



Wedding Reception

Catered Dinner Menu

All Reception Dinner Entrees Include:

Either Mixed Green Salad with Choice of Dressing or Caesar Salad, Chef's Potato, Rice or Orzo (Seasoned Rice-Shaped Pasta), Chef's Vegetable, Fresh Rolls & Butter Punch Station and Champagne Toast, Mints and Nuts on Cake Table
Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea and Iced Tea

ENTREES

CHEF'S SAVORY CHICKEN OR BEEF STRUDEL -

A Creative Variation of Wellington

With Mushrooms, Cream Sauce and Delicate

Seasoning.....\$32.00

BAKED SALMON – Lemon Caper Cream Sauce Garnished with Fresh Herbs.....\$34.00

CHICKEN CORDON BLEU - Boneless Chicken Breast Lightly Breaded and Stuffed with Canadian Bacon & Melted Swiss Cheese, Topped with a Light Cream Sauce.\$31.00

CHICKEN PICATTA - Boneless Chicken Breast Lightly Breaded & Sautéed, Served with a Lemon Caper Sauce.\$31.00

CITRUS CHICKEN - Boneless Chicken Breast Marinated in Citrus Juices, Cilantro, Garlic, & Herbs, Topped with Mango Salsa\$31.00

GRILLED NEW YORK STRIP- With a Wild Mushroom Sauce.

10 Oz.\$32.00

12 Oz.\$38.00

SHRIMP SCAMPI – Served with a Lemon & Garlic Butter Sauce.....\$35.00

PRIME RIB OF BEEF – 12 oz. Slow Roasted Prime Rib of Beef

Served with a Tangy Horseradish Sauce.....\$38.00

VEGETARIAN OPTIONS

TUSCAN PENNE PASTA.....\$27.00

Penne Pasta with Artichoke Hearts, Black Olives, Roma Tomatoes Tossed in Olive Oil, Fresh Basil, & Parmesan Cheese

PORTABELLA & VEGETABLE WELLINGTON.....\$31.00

Grilled Portabella Mushrooms, Roasted Vegetables & Herbs Baked in a Flaky Pastry Shell

MIXED GRILL

Petite Filet & Chicken Dish of Choice.....\$38.00

Petite Filet & Shrimp or

Salmon.....\$43.00

If you choose to offer your guests a choice of 2 plated entrees, we require a final count per entrée 3 working days prior to your event. We also require you to provide place cards for each guest identifying their entrée choice.

Prices listed are per person and do not include 7.75% tax and 20% gratuity

Reception Theme Buffets

All Reception Buffets include Punch, Nuts & Mints on Cake Table & Champagne Toast



ITALIAN BUFFET

Antipasto:

Melon Wrapped in Prosciutto and a Variety of Marinated Vegetables

Insalata:

Mixed Greens & Radicchio with Vinaigrette

Caesar Salad

Choose Two of the Following Entrées:

CHICKEN PARMESAN – Breaded Boneless Chicken Breast
with Melted Mozzarella and Marinara Sauce

WILD MUSHROOM RAVIOLI – In a Garlic Cream Sauce

BEEF OR VEGETARIAN LASAGNA

CHICKEN PICATTA – Boneless chicken breast lightly breaded and
sautéed served with a lemon caper sauce

Accompaniments:

Sautéed Medley of Vegetables

Toasted Garlic Bread, Rolls & Butter

Freshly Brewed Coffee, Herbal Tea, Iced Tea

\$38.00

WILD FRONTIER

Mixed Greens with Choice of Dressing

Smoked Trout with Minced Bermuda Onions and Capers

Grilled Quail with Rosemary-Thyme Sauce

Medallions of Elk in a Wild Mushroom Sauce

Chef's Fresh Vegetables

Red Potatoes with Butter and Rosemary

Freshly Baked Rolls & Butter

Freshly Brewed Coffee, Herbal Tea, Iced Tea

\$49.00

Buffet minimum of 40 people. If count drops below 40, an addition of \$1.00 per person will be added.

If count drops below 30 we will serve plated.

