SUMMER PRIVATE DINING MENUS
MAY - JULY 2019
Breakfast
Start with the Alpine Breakfast and customize with our additions to create a unique menu for your guests. Our menus are inspired by the seasons. As a result, minor substitutions may occur. You may choose Plated or Buffet.

ALPINE BREAKFAST
Fresh Squeezed Orange & Grapefruit Juice
Platters of Seasonal Fruits
Chobani Yogurt & Homemade Granola
House-made Muffins, Croissants and Danish, Assorted Breads & Bagels, Cream Cheese, Preserves, Honey, Butter
Regular and Decaffeinated Coffee, Selection of Hot Teas, Skim Milk, Almond Milk, Cream, Lemon, Honey
$36 per person

COLD ADDITIONS
Sliced Smoked Salmon, Cream Cheese, Sieved Egg Yolks and Whites, Chives, Red Onion, Capers, Mini Bagels
$20 per person
“Smoothie Bar”
Strawberry-Banana, Avocado-Broccoli-Kale-Almond Milk, Acai Berry-Flax Seed
$18 per person
“Juice Bar” Carrot-Ginger Zinger, Green Machine, Basil Strawberry Watermelon
$15 per person
Build Your Own Parfait
Selection of House Preserves, Berries, Granola, Greek Yogurt
$15 per person
Rustic Avocado Toast, Cotija, Micro Cilantro
$11 per person
Coconut Tapioca & Summer Berries $9 per person
Lemon Scones, Blackberry Jam, and Crème Fraîche
$8 per person
Ruby Red Grapefruit
$5 per person
Hard Boiled Eggs
$5 per person
Assorted Breakfast Cereals, 2%, Skim Milk & Almond Milk
$5 per person

HOT ADDITIONS
Egg White Frittata, Ricotta, Summer Squashes, Cherry Tomatoes
$16 per person
Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Maple Syrup, and Raspberry Syrup
$14 per person
Farmhouse Quiche, Goat Cheese, Roasted Tomatoes, Asparagus
$14 per person
Breakfast Croissant Sandwiches, Farm Eggs, White Cheddar and Bacon
$12 per sandwich
Brioche French Toast, Fresh Strawberries
$12 per person
Scrambled Eggs and Chives
$11 per person
Mini Farm Vegetable Burritos, Mozzarella Cheese
$9 per person
Applewood Smoked Bacon
$8 per person
House-made Poultry Sausage
$8 per person
Rosemary Roasted Potatoes O’Brien
$8 per person
Pecan Maple Bread
$6 per person
House-made Cinnamon Rolls
$5 each

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF $250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.
Aspen Mountain Breakfast Buffet
$57 per person
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

**INCLUDES**

- Fresh Squeezed Orange & Grapefruit Juice
- House Made Muffins, Croissants & Danish, Assorted Breads & Bagels, Cream Cheese, Preserves, Honey, Butter
- Regular & Decaffeinated Coffee
- Selection of Hot Teas

**ENTRÉES**

*Please select three*

- Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Syrup
- Brioche French Toast, Fresh Strawberries, Syrup
- Eggs Benedict, Canadian Bacon, Spinach, Hollandaise
- Egg White Frittata, Ricotta, Summer Squashes, Cherry Tomatoes
- Steel Cut Oats, Cider, Brown Sugar, Raisins, Almonds
- Croissant Sandwiches, Farm Eggs, White Cheddar, Bacon
- Scrambled Eggs & Chives
- Farmhouse Quiche, Goat Cheese, Roasted Tomatoes, Asparagus

**SIDES**

*Please select four*

- Sliced Fresh Fruit
- Brown Sugar Brûléed Pineapple
- Ruby Red Grapefruit
- Seasonal Whole Fruit
- Granola Parfaits, Greek Yogurt, Berries
- Acai Berry- Flax Seed Smoothies, Greek Yogurt, Honey
- Coconut Tapioca, Summer Berries
- Assorted Breakfast Cereals, 2%, Skim Milk & Almond Milk
- Rosemary Roasted Potatoes O’Brien
- Applewood Smoked Bacon
- House-made Poultry Sausage
- Oven Fresh Apple Cinnamon Rolls
- Pecan Maple Bread
- Banana Bread

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF $250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.
Brunch Enhancements
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

CHEF STATIONS*

Breakfast Tacos**
Scrambled Eggs, Chorizo, Queso Cotija, Shredded Radish, Salsa Verde, Salsa Roja, Salsa Crudo, Local Corn Tortillas
$25 per person
Add Burritos or Quesadillas + $7 per person

Sweet and Savory Crepes
Nutella, Blueberry, Vanilla, Boursin and Mushroom, Asparagus, Ham and Swiss
$25 per person

Omelets Made to Order**
Farm Eggs, Vegetables, Meats & Cheeses
$25 per person

Personalized Steel Cut Oatmeal Bar
Almond Milk, Apple Cider or Vanilla Infused Milk
Seasonal Berries, Caramelized Apples, Cinnamon, Toasted Almonds, Brown Sugar, Pecans, Raisins, White Chocolate Croquants
$21 per person

