Continental Breakfast
Freshly Squeezed Juices
Seasonal Sliced Fruits and Berries
Assortment of Fresh Baked Pastries,
Croissants, Fruit & Bran Muffins,
And Breakfast Fruit Breads
Served with Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Starbucks Coffees
House Select Bigelow Teas
$15.95 per person

Additions
Breakfast Soft Tacos
Breakfast Cereals & Assorted Yogurts
Croissant Breakfast Sandwiches
Fruit, Yogurt & Granola Parfaits
Hot Oatmeal with Brown Sugar
Fresh Fruit Smoothies
Assorted Bagels

$3.50 per person
per item
Plated Breakfast Selections

All Plated Meals include:
Freshly Squeezed Orange Juice
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
House Select Bigelow Teas
Assortment of Fresh Baked Pastries,
Croissants, Fruit & Bran Muffins,
and Breakfast Fruit Breads

Scrambled Eggs with Ham,
Mushroom & Onion
Grilled Herb Tomato
Breakfast Potatoes
$17.00 per person

Eggs Benedict
With Canadian Bacon, Fresh
Hollandaise
On a Warm English Muffin
Breakfast Potatoes
$17.50 per person

Egg White Frittata
Asparagus & Mushrooms
Grilled Herb Tomato
Breakfast Potatoes
$16.50 per person

Cinnamon Raisin French Toast
With Fresh Fruit Compote
Whipped Butter & Maple Syrup
Sausage Links
$16.00 per person

Breakfast Buffet

Freshly Squeezed Juices
Platters of Seasonal Sliced Fruits & Berries
Assortment of Fresh Baked Pastries,
Croissants, Fruit & Bran Muffins,
and Breakfast Fruit Breads
Fresh Scrambled Eggs with Chives
Smoked Bacon & Link Sausage
Country Style Breakfast Potatoes
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
House Select Teas
$21.95 per person

Additions

Omelette Station
Sausage, Ham, Tomatoes,
Cheddar & Swiss Cheeses,
Peppers, Onions, Mushrooms
And Fresh Salsa
$6.00 per person

Belgium Waffle or Buttermilk
Pancake Station
Fresh Berries, Warm Maple Syrup
Fresh Whipped Cream
Powdered Sugar & Sweet Butter
$5.00 per person

$75 Chef Fee
a la carte

Morning
Butter Croissants $30.00 per dozen
Fresh Baked Pastries $30.00 per dozen
Fruit & Bran Muffins $30.00 per dozen
Breakfast Fruit Breads $30.00 per dozen
Assorted Bagels with Cream Cheese $32.00 per dozen
Seasonal Sliced Fruit & Berries $4.75 per person
Individual Yogurts $3.00 each
Individual Breakfast Cereals $3.00 each
Granola & Power Bars $4.00 each
Fresh Fruit Smoothies $42.00 per gallon

Afternoon
Assorted Cookies $32.00 per dozen
Chocolate Fudge Brownies $32.00 per dozen
Blonde Brownies $32.00 per dozen
Homemade Granola Krispies $33.00 per dozen
Chocolate Marshmallow Bars $36.00 per dozen
Warm Jumbo Pretzels $30.00 per dozen
Assorted Finger Sandwiches $27.50 per dozen
Whole Fresh Fruit $1.50 per piece
Individual Bags of Trail Mix $3.25 each
Individual Bags of Potato Chips $3.25 each
Potato Chips, Pretzels and Mixed Nuts with Dips $3.75 per person
Hot Buttered Popcorn $3.00 per person
Candy Bars $1.50 each

Beverages
Freshly Brewed Regular & Decaffeinated Starbucks Coffees $42.00 per gallon
House Select Bigelow Teas $42.00 per gallon
Freshly Brewed Iced Tea $36.00 per gallon
Freshly Squeezed Orange & Grapefruit Juices $12.00 per quart
Apple, Cranberry and Tomato Juices $9.50 per quart
Individual Bottled Juices $3.50 each
Starbucks Frappuccinos $4.00 each
Coca-Cola Products $3.25 each
Sparkling & Mineral Waters $3.25 each
Liven up the Afternoon....