Prices listed are per person and do not include 7.75% tax and 20% gratuity

Reception Dinner Buffets

All Reception Buffets include Punch, Nuts & Mints on Cake Table
& Champagne Toast

DEVEREUX BUFFET

Tossed Mixed Greens with Choice of Dressing

Fresh Vegetable Tray with Dip

Includes Your Choice of Potato, Rice, or Orzo (seasoned rice-shaped pasta)

Chef's Vegetable, Fresh Rolls & Butter

Freshly Brewed Coffee, Herbal Tea, Iced Tea



Choose From the Following Entrees:
 NEW YORK MEDALLIONS AU POIVRE
 PRIME RIB OF BEEF
 MAPLE-GLAZED HAM
 BAKED SALMON WITH LEMON CAPER SAUCE
 CHICKEN OR BEEF STRUDEL
 A Creative Variation of Wellington with Mushrooms,
 Cream Sauce and Delicate Seasoning
 ROASTED ROSEMARY HERB CHICKEN
 CHICKEN PICATTA WITH LEMON CAPER SAUCE
 CHICKEN MARSALA
 CHICKEN CORDON BLEU
 WILD MUSHROOM RAVIOLI

With Two Entrees.....\$43.00
 With Three Entrees.....\$47.00

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Reception Dinner Buffets

All Reception Buffets include Punch, Nuts & Mints on Cake Table & Champagne Toast

TEDDY'S TRADITIONAL BUFFET

Imported & Domestic Cheese & Cracker Display
 Tossed Mixed Greens with Choice of Dressing
 Three Cold Salads
 Carved Roast Beef with Au Jus
 Roasted Turkey with Cranberry Relish
 Sliced Maple Glazed Ham
 Garlic Mashed Potatoes
 Green Beans Almondine
 Pecan Roasted Sweet Potatoes
 Fresh Rolls & Butter
 Freshly Brewed Coffee, Herbal Tea, Iced Tea

\$49.00

WESTERN COLORADO COOKOUT

Tossed Mixed Greens with Choice of Dressing
 Potato Salad
 Colorado Baked Beans
 Corn on the Cob
 Barbecue Chicken
 Barbeque Pork Ribs



Biscuits with Freshly Whipped Honey Butter
Freshly Brewed Coffee, Herbal Tea, Iced Tea

\$36.00

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Wedding Reception Theme Luncheon Buffet

All Reception Buffets include Punch, Nuts & Mints on Cake Table &
Champagne Toast

MEXI BAR

Flour Tortillas, Corn Tortilla Shells
Spicy Taco Beef & Spicy Grilled Chicken
Onions, Salsa, Grated Cheese, Sour Cream, Black Olives
Jalapenos, Shredded Lettuce, Diced Tomatoes
Refried Beans & Spanish Rice
Freshly Brewed Coffee, Herbal Tea, & Iced Tea
\$20.00

LITTLE ITALY AT THE HOTEL COLORADO

Tossed Mixed Greens with Dressing
Penne & Fettuccine Pasta,
Marinara Sauce with Meatballs
Alfredo Sauce
Seasoned Garlic Bread
Freshly Brewed Coffee, Herbal Tea, & Iced Tea
\$22.00

WESTERN SLOPE BUFFET

Fresh Coleslaw
Potato Salad
Tangy Barbeque Chicken
Teddy's Barbeque Ribs
Corn on the Cob
Buttermilk Biscuits with Honey Butter
Freshly Brewed Coffee, Herbal Tea & Iced Tea
\$24.00

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Wedding Reception Catered Luncheon Buffet

All Reception Buffets include Punch, Nuts & Mints on Cake Table & Champagne Toast

EXECUTIVE BUFFET

Fresh Mixed Salad with Choice of Two Dressings, Assorted Fresh Luncheon Rolls & Breads

Platters Of:

Ham, Smoked Turkey, & Roast Beef, Cheddar & Swiss Cheeses

Lettuce, Tomato, Pickles & Onions – Mayonnaise, Grey Poupon Mustard, Potato Salad