A LA CARTE ADDITIONS

Smoked Brisket Hash, Poached Eggs, Shredded Potatoes, Coffee Molasses BBQ, Hollandaise
$20 per person

Little Nell Cobb: Farm Lettuce, Chicken, Avocado, Crispy Bacon, Bleu Cheese, Tomatoes, Poblano Ranch
$18 per person

Imported & Local Artisan Cheeses, Crostini, Lavosh, Crackers
$17 per person

Shaved Kale Salad, Avocado Vinaigrette, Crumbled Feta, Pine Nuts, Blistered Cherry Tomatoes
$12 per person

Poached Shrimp, Cocktail Sauce, Lemon
$7 each

Snow Crab Claws, Cocktail Sauce, Lemon
$7 each

Pancake Bar, Fresh Fruit, Berries, Luxardo Cherries, Chocolate Chunks, Toast, Almonds, Bacon, Candied Pecans, Crème Anglaise, Sugarman Maple Syrup, Whipped Cream, Raspberry Sauce
$25 per person

Buttermilk Biscuits, White Gravy, 3-Year White Cheddar, Fra Mani Ham, Korean Fried Chicken, Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha
$25 per person

Duck Chilaquiles, Salsa Roja, Cotija, Grilled Scallions, Duck Confit, Scrambled Eggs
$20 per person

Petite Smoked Salmon B.L.T’s
$17 per person

Huevos Rancheros, Refritos, Cotija Cheese, Salsa Verde, Cilantro, Local Tortillas
$16 per person

Waffle Battered Fried Chicken, Bacon, Maple Syrup
$15 per person

*1s CHEF ATTENDANT PER (50) GUESTS REQUIRED @ $175 EACH. A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL BUFFETS AND STATIONS. A SURCHARGE OF $250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.
Brunch Bar Enhancements
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

**BLOODY MARY BAR ON THE DECK**
Ketel One or Belvedere Vodka with the Classic Bloody Mary Mix, Olives, Celery, Dill Pickles, Boiled Shrimp, Fresh Parsley, Cilantro, Beef Jerky, Bacon Slices, Cocktail Onions, Pickled Green Beans, Pickled Jalapenos, Horseradish, Lemon And Lime Wedges
$18 Per Drink, Minimum Order Of 20 Required
$150 Set-Up Charge Per 50 Guests

**LEMONADE BAR***
Champagne, Vodka, Moscato, Tequila, Gin
Little Nell Fresh Squeezed Lemonade, Raspberry and Watermelon Juice, Mint, Basil, Rosemary, Lemon, Lime, Orange, Pomegranate, Strawberry, Twizzlers, Rock Candy, Old Fashion Lemon Stick
$22 per drink, minimum order of 20 required

**ESPRESSO BAR**
Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti
Mini Cookies
$8 per drink, minimum order of 20 required
$200 set-up fee, includes machine & barista

**BELLINI BAR***
Champagne, Assorted Seasonal Fruit Purees & Fresh Squeezed Juices
$22 per drink, minimum order of 20 required
$150 set-up charge

**FRESH JUICE BAR***
Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple Beet Carrot
$16 per guest

***BARTENDERS $100 EACH PER HOUR, 1 PER 75 GUESTS
REQUIRED PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.
Coffee & Tea Breaks
Menus are designed for 30 minutes of service.

**BEVERAGES**

Regular & Decaffeinated Coffee, $72 per gallon
Selection of Hot Teas, $72 per gallon
Fruit Infused Water, $35 per gallon
European-Style Hot Chocolate, House-made Marshmallows, $80 per gallon
Hot Local Apple Cider, $65 per gallon
Açaí Berry- Flax Seed Smoothies, Greek Yogurt, Honey, $8 per person
Fresh Squeezed Orange & Grapefruit Juice, $80 per gallon
Chilled Fresh Lemonade, $60 per gallon
Freshly Brewed Iced Tea, $60 per gallon
Kombucha Cold Brew, $8 each
Assorted Soft Drinks, $6 each
Flat & Sparkling Bottled Water – .25 Liter, $6 each

**SNACKS**

Sliced Seasonal Fresh Fruit, $8 per person
Whole Fresh Fruit, $4 per person
Granola Parfaits, Greek Yogurt, Berries, $10 per person
Sweet & Salty Trail Mix, $5 per person
The Little Nell "Cracker Jacks", $7 per person
Chicken Quesadillas, Salsa Roja, Sour Cream, $14 per person
Hummus with a Garden of Vegetables & Pita Bread, $12 per person
Fresh Baked Cookies, Chocolate Chip, Peanut Butter, and Sugar, $6 per person
House-made Muffins, Croissants & Danish, Preserves, Honey, Butter, $6 per person
House-made Chocolate Truffles, $5 per person
House-made Biscotti, $4 per person
Sweet and Savory Scones Butter, Honey, Assorted Jams, $6 per person
House-Made Corn Tortilla Chips & Roja Salsa $7 per person** Add Guacamole, $5 per person

MINIMUM ORDER OF ONE DOZEN. PRICING IS EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Signature Breaks
Menus are designed for 30 minutes of service.