The Mile High Sports Break
Mini Franks in a Blanket
Warm Jumbo Pretzels
Hot Buttered Popcorn
Assorted Coca-Cola Products, Sparkling & Mineral Waters
$7.50 per person

The Smell of Sweet Success
Chocolate Chip, Oatmeal Raisin
& White Chocolate Macadamia Nut Jumbo Cookies
Chocolate Fudge Brownies
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
Assorted Coca-Cola Products, Sparkling & Mineral Waters
$7.50 per person

Ice Cream, You Scream
Assortment of Ben & Jerrys and Haagen-Dazs Ice Cream Bars
Frozen Yogurt Bars
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
Assorted Coca-Cola Products Sparkling & Mineral Waters
$8.50 per person

Gourmet Coffee Bar
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
Vanilla & Hazelnut Syrups
Orange Zest, Cinnamon Sticks, Whipped Cream and Chocolate Shavings
Biscotti and Chocolate Dipped Strawberries
$8.75 per person

Fiesta Break
Tri-Color Tortilla Chips with Guacamole, Salsa and Queso
Chicken Quesadillas
Assorted Coca-Cola Products and Fresh Lemonade
$8.50 per person

Happy Hour Callin'
Buffalo Wings, Chips & Salsa and Potato Skins
Assorted Coca-Cola Products
Sparkling & Mineral Waters
$13.75 per person
Executive Meeting Package

Continental Breakfast
Freshly Squeezed Juices
Seasonal Sliced Fruits and Berries
Assortment of Fresh Baked Pastries,
  Croissants, Fruit & Bran Muffins,
  And Breakfast Fruit Breads
Served with Fruit Preserves and Sweet Butter
Freshly Brewed Regular and Decaffeinated Starbucks Coffees
  House Select Bigelow Teas

Mid-Morning
Apples, Bananas and Grapes
  Granola Bars
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
  House Select Teas
  Assorted Coca-Cola Products
  Sparkling & Mineral Waters

Afternoon Break
Assorted Cookies, Brownies or Chocolate Marshmallow Bars
  Starbucks Frappuccinos
Freshly Brewed Regular & Decaffeinated Starbucks Coffees
  House Select Teas
  Assorted Coca-Cola Products
  Sparkling & Mineral Waters

$32.50 per person
2 – Course Lunches

Lunch Price includes Dessert, Assorted Breads and Rolls, Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffees

**Chicken Santa Fe Salad**
A Taste of the Southwest Blends Marinated and Grilled Chicken Breast with Sundried Tomatoes, Roasted Corn Relish, Asparagus & Cilantro with a Tangy Lime Vinaigrette
$22.00

**Asian Duck Salad**
An Eastern Delight of Tender Sesame Duck atop a Bed of Shredded Asian Cabbage, Green Onions, and Crispy Wontons Tossed with an Asian Plum and Sambal Dressing
$23.50

**Blackened Steak Sandwich**
Blackened and Seared Filet topped with Wild Mushrooms, Caramelized Onions and fresh Mozzarella Cheese served open faced on a Garlic French Baguette Accompanied by Homemade Potato Chips
$26.00

**Grilled Chicken Ciabatta**
Combine the Flavors of Tender Marinated Chicken, Alfalfa Sprouts, Fresh Mozzarella Cheese, Avocados, Roma Tomatoes and a Balsamic Vinaigrette to Make the Perfect Sandwich Served on Grilled Ciabatta Bread with Penne Pasta salad
$25.00

**Turkey Club Wrap**
Pastrami Turkey, Alfalfa Sprouts, Crisp Lettuce, Roma Tomatoes, Apple Smoked Bacon and Boursin Cheese Wrapped in a Tomato Basil Tortilla Served with Tart Apple Cole Slaw
$25.00
Lunch Accompaniments

Soups

Soup du Jour

Salads

Westin Caesar Salad
Crisp Hearts of Romaine Lettuce Garnished with
a Grilled Crostini and Shaved Parmesan Cheese
Caesar Dressing, Served Tableside

Wild Mixed Greens Grill
A perfect blend of Local and California Greens Paired
with Grilled Belgian Endive and Red Peppers
Garnished with Sweet, Spicy Walnuts
Smoked Tomato Ranch Dressing, Served Tableside

Chopp Chopp Blue
A Medley of Fine Diced Vegetables
Presented in a Radicchio Cup and Accented with
Cherry Tomatoes & Stilton Cheese
Aged Balsamic Vinaigrette

Desserts

Cinnamon Apple Cake with Caramel Anglaise

Turtle Cheesecake

Chocolate Truffle Cake with Raspberry Coulis

Fresh Fruit Tart
3 - Course Lunches

Lunch Price Includes Your Choice of Soup du jour or Salad, Dessert, Assorted Breads & Rolls, Chef’s Accompaniments, Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffees

