honey Dijon Mustard
(serves up to 30) \$250

Roast Turkey Breast with Cranberry Relish
(serves up to 20) \$200

From The Sea

Jumbo Shrimp with Cocktail Sauce (per dozen) \$34

Lobster Tails (each) \$23

Prices subject to change without notice