**FRESH JUICE BAR**
Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple Beet Carrot
$16 per guest

**SEASONAL FRUIT AND BERRIES**
The Seasons Freshest Fruit Selections with Exotic Fruit Dipping Sauce
Compressed Melons Chobani Yogurt
$15 per person

**CREATE YOUR OWN TRAIL MIX**
Spiced Almonds, Pistachios, Candied Cashews, Dried Papaya, Dried Cherry, Raisins, Coconut, White Chocolate, Dark Chocolate
$23 per person

**MATINEE BREAK**
Cocoa Dusted Almonds
Assorted Candy Favorites (M&M’s, Snickers, Milky Way, Kit Kat)
Buttered Popcorn
$18 per person

**SALSA BAR**
House-made Salsas
Salsa Verde
Salsa Roja
Salsa Cruda
House-made Tortilla Chips

**ESPRESSO BAR**
Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti, Mini Cookies
$8 per drink, minimum order of 20 required
$200 set-up fee, includes machine & barista

**VEGGIES, CHIPS, AND DIPS**
Crudité, Raw Veggies Onion Dip, Carrot Hummus Bean Chips, Spelt Crackers
$19 per person

**SMOOTHIE BAR**
Strawberry-Banana
Avocado-Broccoli-Kale-Almond Milk
Acai Berry-Flax Seed
$18 per person Add Protein Whey + $5 per person

**COOKIE EXTRAVAGANZA**
Mini Chocolate Chip Cookies
Mini Oatmeal Cookies
Mini Peanut Butter Cookies
Assorted Short Bread
Coconut Macaroons
Fudge Brownie
White Chocolate Macadamia Nut Blondies
$25 per person

**DOUGHNUT BAR**
Assorted Doughnuts Assorted Glazes, Sprinkles, and Toppings
$26 per person

A minimum of 20 people is required for all signature breaks. A surcharge of $5 per person will apply below the minimum. Pricing is based upon a thirty minute time period and exclusive of 22% taxable service charge and 6.9% (Top of Mountain) or 9.3% (Hotel) sales tax.
Plated Lunch
Two Courses $49 | Three Courses $62
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

<table>
<thead>
<tr>
<th>SOUP</th>
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<tbody>
<tr>
<td>Green Gazpacho Grapes, Almonds, Cucumber</td>
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<tr>
<td>Sweet Potato Vichyssoise</td>
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<tr>
<td>Shiitake Miso Broth</td>
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<tr>
<td>Lemongrass, Crispy Pork Belly, Roasted Mushrooms</td>
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<tr>
<th>SALAD</th>
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<tr>
<td>Grilled Asparagus Salad</td>
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<tr>
<td>Frisee, Lardons, Balsamic</td>
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<tr>
<td>Whole Leaf Caesar</td>
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<tr>
<td>White Anchovy, Croutons, Parmigiano Reggiano</td>
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<tr>
<td>Spring Pea Salad</td>
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<tr>
<td>Greek Yogurt, Pumpernickel Granola, Tendrils</td>
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<tr>
<th>APPETIZERS</th>
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<tr>
<td>King Crab</td>
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<tr>
<td>Summer Melons, Basil, Watercress</td>
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<tr>
<td>Beef Carpaccio</td>
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<tr>
<td>Herb Salad, Crumbed Blue, Dijon</td>
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<th>ENTRÉE</th>
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<tr>
<td>Roasted Lamb Sirloin</td>
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<td>Harissa Glaze, Stewed Chick Peas, Baby Romaine</td>
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<tr>
<td>Shaved Smoked Short Rib</td>
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<tr>
<td>Super Greens, Pearl Onions, Sherry Vinegar</td>
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<tr>
<td>Idaho Red Trout</td>
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<tr>
<td>Shaved Summer Vegetables, Citrus Emulsion</td>
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<tr>
<td>Lebanese Chicken Skewers</td>
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<tr>
<td>Tabbouleh, Tzatziki, Mint</td>
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<tr>
<th>VEGETARIAN</th>
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<tbody>
<tr>
<td>Butternut Squash Enchilada</td>
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<tr>
<td>Roasted Tomato, Pepita, Cotija, Kale</td>
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<tr>
<td>Winter Mushroom Risotto**</td>
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<tr>
<td>Heart of Palm 'Fettuccini'**</td>
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<tr>
<td>Hazelnut, Kale Pesto</td>
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<tr>
<td>Roasted Beets**</td>
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<tr>
<td>Black Trumpet Mushrooms and Kale &quot;Beetloaf&quot;</td>
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<tr>
<th>PLATED DESSERTS</th>
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<tr>
<td>Cinnamon Crème Fraîche Cheesecake</td>
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<tr>
<td>Blueberry Compote, Lemon Curd</td>
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<tr>
<td>Summer Citrus Bar</td>
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<tr>
<td>Lemon, Toasted Meringue, Raspberry Sorbet, Shortbread</td>
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<tr>
<td>Strawberry Bavarian</td>
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<tr>
<td>Buttercake, White Chocolate Cremeaux</td>
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<tr>
<td>Chocolate Mousse Cake</td>
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<tr>
<td>Apple Berry Cobbler, Vanilla Ice Cream</td>
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<tr>
<td>Chocolate Napoleon, Crispy Meringue, Chocolate Sauce</td>
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A THREE COURSE MENU CONSISTS OF A FIRST COURSE, ENTREE, AND DESSERT - PLEASE SELECT ONE ITEM PER COURSE FOR THE ENTIRE PARTY. ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AN ADDITIONAL $10 PER GUEST. ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR $15 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Lunch Buffet
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur. All lunch buffets include iced tea and lemonade.