Lemon Garlic Rotisserie Chicken
Herb Marinated Bone-in Chicken, Roasted Golden Brown and Topped with a Lemon Chutney
Served with Garlic Mashed Potatoes
$24.50

Spicy Grilled Salmon Pasta
A Perfectly Seared Salmon Filet with al dente Penne Pasta Tossed with Fresh Broccoli, Sundried Tomatoes and a Boursin White Wine Sauce Garnished with Toasted Pine Nuts and Chili Flakes
$27.50

Filet Wrapped in Apple Smoked Bacon
6oz Filet, Center Cut and Aged, Wrapped in Apple Smoked Bacon and Grilled to Perfection Served with a Cilantro Orange Demi Glace & Pomme Frites
$28.50

Tucson Chicken Breast
Tender Grilled Chicken Breast Topped with Imported Proscuitto, Mushrooms & Fresh Provolone Cheese Set Atop a Bed of Sautéed Spinach and Radicchio and Accented with a Roasted Garlic Cream Sauce. Served with Pesto Mashed Potatoes
$26.00

Pasta Ala Greek
Rotini Pasta Tossed with Calamata Olives, Sundried Tomatoes, Grilled Vegetables and a Light Balsamic Broth Topped with Feta Cheese & Herb Roasted Croutons
$25.50
Lunch Buffets

Westin Deli

Garden Green Salad with Cucumbers, Tomatoes, Sprouts and Shredded Carrots, Toasted Pecans and Sunflower Seeds Accompanied by Assorted Homemade Dressings

Rustic Red Bliss Potato and Artichoke Salad Tossed in a Red Wine Vinaigrette

Penne Pasta tossed with Sundried Tomatoes, Feta Cheese, Toasted Pine Nuts and a Basil Vinaigrette

An Array of Fresh Deli Cut Meats and Cheeses to include: Turkey Pastrami, Rare Roast Beef, Honey Cured Ham, Hard Italian Salami, Swiss Cheese, Sharp Cheddar Cheese Garlic Aioli, Basil Pesto Spread, and Balsamic Infused Oil

Pepper/Pickle Jar and Relish Tray

Served with Fresh Pita, Olive Loaf, French Baguette and Ciabatta Breads

New York Style Cheesecake Chocolate Decadence $27.00
LODO Lunch Buffet

Mesclun Greens, Iceberg and Romaine Lettuce Tossed With Strawberries, Tomatoes, Carrots, Cucumbers and Mandarin Orange Topped with Honey Roasted Pecans Accompanied with Assorted Homemade Dressings

Tri-color Tortellini Salad with Fire Roasted Red Peppers, Scallions & Roma Tomatoes, Tossed in a Creamy Peppercorn Vinaigrette Topped with Herb Roasted Croutons

Rustic Red Bliss Potato and Artichoke Salad Tossed in a Red Wine Vinaigrette

Tender Grilled Chicken Breast Topped with Imported Proscuitto, Mushrooms & Fresh Provolone Cheese Accented with a Roasted Garlic Cream Sauce

Seared Salmon Filet with a White Wine Dill Sauce and Lemon Chutney

Wild Rice Pilaf Chef's Selection of Seasonal Vegetables

Quadruple Chocolate Mousse Cake Deep Dish Apple Pie with Caramel Pecan Sauce $28.00
Skyline Lunch Buffet

Crisp Caesar Salad with Herb Roasted Croutons, Grated Parmesan Cheese & Homemade Caesar Dressing

Wild Rice & Artichoke Salad with Pine Nuts, Calamata Olives & Feta Cheese, Tossed with an Oregano Wine Vinagrette

Grilled Vegetable Salad with Sweet Fennel, Roasted Pepper, Sliced Bermuda Onions, Celery, Grilled Zucchini and Yellow Squash Lightly Seasoned with a Champagne Mustard Vinaigrette

Sliced Tender Roast Beef Smothered with Peppercorn and Mushroom Demi Glace and Garnished with Crisp Leeks

Marinated and Grilled Chicken Breast paired with Rich, Creamy Pesto Sauce and topped with Fresh Roma Tomatoes and Green Onions

Chive Mashed Potatoes
Chef's Selection of Seasonal Vegetables

Chocolate Bourbon Pecan Tart
Crème Brulee Cheesecake
$29.00
Lunch on the Run (gotta go, gotta go)
(Additional Charge of $3.00 per person if served in-house)