Freshly Brewed Coffee, Herbal Tea, & Iced Tea

\$18.00

TEDDY'S SALAD & BAKED POTATO BAR

Salad Bar Features:

Tossed Mixed Greens, Mushrooms, Black Olives, Alfalfa Sprouts, Cucumbers
Fresh Fruit, Cottage Cheese, Croutons, Two Dressings, Potato Salad & Cole Slaw

Potato Bar Features:

Large Baked Potatoes, Red Chili, Butter, Sour Cream, Chives, Cheddar Cheese
Chopped Bacon, Broccoli, & Green Onions

Freshly Brewed Coffee, Herbal Tea, & Iced Tea

\$19.00

THE HOTEL COLORADO BUFFET

Green Salad with Choice of Two Dressings – Chef's Vegetable & Potato

Fresh Rolls & Butter – Freshly Brewed Coffee, Herbal Tea & Iced Tea

Choose From the Following Entrees:

BBQ Ribs

Chicken Picatta

London Broil

Citrus Chicken with

Tropical Fruit Salsa

Cheese Manicotti with Marinara Sauce

Burgundy Beef Tips Over Noodles

Pork Loin with Sundried Apricot Glaze

Herbed Cornish Game Hens

Two Entrees.....\$23.00

Three Entrees.....\$26.00

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If count drops below 30 we will serve plated.

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Hors D'oeuvres Selections

HOT SELECTIONS

A minimum of 50 pieces per selection, please.

Mushrooms Stuffed with Spinach & Monterey Jack\$1.00 each

Spicy Chicken Wings.....\$1.00 each

Jalapeno Poppers.....\$1.00 each



Potstickers.....	\$1.00 each
Swedish Meatballs.....	\$1.00 each
Chicken Quesadillas with Sour Cream.....	\$1.00 each
Batter-Fried Zucchini & Mushrooms with Ranch Dipping Sauce.....	\$1.00 each
Fried Cheese Ravioli with Marinara Sauce.....	\$1.00 each
Vegetarian Spring Rolls with Dipping Sauce.....	\$1.75 each
Scallops Wrapped in Bacon.....	\$1.75 each
Coconut Fried Shrimp with Chutney.....	\$1.75 each
Thai Satay (Chicken or Beef) with Peanut Sauce.....	\$1.75 each
Western Barbecue Pork Riblettes.....	\$1.75 each
Cajun Barbecued Shrimp.....	\$1.75 each

COLD SELECTIONS

A minimum of 50 pieces per selection, please

Southwestern Tortilla Pinwheels with Salsa.....	\$1.00 each
Peel & Eat Shrimp.....	\$1.25 each
Smoked Trout Pate with Pita Toast Points.....	\$1.50 each
Smoked Salmon on Rye with Dill-Caper Cream.....	\$1.50 each
Blue Cheese Pinwheels.....	\$1.00 each
Jumbo Gulf Shrimp on Ice.....	\$2.75 each
Crab Claws on Ice.....	\$2.75 each
Mini Croissant Sandwiches.....	\$2.50 each
(Turkey & Swiss or Roast Beef & Cheddar)	
Whole Poached Salmon (Dressed, 8-10 Pounds).....	\$175.00
Oysters on the Half Shell (subject to separate minimum.....)	Seasonal Price

Prices listed do not include 7.75% tax and 20% gratuity

Hors D'oeuvres Selections

BAKED BRIE EN CROUTE

With Apricot Glaze, Toasted Pecans & Seasonal Fruit. Served with Sliced Baguette & Crackers.