COLORADO BBQ
- Pozole, Chili Broth, Hominy, Shaved Radish
- Cucumber and Red Onion Salad
- Southwest Cobb, Poblano Ranch Dressing
- Chipotle Garlic Pork Ribs, Cheesy Grits
- Green Chile Fried Chicken Legs
- Smoked BBQ Brisket, Coffee Molasses BBQ
- Brown Sugar Baked Beans
- Jalapeño Cheese Cornbread
- American Chocolate Cake, Ganache
- Butterscotch Pudding, Shortbread Whiskey
- Whip, Caramel

$68 per person

ASIAN STREET FOOD
- Thai Green Papaya Salad
- Soba Noodle and Wakame Salad
- Duck Fat Fried Rice
- Pork Satay, Chili Jam
- Shrimp Pad Thai
- Sweet Chili Glazed Coriander Soy Chicken Wings
- Thai Beef Salad
- Condiments for the Table: Bean Sprouts, Limes, Cilantro, Sambal, Chilies
- Coconut Tapioca Parfaits, Vanilla, Pineapple, Mango Gel, White Chocolate Cream
- Peach and Yogurt Popcicle, Berries

$72 per person

THE SANDWICH SHOP
- White Bean and Kale Soup
- Classic Caesar
- Pasta Salad, Salami, Pepperoncini, Roasted Peppers, Feta
- Roasted Brussel Sprouts Salad, Dijon Vinaigrette, Pickled Onions, Bacon
- The Philly, Shaved Beef, Onions, Soft Baguette
- Salmon Pastrami Rueben, Swiss Cheese, Rye
- Chicken B.L.T, Toasted Focaccia, Ranch Aioli
- Fresh Baked Cookies
- Brownies and Blondies

$62 per person
Add Caprese Panini + $13 per person

SIGNATURE SOUP & SALAD
- The Little Nell Signature Tortilla Soup
  - Chicken, Avocado, Pepper Jack
- Element 47 Cobb Salad
  - Romaine Lettuce, Grilled Chicken, Avocado, Tomatoes, Crumbled Bacon, Bleu Cheese, Poblano Ranch
- Mini Cookies and Brownies

$49 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL LUNCH BUFFETS. A SURCHARGE OF $250 WILL APPLY FOR BUFFET SERVICE BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Take-Away Picnic Lunch
$45 per person, 20 person minimum order

SANDWICHES & WRAPS

Turkey and Cheddar on Whole Wheat
Ham and Gruyere on Rye
Tuna Salad Wrap on Spinach Tortilla
Portobello and Grilled Vegetable Hummus with Sprouts on Spinach Tortilla
Cobb Salad Wrap

ACCOMPANIMENTS

Tomato Cucumber Salad
Boulder Potato Chips
Seasonal Whole Fruit
Fresh Baked Cookie

ADDITIONAL BEVERAGES

(1) drink included per person

Bottled Water
Assorted Soft Drinks
Gatorade
Energy Drink
Cold Brew

MINIMUM OF 5 OF EACH TYPE OF SANDWICH. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. INCLUDES REUSABLE LUNCH COOLER.
Stations - Lunch, Dinner or Reception
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

DISPLAYED

CHILLED SEAFOOD BAR
Designed for (5) pieces a person, 60 Minutes of Service
Wakame Salad $12 per person
Poached Shrimp $30 per person
Freshly Shucked Oysters $30 per person
Snow Crab Claws $45 per person Maine Lobster $60 per person
Includes Spicy Cocktail Sauce, Mignonette, Lemon

ANTIPASTI
Imported & Domestic Cheese
Imported & House Cured Meats
Marinated Olives, Peppers
Preserved Local Fruits
Chicken Liver Pate, Crostini & Grissini $45 per person

BUILD YOUR OWN COBB**
Romaine Lettuce, Baby Kale, Avocado, Tomatoes, Crumbled Bacon, Bleu Cheese
Grilled Chicken, Shrimp
Poblano Ranch, Citrus Vinaigrette $39 per person

BISCUIT BAR**
Buttermilk Biscuits, White Gravy, 3-Year White Cheddar, Fra’ Mani Ham, Korean Fried Chicken, Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha $25 per person

A MINIMUM OF 20 PEOPLE REQUIRED FOR ALL STATIONS. *CHEF ATTENDANT REQUIRED, 1 PER (50) GUESTS $175 EACH. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.