All Sandwich Boxed Lunches Include:
Individual Bag of Chips, Cookie and Whole Fruit,
Coca-Cola Product or Mineral Water
All Salad Boxed Lunches Include:
A Slice of Brie & Baguette and a Coca-Cola Product or Mineral Water

Philly Chicken Sandwich
Marinated Breast of Chicken, Accompanied with Grilled Green
and Red Chili Peppers, Caramelized Onions and Provolone Cheese
Served on a French Roll
$18.95

Deli Sliced Roast Beef Sandwich
Rare Roast Beef Deli Sliced with Boursin Cheese, Ripe Tomatoes
and Artichokes Liberally Filled into an Olive Loaf
$18.95

Pastrami Roasted Turkey Breast
Pastrami Style Roasted Turkey Breast Accompanied with Sprouts,
Avocado and Swiss Cheese on a Flaky Croissant
$18.95

Asian Duck Salad
An Eastern Delight of Tender Sesame Duck atop a Blend of Shredded
Asian Cabbage, Green Onions, and Crispy Wontons
Asian Plum and Sambal Dressing on the side
$18.95

Salmon Pasta Salad
A Perfectly Seared Salmon Filet Atop a Bed of al dente Penne Pasta
Joined with Wild Mushrooms & Spinach, Served with Honey Mustard
Vinaigrette
$18.95

Chicken Caesar Salad
A Slight Twist to the Original Served with Crisp Romaine Lettuce,
Herb Roasted Croutons, Grated Parmesan Cheese and topped with a
Lemon Garlic Marinated Chicken Breastand Homemade Caesar Dressing
$19.50
Dinner Accompaniments

Soups

The Bloody Mary
A Unique Blend of Oven Roasted Sweet Tomatoes and Vodka Pepper Makes for a Smooth, Rich Tomato Soup
Served with Fine Diced Celery and Crouton Garnish

Twice Baked Potato & Cheddar
Perfect for any Weather, this Rich, Cream Based Soup is garnished with Chives & Bacon bits

Bisque Del Mar
Made in the Classic Style, this Hearty Seafood Bisque Combines the Riches of the Sea for a Truly Grand Experience
A touch of Ouzo to Finish

Chicken & Roasted Garlic
Chunky Chicken in Consomme Blended with Sweet Roasted Garlic and Oven Roasted Vegetables

Salads

Westin Caeser Salad
Crisp Hearts of Romaine Lettuce Garnished with a Grilled Crostini and Shaved Parmesan Cheese Caeser Dressing, Served Tableside

Wild Mixed Greens Grill
A perfect blend of Local and California Greens Paired with Grilled Belgian Endive and Red Peppers Garnished with Sweet, Spicy Walnuts Smoked Tomato Ranch Dressing, Served Tableside

Chopp Chopp Blue
A Medley of Fine Diced Vegetables Presented in a Radicchio Cup and Accented with Cherry Tomatoes & Stilton Cheese Aged Balsamic Vinaigrette

Desserts

Colorado Peach Crème Caramel with Saffron Threads Wild Berry Strudel with Pistachio Cream and Shaved Chocolate Triple Chocolate Mousse Crepe with Cappuccino Crème Anglaise
Dinner Additions

**Plated Appetizers**
$5.00 additional charge

**Hot**

Artichoke and Wild Mushroom Medley in a Vol-a-vent,
Accented with a Seared Jumbo Scallop and Bernaise Sauce

Seard Crab and Crawfish Cakes with a Fennel Tomato Slaw
And Dueling Sauces of Chive and Saffron Buerre Blanc

Ratatouille and Goat Cheese in Phyllo,
Garnished with Pesto Oil

**Cold**

Poached Shrimp Cocktail with Roasted Corn & Black Bean Relish

Smoked Asparagus with Poached Salmon and Mustard Aioli

Tomato & Crab Napolean with a Balsamic Reduction
And Sundried Tomato Oil

Smoked Chicken Lettuce Wrap with Sesame Vinaigrette
And Crispy Chow Mein Noodles

**Desserts Extraordinaire**
$3.00 additional charge

**Key Lime Calypso**
Key Lime Mousse, Vanilla Genoise with White Chocolate Chips,
Chocolate Weave Texture and a Chocolate "Twinkle" on top