Small Serves 20-60, \$125.00; Large Serves 60-100; \$175.00

DOMESTIC & IMPORTED CHEESE TRAY

Garnished with Fresh Fruit and Served with Sliced Baguette and Crackers

Service for 50, \$150.00; Service for 100, \$295.00

FRESH VEGETABLE CRUDITE TRAY

Served with Ranch Dip

Service for 50-75, \$85.00; Service for 100-125, \$150.00

SLICED FRESH SEASONAL FRUIT TRAY

With Strawberry Cream Dip

Service for 50, \$125.00; Service for 100, \$225.00

FRESH STRAWBERRY TOPIARY TREE

With Chocolate Dipping Sauce - \$130.00



- From the Carvery-

Served with split rolls and condiments,
Based on approximately 3 oz. servings per person

ROAST ROUND OF BEEF
\$195.00 Serves 50

PRIME RIB OF BEEF
\$175.00 Serves 30

MAPLE GLAZED
VIRGINIA HAM
\$175.00 Serves 40-50

STEAMSHIP ROUND
OF BEEF
\$575.00 Serves 175-200

OVEN ROAST TURKEY BREAST
\$150.00 Serves 20-30

Carver Fee: \$75.00

Prices listed do not include 7.75% tax and 20% gratuity

Banquet Bar

HOST BAR	CASH BAR
House Brands.....3.75	House Brands.....4.00
Choice Brands.....4.25	Call Brands.....4.50
Premium Brands.....4.75	Premium Brands.....5.00
House Wine.....4.25	House Wine.....4.50
Domestic Beer.....3.00	Domestic Beer.....3.25
Imported/Micro Brew.....3.25	Imported/Micro Brew.....3.50
Cordials/Liqueurs.....6.75	Cordials/Liqueurs.....7.00
Soft Drinks.....1.75	Soft Drinks.....2.00
Juice.....2.50	Juice.....2.50
Mineral Water.....2.50	Mineral Water.....2.50

PUNCH BOWLS

Fruit Punch.....\$18.00/Gallon
Champagne Punch.....\$36.00/Gallon



HOUSE WINES

Chardonnay – White Zinfandel – Cabernet Sauvignon.....	\$19.00/Bottle
Champagne.....	From \$19.00/Bottle

-Wine List on Request-

A minimum of \$500.00 in sales, per bar, must be met in order to provide a complimentary bartender; if not, a \$100.00 bartender fee will be charged. Cash bar prices are inclusive of applicable local taxes.

No alcoholic beverages may be brought into any hotel meeting or function space from outside sources. Colorado State Law prohibits the sale to or consumption of alcohol by persons under the age of 21 years old.

Host Bars are subject to 7.75% tax and 20% service charge.

Wedding Reception Catered Dinner Menu

Plated Dinner Service For Parties of 25 or Fewer People

Small Groups -Choose 2-3 to offer your guests

Designed to be predetermined 10 days prior with final count per entrée due 2 days prior to event

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Either Mixed Green Salad with Choice of Dressing or Caesar Salad, Chef's Potato, Rice or

Orzo (Seasoned Rice-Shaped Pasta), Chef's Vegetable, Fresh Rolls & Butter Punch Station and Champagne Toast, Mints and Nuts on Cake Table Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea and Iced Tea

ENTREES

APPLE SMOKED DOUBLE PORK CHOPS.....\$31.00

Served with a Homemade Apple Butter Horseradish Sauce

RED CORN ENCRUSTED CHICKEN BREAST.....\$30.00

On Cilantro Pesto with Black Bean Salsa

HERB ROASTED HALF CHICKEN.....\$30.00

Marinated with Extra Virgin Olive Oil, Seasoned with Herbs and Slow Roasted

GRILLED AGED CHOICE NEW YORK STRIP.....\$38.00

12 oz. Strip Grilled with Sautéed Portabella Mushroom Strips

CAMPFIRE ROASTED HALF CHICKEN.....\$32.00

Marinated, Lightly Smoked, and Slow Roasted

DIJON AND HERB CRUSTED SALMON.....\$36.00

Dijon Herb Crusted, Oven Broiled and Served with a Garlic Basil Aioli

CAMPFIRE SMOKED SALMON.....\$35.00

With a Roasted Garlic and Sage Aioli

PASTA

All Pasta Entrees Accompanied By: Mixed Field Greens, Rolls & Butter



Freshly Brewed Coffee and Decaffeinated Coffee, Herbal Tea and Iced Tea

WILD MUSHROOM RAVIOLI.....\$27.00

Served in a Gorgonzola Cream Sauce

SMOKED TOMATO & SHRIMP PENNE PASTA.....\$32.00

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