DISPLAYED

SPANISH INSPIRED TAPAS*
Camarones A La Plancha, Romesco
Chorizo Stuffed Squid, Kalamata Cream
Grilled Flat Bread, Figs, Bleu Cheese
Serrano Ham Wrapped Dates, Manchego
Spiced Marcona Almonds
Grilled Octopus, Black Garlic Romesco
$59 per person

TACO "TRUCK"
Classic Pork Carnitas
Camarones al Pastor
Adobo Pulled Chicken
Salsa Verde, Salsa Crudo, Salsa Roja
Queso Fresco, Sour Cream, Local Tortillas
$49 per person

SWEET AND SAVORY CREPES
Nutella, Blueberry, Vanilla
Boursin and Mushroom
Asparagus, Ham and Swiss
$25 per person

SKEWERS AND SATAYS
Lebanese Chicken Skewers
Kofta Spiced Lamb Leg
Sweet Soy Beef Satay
Pork Satay
Thai Peanut Sauce, Tzatziki, Chili Jarn
$45 per person

STURIA CAVIAR BY THE KILO
Brioche, Blini, Sieved Egg, Chive, Crème Fraiche, Red Onion
Market Price

CHEF ATTENDED*

COLORADO CLASSIC**
BISON STRIPLOIN
Cheddar Grits, Swiss Chard
Coffee Molasses BBQ
$50 per person

BEEF TENDERLOIN
Certified Angus Beef
Potato Puree, Braised Kale, Jus
$45 per person

WAGYU BEEF TENDERLOIN
Roasted Fingerlings, MZ Steak Sauce
$95 per person

FRESH PASTA
Strozzapreti, Morels, Duck Confit, Spring Peas, Rams, Caesar Salad
Lavosh, Focaccia, Grissini, $36 per person

CEVICHE BAR
Key West Pink Shrimp, Leche De Tigre
Bay Scallop, Serrano, Lime, Cucumber Red Snapper, Corn, Lime, Scallion
$49 per person

CHINA TOWN
Ramen & Dim Sum
Pork Tonkatsu Broth
Ramen Noodles, Udon Noodles, Sprouts, Tofu, Scallions, Pork Belly, Poached Eggs
Bamboo Steam Shrimp Pot Stickers
Duck Confit Steam Buns
Veggie Spring Rolls
$55 per person
### Hors D’oeuvres
$8 per piece

#### COLD
- Garden Radish, Salmon Roe, Duck Cracklings**
- Rustic Avocado Toast
- Blood Orange, Cotija, Tomatillo Chip
- "Chips and Salsa” Crispy Tortilla, Cherry Tomato, Scallion, Micro Cilantro**
- Strawberry and Whipped Brie Pickled Green Strawberry**
- Bison Tartare Grilled Filoni, Watercress
- Hamachi Sashimi Radish, Wasabi, Salt Brick**
- Smoked Salmon & Caviar Napoleon Pumpernickel Toast
- Cornet of Spicy Tuna Avocado, Micro Cilantro
- Red Snapper Crudo Yuzu, Finger Lime, Wonton**

#### HOT
- Morbier Grilled Cheese Tomato Jam
- Crab Cake Old Bay Aioli, Petite Celery
- Mini Boursin Mac & Cheese Sliced Scallion, Shaved Seasonal Mushroom
- Pork Belly Steambun Soy Chili, Nori Aioli, Pickled Vegetable**
- Chicken Boudin & Mushroom Truffle Mustard
- Crème Fraîche Chive Tater Tot Caviar, Bacon Jam
- Lobster Corn Dog Citrus Sriracha Aioli
- Duck Duck Goose Toasted Brioche, Rillette, Foie, Chicharrón
- Chicken Adobo Tacos Pickled Onion, Salsa Verde**

#### ELEVATED
- Dynamite Oyster Caviar, Dynamite Sauce
- Butter Poached Lump Crab Shaved Asparagus, Hollandaise Espuma**
- Foie Gras Bon Bons Cocoa Nib, Cherry Jam**
- Uni Tongue Cauliflower, Smoked Trout Roe**
  + $12 per person
- Kobe Beef Tataki Black Truffle, Romaine Tip**
- 5g Ocietra Caviar Brioche, Yolk Jam, Chive
  + $40 per person

**GLUTEN FREE. 6-8 PIECES PER PERSON ARE RECOMMENDED BASED ON ONE HOUR. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Plated Dinner
Three Courses $115 | Four Courses $135 | Five Courses $150
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

AMUSE BOUCHE
Please Select One
+ $ 10 per person

Smoked Potato
Trout Roe, Dill, Radish

Beet Cured Salmon
Bagel Chip, Cured Egg Yolk, Crème Fraîche

Beet Napoleon
Chevre, Walnut

Mini Tuna Nicoise
Parmesan Basket

Truffle Flan
Artichoke, Parmesan

SOUP

Smoked Colorado Trout Chowder

Shiitake Miso Broth
Lemongrass, Crispy Pork Belly, Roasted Mushrooms

SALAD

Freshly Snipped Farm Greens
Shaved Vegetables, Pecorino
Dijon-Red Wine Vinaigrette