**Chocolate Trilogy**
Chocolate Genoise, White, Milk & Dark Chocolate Mousse
Topped with Dark Chocolate Shavings

**Raspberry Miroir**
Raspberry Mousse, Pink and White Striped Biscuit, Raspberry Glaze,
Topped with a Striped Chocolate Square
Dinner Plated Entrees

Dinner Price Includes Your Choice of Soup or Salad, Dessert, Assorted Breads & Rolls, Chef’s Accompaniments, Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffees

Seared Salmon with Asian Noodles
Seared Salmon Filet Brushed with Mango Glaze
Set Atop a Bed of Asian Noodles and Accented with Tempura Style Vegetables
$41.00

Herb Roasted Chicken
24 hour Marinated Bone-in Chicken, Roasted Golden Brown
Served with Red Pepper Mashed Potatoes & Smoked Tomato Coulis
$39.00

Filet Wrapped in Apple Smoked Bacon
8oz Filet, Center Cut and Aged, Wrapped in Apple Smoked Bacon and Grilled to Perfection
Served with a Cilantro Orange Demi Glace & Pommes Frites
$46.00

Blackened Colorado Trout
Sweet Freshwater Colorado Trout Served Blackened With a Lemon Beurre Blanc
Served with Whipped Potatoes
$42.00

Smoked Chicken & Wild Mushroom Ravioli
Large Ravioli Layered with Smoked Chicken and Wild Mushrooms, in a Rich Demi Cream Sauce
Served with Baby Vegetables
$43.00

Overstuffed Double Cut Pork Chop
Grilled Double Cut Pork Chop Stuffed with Caramelized Shallots, Raisins, Dried Cherries and Nuts
With a Port Wine Demi Glace
$45.00
Dual Entrees

Dinner Price Includes Your Choice of Soup or Salad, Dessert, Assorted Breads & Rolls, Chef’s Accompaniments, Iced Tea, Freshly Brewed Regular & Decaffeinated Starbucks Coffees

The Denver Connection
A perfectly seared Filet Mignon Glazed with a Kona Orange Demi Glace
Paired with Fresh Colorado Trout served with a Crisp Potato Gallette
And a Red Pepper Coulis
$44.00

Chicken and the Sea
A Perfect Combination of Grilled Chicken Breast with a Peach Pico de Gallo and an Almond Crusted Salmon Filet with an Orange Beurre Blanc
$41.00

Two by Land
A Tender Center Cut Filet Wrapped in Apple Smoked Bacon
accompanied by a Grilled Chicken Breast Topped With an Earthy Sundried Tomato Demi Glace
$43.00

Land & Sea
A Filet of Beef Wrapped in Apple Smoked Bacon Paired with a Tender, Marinated Monkfish Filet and Accented by a Rich, Brandy Demi Glace with Colorado Dried Fruit garnish
$44.00

Twin Seas
Medallions of Colorado Trout Wrapped Around Asparagus & Roasted Red Peppers Plus Alaskan Salmon Seared with a Crisp Potato Crust
Accented with Chive Cream Sauce and Beet Oil
$40.00
Dinner Buffets

Wazee Dinner Buffet

Garden Green Salad with Cucumbers, Tomatoes, Sprouts, Shredded Carrots, Toasted Pecans and Sunflower Seeds
Served with Assorted Homemade Dressings

Tri-Color Tortellini Salad with Fire Roasted Red Peppers, Scallions and Roma Tomatoes
Tossed with Creamy Peppercorn Vinaigrette
And Topped with Herb Roasted Croutons

Grilled Vegetable Salad
A Fresh Seasonal Blend of Zucchini, Yellow Squash, Broccoli, Cauliflower, Roasted Red Peppers and Carrots
Grilled to Perfection and Topped with Feta Cheese
Served with a Tangy Balsamic Dressing

Tender Grilled Chicken Breast Stuffed with Imported Proscuitto, Mushrooms and Fresh Provolone Cheese
Set atop a Bed of Sautéed Spinach and Radicchio
Accented with a Roasted Garlic Cream Sauce

Tender Roasted Pork Loin Seasoned to Perfection
Served with a Compote of Green and Purple Cabbage, Fennel Seed, Anise Seed and Bacon
Topped with Caramelized Bourbon Apples

Slow Roasted NY Strip, Thinly Sliced and Topped with a Wild Mushroom Ragout, Charred Tomatoes, Pearl Onions and Bell Peppers

