



VAIL CASCADE  
RESORT • SPA • CONDOMINIUMS

Summer  
2011  
Group and  
Special Event  
Menus



## **BUFFET DINNER**

*ALL BUFFETS ARE ONE AND ONE HALF HOURS OF SERVICE*

FRESH COFFEE, DECAFFEINATED COFFEE AND GOURMET HOT TEA  
ACCOMPANY EACH DINNER BUFFET

### **CASCADE - 115.00 PER PERSON**

#### **PASSED AND DISPLAYED HORS D'OEUVRES**

Wild Mushroom Cappuccino, Truffle Foam  
Goat Cheese Panna Cotta, Red Beet Jelly Parfait  
Panko Crusted Quail Leg Confit, Truffle Mustard Aioli  
Grilled Shrimp Lollipops, Chorizo, Roasted Garlic Crème Fraiche  
Tuna Niçoise, Olives, Green Beans, Grated Egg, Crispy Potato  
Duck Confit Ravioli, Madeira Thyme Jus, Black Mission Fig

#### **OYSTERS, OYSTERS, OYSTERS**

Seasonal Raw Oysters, Key Lime Cocktail Sauce, Jalapeno-Apple Mignonette  
Spicy Bloody Mary Shooters, Fresh and Fried Horseradish  
Fried, Fennel and Lemon Confit, Saffron Cream  
Casino Style, Bacon, Green Chiles, Pepper Jack

#### **FROMAGE AND CHARCUTERIE STATION**

Unique Cheeses, Cured Meats, Salamis, Pates, Sausages  
Fig and Pear Mostarda, House made Mustards  
Mozzarella and Goat Cheese Made Fresh by a Chef Attendant  
Served with Crostini, Basil Pesto, Balsamic Glaze, Roasted Tomatoes, Artichoke Salsa, Wild Mushrooms

#### **DESSERTS**

Crème Brûlée  
Macadamia Nut Turtle Tartlets  
Assorted Mousse Cakes, Panna Cotta and Crème Filled Cones  
Candy Bar to include:  
Marshmallow Lollipops  
Almond Dragees  
Chocolate Dipped Fortune Cookies  
Assorted Truffles  
Petit Fours  
Chocolate Covered Strawberries

Let us pair the perfect wine for your dining event. Please refer to the wine list for additional information.

Prices and selections for events held April 25, 2011 through September 30, 2011  
Please note that all prices are++ (22% service charge and all applicable state and local taxes)



### **BUFFET DINNER (CONTINUED)**

*ALL BUFFETS ARE ONE AND ONE HALF HOURS OF SERVICE*

FRESH BREWED COFFEE, DECAFFEINATED

COFFEE AND GOURMET HOT TEA SERVED WITH MILK, HONEY AND LEMON WILL ACCOMPANY EACH DINNER BUFFET.

#### **COLORADO – 85.00 PER PERSON**

Fresh Baked Bread

High Plains Buffalo Chili, Windsor Dairy Cheddar

Caramelized Onion and Mushroom Soup, Toasted Barley

Field Greens, Butternut Squash, Pumpkin Seeds, Haystack Farms Chevre, Riesling Pear Vinaigrette

Fingerling Potato, Bacon, Roasted Apple, Caramelized Onions, Blue Cheese, Mustard Dressing

Pan Seared Rocky Mountain Trout, Toasted Pine Nut Brown Butter

Grilled Vegetable Barley Risotto, Balsamic Glazed Portabella Basil Pesto, Crispy Leeks

Grilled Lamb T-Bones Caramelized Onion Cherry Compote

Chef's Choice Seasonal Organic Vegetables

Smoked Cheddar Mashed Potatoes

Chocolate Bourbon Bread Pudding, Apple Crumble Cake, Pecan Tartlets

#### **BLUE RIVER – 80.00 PER PERSON**

Assorted Artisan Breads and Rolls

Hot and Sour Soup, Shiitake Mushrooms, locally made Denver Tofu

Spinach, Caramelized Onions, Shiitake Mushrooms, Spiced Wontons, Sesame Ginger Dressing