Spring Pea Salad
Greek Yogurt, Pumpernickel Granola, Tendrils

Spring Vegetable Salad
Baby Vegetables, Radishes, Asparagus, Frisée

FAMILY STYLE

Shrimp Cocktail
+$14 per person

Crab Cake
+$14 per person

Selection of Cheeses
+$26 per person

APPETIZERS

Kona Crab
Ginger Aioli, Pistachio, Asparagus, Opal Basil

Charred Corn Ravioli
Crispy Corn, Sweet Dropped Pepper

Octopus Escabeche
Sofrito, Heirloom Tomatoes, Olive

Korean Pork Belly
Sticky Rice, Kimchi, Plum BBQ Sauce

ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AVAILABLE FOR $10 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Plated Dinner
Three Courses $115 | Four Courses $135 | Five Courses $150
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

VEGETARIAN
Roasted Heirloom Cauliflower Steak
Carrots, Barley, Pickled Onion

Roasted Maitake Mushroom
Farro Couscous, Padron Chimichurri

FISH
Citrus Herb Crusted Cod
Corn “Chowder” Peruvian Potato Allumnes

Seared Scallop
Clams, Spanish Chorizo, Marble Potato, Baby Fennel

Mediterranean Bass
Tomato, Fennel, and Orange Ragu
Nicole Olives, Quinoa

Salmon
Fennel, Quinoa, Asparagus, Sauce Vierge

MEAT & POULTRY
Brandt Beef Filet
Summer Mushrooms, Swiss Chard, Crème Fraiche Potato

Miller Amish Chicken
Marble Potatoes, Mustard Greens, Truffle Jus

Crispy Duck Breast
Yellow Romesco, Broccolini, Creamy Barley

Colorado Rack of Lamb
Cauliflowers, Night Shades, Local Goat Cheese, Kalamata Lamb Jus

DUO ENTRÉE
Bison Ribeye & Roasted Smoked Salmon
Braised Kale, Whipped Sweet Potato, BBQ

Colorado Lamb & Trout
Mélange of Spring Peas, Rainbow Carrots, Smokey Polenta

Colorado Wagyu Beef
Braised Short Rib, New York Strip
Truffled Potato, Asparagus, Pearl Onion
+ $20 per person

Duo Entree +$15 per person

ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR $20 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
Desserts
Choose one plated dessert or a trio of mini desserts served family style in lieu of a plated dessert course.

PLATED DESSERTS
- Cinnamon Crème Fraîche Cheesecake, Blueberry Compote, Lemon Curd
- Summer Citrus Bar: Lemon, Toasted Meringue, Raspberry Sorbet, Shortbread
- Strawberry Bavarian
- Buttercake, White Chocolate Cremeaux
- Peanut Butter and Chocolate Bar Fluff, Roasted Peanuts
- Apple Berry Cobbler, Vanilla Ice Cream
- Chocolate Napoleon, Crispy Meringue, Chocolate Sauce
- Chocolate Silk Bar Caramelized White Chocolate, Caramel & Caramel Ice Cream

CHEESE COURSE
- Brillat-Savarin, Pistachio Biscotti, Sorrels, Strawberry

+ $17 per person

MINI CUPCAKES
- Peaches & Cream
- Strawberry Shortcake
- Mixed Berry Cream
- Chocolate & Caramel Sea Salt
- Lemon Meringue
- Carrot with Coconut Cream
- Red Velvet & Mascarpone
- Vanilla, Vanilla
- Chocolate, Chocolate

MINI DESSERTS
- Chocolate Pâté, Layered Ganache's and Brownie
- Mini Mousse Verrines
- Mini Strawberry Shortcake Parfaits
- Mini Tiramisu Parfaits
- Cheesecake Bites with Fresh Fruit
- Mini Éclairs
- Chocolate Silk & Caramel Tarts
- Lemon Meringue Tarts
- Keylime Tarts

MINI COOKIES & BROWNIES
- Coconut Macaroons
- Assorted Mini Cookies
- Chocolate Chip, Peanut Butter & Oatmeal Cookies
- Fudge Brownie
- White Chocolate Macadamia Nut Blondies
- Gluten Free Peach Brownies
- Apricot Raspberry Linzer

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- Mini Éclairs
- Chocolate Silk & Caramel Tarts
- Lemon Meringue Tarts
- Keylime Tarts

SWEETS STATION
- Selection of Five Mini Desserts
- Regular & Decaffeinated Coffee
- Selection of Hot Teas

$25 per person

MIGNARDISE
- Truffles
- Macaroons
- Fudge
- Pâté Frei
+ $5 per piece

Prices are exclusive of 22% taxable service charge and 6.9% (Top of Mountain) or 9.3% (Hotel) sales tax.
The Little Nell Experience
Wine Pairings Available Starting at $100 per person
Three Courses $115 | Four Courses $135 | Five Courses $150