Herb Roasted Potatoes
Linguini al Fresco
Chef Selection of Seasonal Vegetables

Triple Chocolate Cake
Caramel Apple Tart
NY Style Cheesecake
$49.50
Arapahoe Dinner Buffet

Mesclun Greens, Iceberg and Romaine Lettuce Tossed With Strawberries, Tomatoes, Carrots, Cucumbers and Mandarin Orange Topped with Honey Roasted Pecans Accompanied with Assorted Homemade Dressings

Radicchio, Bibb and Frisee Salad paired with Stilton Blue Cheese, Pancetta, Roma Tomatoes and Shaved Parmesan Glazed with Citrus Vinaigrette

Tri-Color Tortellini Salad with Fire Roasted Red Peppers, Scallions and Roma Tomatoes Tossed in Creamy Peppercorn Vinaigrette and topped with Herb Roasted Croutons

Wild Rice & Artichoke Salad Blended with Calamata Olives, Feta Cheese & Pine Nuts

Marinated & Seared Halibut, Cooked to a Tender Perfection Topped with a Ruby Red Grapefruit Buerre Blanc

Grilled Chicken Breast Glazed with a Chilean Port Wine Demi Glace and Topped with Wild, Dried Cherries

Roasted Garlic and Rosemary Infused Leg of Lamb, Slow Roasted for Intense Flavor and Paired with a Mint Vinaigrette

Steamed Red Potatoes with Parsley Saffron Scented Jasmine Rice Roasted Vegetable Medley Tossed in Nutty Butter

Sour Cherry Peach Tart American Beauty Cake Raspberry Crumb Cheesecake

$53.00

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<table>
<thead>
<tr>
<th>Hot Hors d'oeuvres</th>
<th>Cold Hors d'oeuvres</th>
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<tbody>
<tr>
<td>Blackbean Empanadas</td>
<td>Boursin in a Pecan Phyllo Cup</td>
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<tr>
<td>Traditional Spanakopitas</td>
<td>Tomato Basil Marination on Parmesan Crostini</td>
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<td>Assorted Fried Dim Sum</td>
<td>Goat Cheese Crostini with Walnuts and Chives</td>
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<td>with Honey Mustard Sauce</td>
<td>Sundried Tomato and Fresh Mozzarella</td>
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<td>Sesame Chicken Fingers</td>
<td>in a Phyllo Cup</td>
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<td>with Oriental BBQ Sauce</td>
<td>Red Pepper Tortilla Pin Wheel</td>
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<td>Chicken Quesadillas</td>
<td>$3.25 each</td>
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<td>Mushroom and Pesto Turnovers</td>
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<tr>
<td>Shredded Beef &amp; Blackbean Flautas</td>
<td>Barbecue Shrimp &amp; Jalapeno Ricotta</td>
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<td>Brie and Pecan En Croute</td>
<td>Spicy Chicken and Scallion in a Wonton Cup</td>
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<tr>
<td>Boursin Stuffed Mushroom Caps</td>
<td>California Roll with Avocado and Crabmeat</td>
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<td>Roasted Duck and Apricot Wontons</td>
<td>Grilled Artichoke &amp; Prosciutto in Puff Pastry</td>
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<tr>
<td>Miniature Beef Wellington</td>
<td>Balsamic Grilled Beef with Tomato Basil Marinatio</td>
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<td>Carmelized Three Onion Tartlette</td>
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<tr>
<td>Dungeness Crab Cakes</td>
<td>Ratatouille Stuffed Artichoke Heart</td>
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<td>with Cajun Buerre Blanc</td>
<td>Prosciutto Wrapped Asparagus</td>
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<td>Fried Coconut Shrimp</td>
<td>Poached Jumbo Shrimp with</td>
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<td>with Honey Mustard Sauce</td>
<td>Cocktail and Remoulade Sauce</td>
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<td>Mexican Grilled Chicken &amp; Avocado Pizza</td>
<td>Roasted Teriyaki Shrimp and Mandarin Orange</td>
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<tr>
<td>Mustard Glazed Australian Lamb Chops with Rosemary Au Jus</td>
<td>Smoked Salmon Roulade on Dill Pumpernickel</td>
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<tr>
<td>Thai Shrimp &amp; Rice Noodle Springroll</td>
<td>$4.00 each</td>
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Displays

Imported and Domestic Cheese Display
Fresh Fruit Garnish, Crackers & French Bread
$5.00 Per Person