Cinnamon Scented Couscous Salad, Golden Raisins, Pine Nuts, Curried Cauliflower

Spanish Paella, Chicken, Chorizo, Saffron Rice

Herb Crusted Salmon Provencal, Bouillabaisse Broth

Pan Seared Polenta Cakes, Roasted Vegetable Ratatouille

Chocolate Dipped Fortune Cookies, Cinnamon Churros, Chocolate Mousse Cake

#### **CIMARRON – 77.00 PER PERSON**

Bacon Studded Corn Bread, Honey Butter

Smoked Chicken Chowder, Grilled Corn, Green Chiles

Southwestern Wedge, Grilled Corn, Tomatoes, Black Beans, Cotija Cheese, Chipotle Ranch

Fire Grilled Vegetable Display, Preserved Lemon Aioli, Basil Pesto

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Eggless Caesar Dressing

Smoked Buffalo Flank Steaks, Caramelized Pepper and Onion Salsa

Grilled Organic Chicken, Chipotle Orange Barbecue Sauce

Charred Portabella Mushrooms, Smokey Tomato Coulis

Grilled Corn on the Cob Bar, Chipotle Honey Butter, Roasted Garlic Butter, Cilantro Lime Butter

Baked Potato Station, Sour Cream, Grated Cheddar Cheese, Green Onions, Butter, Bacon

Seasonal Fruit Cobbler, Caramel Flan, Key Lime Tartlets

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## **PLATED DINNER**

3 COURSES 75.00 - 4 COURSES 85.00 - 5 COURSES 100.00

\$10 SURCHARGE PER PERSON IF A DUO PLATE IS CHOSEN

A CHOICE OF ENTRÉE CAN BE ACCOMMODATED FOR UP TO TWO ENTREES AND ONE VEGETARIAN SELECTION.

WITH SELECTIONS GUARANTEED TO THE CONFERENCE MANAGER 72 WORKING HOURS IN ADVANCE.

OUR CHEF'S SELECTION OF SEASONAL VEGETABLES, FRESH BAKED BREADS,  
COFFEE, DECAFFEINATED COFFEE AND GOURMET HOT TEA ACCOMPANY ALL SERVED DINNERS.

### **APPETIZERS – SELECT ONE APPETIZER FOR ALL GUESTS**

Seared Tuna, Cucumber Noodles, Crispy "Dynamite" Rock Shrimp, Soy Syrup  
Tomato Panna Cotta, Candied Bacon, Arugula, Fennel Confit, Garlic Crouton  
Pan Seared Scallops, Truffle Cauliflower Puree, Grilled Frisee, Mushroom Caviar  
Crab Cake "BLT", Tomato Jam, Bacon Powder, Romaine Soup, Toasted Breadcrumbs  
Apple Cider Glazed Pork Belly, 5 Spice Roasted Butternut Squash, Sage Dusted Hazelnuts  
Smoked Venison Carpaccio, Crispy Shiitake, Onion Jam, Truffle Mustard Aioli, Grissini  
Roasted Baby Beet Tatin, Goat Cheese, Orange-Pistachio Emulsion

### **SOUPS – SELECT ONE SOUP FOR ALL GUESTS**

Paprika Smoked Chicken and Corn Chowder, Crispy Lime Tortillas  
Roasted Fennel and Tomato Bisque, Mini Brioche Croutons, Shaved Parmesan  
Duck Confit, Roasted Mushroom and Onion Soup, White Truffle Oil Croutons  
Maine Lobster Bisque, Crispy Fingerling Potatoes, Sherry Gastrique  
Roasted Kabocha Squash, Crispy Pork Belly, Pumpkin Seed Oil  
Yukon Gold Potato and Leek Soup, Crispy Bacon