TLN SUMMER TASTING MENU

| First |
Brillat Savarin Omelet
Caviar, Petite Herbs

| Second |
Seared Scallop
Ricotta Agnolotti, Parmesan Broth
Spring Peas

| Third |
Emma Farms Wagyu Tataki
Coal Roasted Shiitake, Jalapeno Emulsion
Scallion

| Fourth |
Crispy Skin Duck Breast
Szechuan Pepper, Potato, Honey

| Fifth |
Blueberries and Crème Fraîche
Tarragon

DUE TO THE NATURE OF THIS TASTING MENU, CHANGES AND SUBSTITUTES CANNOT BE MADE. WE WILL ACCOMMODATE DIETARY RESTRICTIONS IF POSSIBLE. PRICES ARE EXCLUSIVE OF 22% TABLE SERVICE.

TLN SUMMER VEGETARIAN TASTING MENU

| First |
Young Vegetable Jardinière
Inspired by our weekly harvest

| Second |
Ricotta Agnolotti
Parmesan Broth, Spring Peas, Shaved Truffle

| Third |
Summer Squash Fettucine
Hazelnut Kale Pesto, Roasted Tomato, Pecorino

| Fourth |
Cedar Roasted Mushrooms
Smoked Carrot, Frisée, Baby Potato

| Fifth |
Strawberries and Frangipane
Basil
Dinner Buffet
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur. All dinner buffets include coffee and tea.

ZG BBQ
Jalapeño Cheese Corn Bread
Smoked Potato and Hominy Salad, Poblano Vinaigrette, Crumbled Cotija
Baby Kale Salad, Apple Chipotle Vinaigrette, Toasted Walnuts, Blue Cheese Crumbles
Roasted Brussels Sprouts, Dijon Bacon Vinaigrette, Pickled Onions, Fine Herbs
Grilled Summer Squashes and Haricot Verts
Chili and Smoked Ham Shank Baked Beans
Chipotle Rubbed Beer Can Chicken
Smoked Beef Brisket, Coffee Molasses BBQ
Carolina Pulled BBQ Pork Shoulder
Assorted Cookies & Brownies
Apple Blackberry Cobbler, Vanilla Cream
**$120 per person**

THE TUSCAN TABLE
Preserved Lemon and Rosemary Foccacia
Zuppa de Eggplant, Roasted Pepper, Tomato, E.V.O
Grilled Broccolini and Kale Salad, Sundried Tomato Vinaigrette, Shaved Pecorino
Grilled Artichoke and Roasted Eggplants with Balsamic and Prosciutto
Spring Pea Ravioli, Pea Tendrils, Crema di Mascarpone
Roasted Veal Loin, Strozzapreti, Blistered Cherry Tomatoes, Marsala Jus
Farro Risotto, Spring Mushrooms, Parmesan, Spring Onion Pesto
Rosemary and Herb Roasted Leg of Lamb, Charred Lemon Tzatziki
Buttermilk Pana Cota, Balsamic, Strawberries
Pistachio & Chocolate Cannoli
Zeppole and Caramel Sauce
**$130 per person**

THE STEAKHOUSE
Flour Topped Country Potato Roll
Baby Eggplant Salad, Summer Squashes, Parsley Pistou, Crispy Chick Peas
Quinoa Salad, Seasonal Mushrooms, Kale, Truffle Vin, Parmesan
Chopped Romaine Caesar Salad, Parmigiano Reggiano
Herb Roasted Chicken, Mashed Potatoes, Charred Lemons, Chicken Jus
Bison Back Ribs, Blueberry BBQ Sauce
Cedar Plank Roasted Salmon, Cheesy Grits
Grilled N.Y Strip Loin, Roasted Potatoes, Balsamic, Roasted Tomato, Elephant Garlic
Chocolate Mousse, Raspberries
Crème Fraîche Whipped Cream,
Croissant Bread Pudding
**$155 per person**

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF $250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR $5 PER PERSON PER THIRTY MINUTES.
Party Enhancements

**DRESSING ROOM**
$12 per person

**Tea Sandwiches:**
- Cucumber Mascarpone, Egg Salad Profiterole
- Prosciutto & Honey Mustard, Smoked Salmon, Boursin on Pumpernickel
- Curry Chicken Salad on Banana Bread, Seasonal Sliced Melons and Pineapple

**ELEVATED DRESSING ROOM**
Selection of Charcuterie, $24 per person
- Artisan Cheese Board, $22 per person
- Smoked Salmon Platter, Bagel Chips, Sieved Egg, Onion, Capers, $18 per person
- Sturia Caviar, Brioche, Blini, Sieved Egg, Chive, Crème Fraiche, Red Onion, $ Market Price