Marinated, Grilled Vegetable Display
Chimichurri Sauce
$4.75 Per Person

Olive & Cheese Display
An Array of Rustic Breads with a Compliment of Stuffed & Marinated Olives, joined with an Aromatic Stilton and Wedges of Parmigiano Reggiano
$9.50 per person

Warm Artichoke and Sundried Tomato Dip
Served in a Bread Bowl with Peppered Crostinis
$5.50 Per Person

Sushi Display
An Assortment of Vegetarian and Seafood Sushi
Served with Wasabi, Pickled Ginger and Soy Sauce
$5.00/piece

Smoked Salmon
Side of House Cured, Smoked Salmon, Traditional Garnish, Pumpernickel Toast
$150.00
(serves 30 people)

Seasonal Fruit and Berry Fondue
Diced Cantaloupe, Honeydew, Pineapple and Fresh Strawberries
Fresh Fruit Yogurt, Chocolate Fondue, Chopped Nuts
$4.50 Per Person

Viennese Table
An Assortment of Miniature French Pastries, Cakes and Tarts
$10.00 Per Person
Carving Stations
($75.00 carver fee, per station)

Roasted Tenderloin of Beef
Bernaise Sauce, Horseradish Cream and Dijon Mustard
Sliced Baguette
$175.00
(serves 25 people)

Smoked Turkey Breast
Cranberry Sauce and Herb Mayonnaise
Gourmet Rolls
$150.00
(serves 40 people)

Pepper Crusted New York Strip
Horseradish Cream, Herb Mayonnaise and Dijon Mustard
Sliced Baguette
$200.00
(serves 40 people)

Slow Roasted Prime Rib
Au Jus, Horseradish Cream, Herb Mayonnaise and Dijon Mustard
Gourmet Rolls
$250.00
(serves 50 people)

Honey Glazed Boneless Ham
Herb Mayonnaise, and Dijon Mustard
Buttermilk Biscuits
$175.00
(serves 40 people)

Herb Crusted Rack of Colorado Lamb
Mint Jus
Focaccia Toast
$250.00
(serves 25 people)
Action Stations
($75.00 attendant fee, per station)

Jumbo Shrimp Scampi Station
Fresh Jumbo Shrimp Sauteed a la minute with Garlic, White Wine and Fresh Herbs, served with Fresh Baguette
$14.00 Per Person (based on 5 pieces per person)

Pasta Supremo
Choose 2 Pastas
Tri-Color Tortellini, Rigatoni, Rainbow Farfalle or Spinach Fettucini
Sauteed to order with Mariana and Pesto Cream Sauces
With your choice of Grilled Chicken, Bay Shrimp, Scallions, Tomatoes, Kalamata Olives and Broccoli
$10.00 Per Person
(One attendant per 50 people)

Southwest Station
Grilled Chicken and Beef Fajitas with Anaheim Peppers and Onions
Served with Warm Flour Tortillas, Salsa, Chihuahua Cheese, Sour Cream and Guacamole
$10.00 Per Person
(One attendant per 75 people)

Asian Station
Peking Chicken and Ginger Shrimp Rolled in Moo Shu Crepes
With a Spicy Thai Sauce and a Soy Ginger Dipping Sauce
$10.00 Per Person
(One attendant per 75 people)

Fire Pot Fondue
Angus Prime Rib Ribboned onto Skewers and Cooked to Order
Served with Horseradish Cherry Chutney and a Spicy Peanut Sauce
$14.00 Per Person
Banquet Liquor List

Preferred Bar
Stolichnaya Vodka, Beefeater Gin, Jack Daniels Bourbon, Johnny Walker
Red Scotch, Bacardi Light Rum, and Seagrams 7 Blended Whiskey
Appropriate Mixers and Garnishes
Hosted Bar Price: $4.75 per glass
Cash Bar Price: $5.00 per glass

Premium Bar
Absolut Vodka, Tanqueray Gin, Captain Morgan's Rum, Maker's Mark
Bourbon, Chivas Regal Scotch and Crown Royal Blended Whiskey
Appropriate Mixers and Garnishes
Hosted Bar Price: $5.50 per glass
Cash Bar Price: $5.75 per glass

House Wines
Robert Mondavi Woodbridge "Twin Oaks"
Chardonnay, Merlot, and Cabernet Sauvignon
Hosted Bar Price: $5.25 per glass
Cash Bar Price: $ 5.50 per glass