### **SALADS – SELECT ONE SALAD FOR ALL GUESTS**

Romaine Hearts, Spiced Pumpkin Seeds, Oranges, Eggless Caesar Dressing  
The Classic Wedge "Revisited", Bacon, Blue Cheese, Marinated Tomato, Buttermilk Ranch  
Radicchio, Frisee, Romaine, Acorn Squash, Dried Cranberries, Apple Mustard Vinaigrette  
Mixed Baby Greens, Haystack Goat Cheese, Sunflower Seeds, Riesling Pear Vinaigrette  
Spinach, Soy Glazed Caramelized Onions, Shiitake Mushrooms, Spiced Wontons  
Chopped Greek, Romaine, Olives, Tomatoes, Cucumbers, Feta Cheese, Diced Cucumbers,  
Garlic Croutons  
Baby Arugula, Chick Peas, Shaved Serrano Ham, Roasted Mushrooms, White Truffle Oil  
Roasted Baby Beets, Shaved Fennel, Frisee, Dried Peach, Toasted Hazelnut Vinaigrette  
Bibb Lettuce, Blue Cheese, Oranges, Toasted Sunflower Seeds, Red Wine Vinaigrette

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**PLATED DINNER (CONTINUED)**

**DINNER ENTRÉES – SELECT ONE ENTRÉE FOR ALL GUESTS**

Buffalo Prime Rib, Fondant Potatoes, Onion Jam, Mushroom Jus  
Blackened Filet Mignon, Roasted Garlic Mashed Potatoes, Creole Shrimp and Crawfish Fondue  
Roasted Chicken, Barley Risotto, Cherry Tomato Confit, Rosemary Infused Jus  
Slow Roasted Pork Tenderloin, Savory Caramelized Onion, Sage Sausage-Apple Cobbler, Cider Gastrique  
Lamb Osso Bucco, Sundried Tomato Couscous, Black Olive Caramel, Mint Oil  
Braised Beef Short Rib, Truffle Cauliflower Puree, Soy Shiitake Glaze  
Grilled Salmon, Black Bean Stew, Warm Bacon, Shrimp and Avocado Vinaigrette  
Sautéed Striped Bass Vera Cruz, Chorizo Rice, Tomato, Capers and Olive Sofrito

**DUO ENTRÉES – SELECT ONE DUO FOR ALL GUESTS**

Pan Seared Chicken, Ruby Red Trout, Roasted Corn Polenta Cakes, Green Chile Butter  
Filet Mignon, Crab Crusted Jumbo Shrimp, Lemon Scented Whipped Potatoes, Garlic Brown Butter  
Grilled Buffalo Rib Eye, Farm Raised Striped Bass, Potato Medallions, Cabernet Mushroom Ragout  
Caramelized Scallops, Seared Elk Loin, Truffle Leek Pancake, Cognac Cream

**VEGETARIAN ENTRÉES – SELECT ONE VEGETARIAN OPTION FOR ALL GUESTS**

Potato Gratin, Squash, Spinach, Eggplant, Roasted Red Pepper, Roasted Garlic Alfredo  
Haystack Goat Cheese and Ricotta Cannelloni, Charred Tomato Basil Marinara  
Papardelle Pasta, Fava Beans, Fresh Peas, Hazel Dell Mushrooms, Wilted Baby Arugula  
Soy Glazed Tofu Wellington, Wasabi Mashed Potatoes, Sesame Mushrooms  
Ratatouille and Pearl Barley Risotto, Balsamic Glazed Portabella, Basil Pesto, Crispy Leeks  
Gluten Free Potato Gnocchi, Oyster Mushrooms, Baby Arugula, Corn, Truffle Butter  
Brown Butter Braised Cauliflower "Steak", Mushroom Barley Risotto

**PLATED DESSERTS – SELECT ONE DESSERT FOR ALL GUESTS**

Caramel Banana Passion Cake, Fresh Berries, Caramel Sauce  
Triple Chocolate Cake, Caramel Sauce, Chocolate Shavings  
Apple Crumb Tart, Cinnamon Whipped Cream, Red Wine Reduction  
Chocolate Pecan Tart, Vanilla Bean Whipped Cream, Chocolate Sauce  
New York Style Cheesecake, Raspberry Coulis, Fresh Berries  
Tiramisu, Chocolate Sauce, Chocolate Shavings

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