**THE DONUT BOARD**
Chef’s Choice Assorted Donuts, $6 each, 6 dozen minimum order

**THE PRETZEL BAR**
Philadelphia Pretzels, Assorted Mustards, $7 Each
6 Dozen Minimum Order

**LATE NIGHT BITES**
Tray passed, $10 per person
- Mini Ajax Cheesburger
- Pigs Ear Pad Thai
- Buffalo Slider, Aged Cheddar, Green Chile Jam
- Mini Truffle Parmesan and Herb Popcorn
- Cheddar Bacon Grilled Cheese on Sourdough
- Mini Hot Dogs with Mustard
- Chocolate Kahlua Shake, Fudge Brownie Bite
- Boxes of Caramel Corn
- Nutter Butters
- Mudslide Cookies

**CORDIAL CART**
Grand Marnier, Bailey’s Irish Cream, Frangelico, Kahlua, Sambuca, Tuaca, Amaretto
Whipped Cream & Chocolate Shavings
Regular & Decaffeinated Coffee, Hot Tea
$16 per drink
$125 set-up fee

**GONDOLA GOODIES**
Individually packaged & given to guests as they depart
- Cheese or Pepperoni Pizza, $16 per person
- Soba Noodle Salad, Sesame, Wakame, Shrimp, $12 each
- Mini Breakfast Burritos, Bacon, Egg and Cheese, $12 each
- Assorted Meringues, $10 each
- Four Mini Chocolate Chip Cookies, $10 per bag
- The Little Nell Cracker Jacks, $10 per bag
- Sweet & Salty Mixed Nuts, $8 per person
- Flat & Sparkling Bottled Water, $6 each
- European-Style Hot Chocolate with House-made Marshmallows, $80 per gallon
- Regular & Decaffeinated Lavazza Coffee, Selection of Rishi Teas
- $72 per gallon

**ESPRESSO BAR**
Espresso Drinks
- Chocolate Covered Espresso Beans
- Biscotti, Mini Cookies
$8 per drink
$200 set-up fee, includes machine & barista

MINIMUM ORDER OF ONE DOZEN. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.
The Bar
Beverages are priced per drink and billed on consumption.

SIGNATURE BAR
Grey Goose
Tito's
Belvedere
Bombay Sapphire
Patron Silver
Patron Reposado
Avion Silver
Avion Reposado
Buffalo Trace
Johnny Walker Black
Glenlivet 12
—
hosted $17
cash $18

PREMIUM BAR
Absolut
Bulldog Gin
Espolon Silver Espolon Reposado
Basil Hayden
Jameson
Chivas Regal
Dewar's White Label
Bacardi Superior Light
—
hosted $16
cash $17

WINE
hosted - $52/64 per bottle
hosted - $14/17 per glass
cash - $15/18 per glass

CORDIALS & PORT
B & B
Drambuie
Grand Marnier
Amaretto Di Saronno
Bailey's Irish Cream
Frangelico
Kahlua
Patron XO
Tuaca
Hennessy VS
—
hosted $16
cash $17

BEER
Corona
Stella Artois
Becks NA
Fat Tire, Fort Collins
Great Divide IPA, Denver
Buffalo Gold, Boulder
—
hosted $8
cash $9

DOMESTIC BEER
Budweiser
Bud Light
—
hosted $7
cash $8

NON-ALCOHOLIC
Assorted Sodas
Assorted Juices
Aqua Panna
San Pellegrino
—
hosted $6 each/$10 per liter
cash $7
Specialty Bars
Specialty bars are priced per bottle and billed on consumption.

CHAMPAGNE
A selection of four distinct styles: Vintage, Blanc de Blanc, Blanc de Noir + Rosé. Give your guests the opportunity to find a style of champagne that they prefer while exploring the differences of each category.

Pricing begins at $75 per bottle for Champagne

WHISKEY
Indulge in the one of the most diverse spirits in the world with your guests by selecting four different styles of whiskey such as Bourbon, Irish Whisky, Scotch, Japanese Whisky or Rye.

Pricing begins at $200 per bottle for spirits

BOURBON BAR
Featuring classic American whisky selections with Whisky Sours, Old Fashions, Manhattan’s & Mint Juleps.

TEQUILA
Enjoy personalized tequila tasting of Blanco, Reposado, Añejo and Mezcal styles; highlighting the differing lengths of time that tequila is aged.

Pricing begins at $200 per bottle for spirits

ISLAND CLASSICS
Tropical refreshing drinks made the way they were originally intended – Margaritas, Palomas, Daiquiris, Dark n' Stormies, and of course – the Mojito

100 MANHATTAN
Tropical refreshing drinks made the way they were originally intended – Margaritas, Palomas, Daiquiris, Dark n’ Stormies, and of course – the Mojito

SPIRITS CAN BE SERVED NEAT OR ON SPECIALTY ICE INCLUDING DRY ICE, SPHERES, CUBES AND SCULPTURES IF ONE STYLE OF SPIRIT IS PREFERRED. UP TO FOUR PRODUCERS MAY BE SELECTED. CUSTOM COCKTAILS MAY ALSO BE INCLUDED UPON REQUEST. IF YOU ARE ENHANCING YOUR EVENT WITH A SOMMELIER, PRICING BEGINS AT $1,000 FOR TWO HOURS