Cordials and Cognacs
Bailey's Irish Cream, Kahlua, Grand Mariner,
Amaretto di Saronno and Courvoisier
Hosted Bar Price: $6.25 per glass
Cash Bar Price: $6.50

Domestic Beer
Budweiser, Bud Light, Coors, Coors Light
Hosted Bar Price: $3.75 per bottle
Cash Bar Price: $4.00 per bottle

Premium Beer
Heineken, Samuel Adams, Fat Tire
Hosted Bar Price: $4.50 per bottle
Cash Bar Price: $4.75 per bottle
Package Bars

The Westin Tabor Center Hotel offers beverage packages priced per hour which include Liquor, appropriate Mixers and Garnish, Wine, Premium and Domestic Beers, Soft Drinks and Mineral Water. The amount charged is on a per person basis for all adults 21 years of age or older in accordance with the guaranteed attendance figure or actual attendance if higher. Beverages will be limited to the specified time of service. No shots will be poured.

Premium Bar
$14.00 1ST Hour
$10.00 Each Additional Hour

Preferred Bar
$12.00 First Hour
$8.00 Each Additional Hour

Beer & Wine Only
$10.00 First Hour
$6.00 Each Additional Hour

Bartenders
One Bartender is required for every 100 guests
Bartenders are charged at $75.00 each, for a 4 hour minimum
Additional hours available at $25.00 per hour
One Bartender fee is waived for every $500.00 in beverage sales
# Banquet Wine List

## White

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Mondavi &quot;Twin Oaks&quot; Chardonnay</td>
<td>$25.00</td>
</tr>
<tr>
<td>Clos du Bois, Sonoma County, Chardonnay</td>
<td>$32.00</td>
</tr>
<tr>
<td>Penfolds, Koonunga Hill, Chardonnay, Australia</td>
<td>$30.00</td>
</tr>
<tr>
<td>Chateau Ste. Michelle, Johannisberg Riesling</td>
<td>$26.00</td>
</tr>
<tr>
<td>Rosemount Traminer, Johannisberg Riesling, Australia</td>
<td>$24.00</td>
</tr>
<tr>
<td>Santa Margherita, Pinot Grigio</td>
<td>$60.00</td>
</tr>
<tr>
<td>Danzante Venezie, Pinot Grigio, Italy</td>
<td>$25.00</td>
</tr>
<tr>
<td>Michael Lynch Bordeaux Blanc, Sauvignon Blanc</td>
<td>$26.00</td>
</tr>
<tr>
<td>Brancott, Sauvignon Blanc, New Zealand</td>
<td>$28.00</td>
</tr>
</tbody>
</table>

## Red

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Robert Mondavi, &quot;Twin Oaks&quot;, Cabernet Sauvignon</td>
<td>$25.00</td>
</tr>
<tr>
<td>Beaulieu Vineyard Cabernet Sauvignon, Napa Valley</td>
<td>$56.00</td>
</tr>
<tr>
<td>St. Francis Cabernet Sauvignon, Sonoma County</td>
<td>$46.00</td>
</tr>
<tr>
<td>Robert Mondavi &quot;Twin Oaks&quot; Merlot</td>
<td>$25.00</td>
</tr>
<tr>
<td>Cypress Merlot, California</td>
<td>$30.00</td>
</tr>
<tr>
<td>Vina Santa Carolina Reserva Merlot, Chile</td>
<td>$24.00</td>
</tr>
<tr>
<td>Cambria Estate Santa Maria, Pinot Noir</td>
<td>$31.00</td>
</tr>
<tr>
<td>Gloria Ferrer Carneros Pinot Noir</td>
<td>$55.00</td>
</tr>
<tr>
<td>Penfolds Thomas Hyland Shiraz, Australia</td>
<td>$40.00</td>
</tr>
<tr>
<td>Geyser Peak Syrah, Sonoma County</td>
<td>$38.00</td>
</tr>
</tbody>
</table>

## Sparkling

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pierre Sparr Marquis de Perlade Brut</td>
<td>$31.00</td>
</tr>
<tr>
<td>Chandon Brut</td>
<td>$40.00</td>
</tr>
<tr>
<td>Jordan &quot;J&quot;</td>
<td>$59.00</td>
</tr>
<tr>
<td>Moet &amp; Chandon, White Star</td>
<td>$60.00</td>
</tr>
</tbody>
</table>