



VAIL CASCADE  
RESORT • SPA • CONDOMINIUMS

Summer  
2011  
Group and  
Special Event  
Menus



## WELCOME RECEPTION

### **THE LUGE – 85.00 PER PERSON**

*(ONE AND ONE HALF HOURS OF SERVICE)*

Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo  
Seared Rare 'Tuna' Niçoise, Olives, Green Beans, Grated Organic Egg, Potato  
Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Aged Balsamic  
Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto  
Colorado Farmhouse Cheese Board  
Fire Roasted Vegetable Plate  
Display of Seasonal Sliced Fresh Fruits  
Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa  
Seared Meyer Ranch Beef Crostini, Truffle Goat Cheese Coulis, Watercress  
Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard  
Slow Cooked Ham, Jalapeno-Agave Glaze Accompanied by  
Home Baked Miniature Rolls and Condiments  
Wild Mushroom Ravioli with Asparagus and Porcini Truffle Cream Sauce  
Cheese Tortellini with Baby Spinach and Parmesan Cheese, Chardonnay Cream Sauce  
Pastry Chef's Selection of Assorted Miniature Desserts  
Fresh Brewed Coffee, Decaffeinated Coffee, and a Selection of Gourmet Hot Tea Served  
with Milk, Honey and Lemon

## RECEPTION SELECTIONS

### ACTION STATIONS

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS  
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM  
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.

### **COWBOY PRIME RIB SANDWICHES - 30.00 PER PERSON**

Hand Carved Rare Prime Rib, Au Jus, French Rolls, Blue Cheese Aioli,  
Caramelized Onions, Horseradish Cream, Grilled Scallions, Wild Mushroom Ragout,  
Crispy Fried Sweet Onions, Gruyere, Watercress Salad with Aged Balsamic Vinaigrette  
Mini Baked Potatoes, Sour Cream, Butter, Chives

### **DECONSTRUCTED SUSHI - 30.00 PER PERSON**

Wasabi Rimmed "Cosmo glasses" filled with Toasted Seaweed,  
Seasoned Sushi Rice, Avocado, Japanese Cucumber, Assortment of the  
Season's Freshest Fish and Seafood, Sesame Seeds, Pickled Ginger, Soy Sauce,  
Sambal Aioli and Wasabi

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)

**ACTION STATIONS (CONTINUED)**

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS  
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM  
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.

**SAVORY CONES - 25.00 PER PERSON**

Crispy Wonton Cones Filled with Selection of:  
Red Cooked Braised Beef Short Rib, 5 Spice, Hoisin  
Crispy Skin Roast Pork, Plum Sauce  
Sweet and Sour Chicken, Spicy Pineapple Sambal  
Served with Sesame Seeds, Hot Chili Oil, Scallions,  
Siracha, Thai Basil, Crispy Fried Shallots  
Thai Red Curry Mango Slaw with Lime Cilantro Vinaigrette

**SKEWERS, SKEWERS, SKEWERS - 25.00 PER PERSON**

**Select Three:**

Braised Beef Short Ribs, Chinese Char Siu Sauce  
Jerk Chicken, Plantains, Toasted Coconut, Mango Chutney  
Sweet Tomato, Feta, Watermelon, Ginger Mint Glaze  
Grilled Salmon, Zucchini, Tomato Caper Relish  
Grilled Shrimp, Chorizo, Romesco, Spanish Mayo  
Shrimp Ceviche Deconstructed  
Tofu, Sweet Potato, Massaman Curry, Cashews  
Antipasto, Cherry Tomato, Mozzarella, Salami, Pepperoncini, Olive, Artichoke

**SIPS AND SHOTS - 25.00 PER PERSON**

**Select Three:**

Butternut Squash Bisque, Amaretto Cream, Spiced Pecans  
Wild Mushroom "Cappuccino", White Truffle Foam  
Red Curry Coconut Soup, Thai Basil  
Chilled Avocado Soup with Apple Wood Smoked Bacon, Tomato and Micro Lettuces  
Spicy Tomato Gazpacho, Rock Shrimp Ceviche

**A TASTE OF ASIA - 20.00 PER PERSON**

*All served in Mini Chinese Take-Out Boxes and Chopsticks*

**Select Three:**

Pineapple Curry Fried Rice, Green Onions  
Chilled "Chow Mein", Fermented Black Bean, Shredded Chicken  
Pork Potstickers, Passion Fruit Ponzu  
Salmon "Firecrackers", Pickled Ginger Sweet and Sour Sauce  
Thai Beef Salad, Mango, Peanuts, Toasted Coconut  
Vegetarian Spring Rolls, Lime Chili Dipping Sauce

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)

### **CARVING STATIONS**

ACTION STATIONS REQUIRE ONE CHEF PER 50 GUESTS AT 150.00 PER CHEF, PER ONE AND ONE HALF HOURS  
STATIONS WILL BE AVAILABLE FOR A MAXIMUM OF ONE AND ONE HALF HOURS. A MINIMUM  
OF 3 STATIONS OR 2 STATIONS AND ASSORTED HORS D'OEUVRES MUST BE SELECTED FOR A RECEPTION EVENT.  
ALL CARVING STATIONS ACCOMPANIED WITH HOME BAKED MINIATURE ROLLS AND APPROPRIATE CONDIMENTS

Honey Glazed Salmon, Smoked Bacon, Avocado and Shrimp Vinaigrette - 25.00 PER PERSON  
Roasted Leg of Lamb, Black Olive Caramel, Mint Oil, Lamb Glace - 26.00 PER PERSON  
5 Spice Rubbed Roasted Turkey, Apple Cider Gravy - 24.00 PER PERSON  
Cabernet Mustard Crusted Beef Tenderloin, Roasted Garlic Demi, Horseradish Cream, Truffle Aioli - 38.00 PER PERSON  
Buffalo Rib Eye, Balsamic Caramelized Onions, Blue Cheese Aioli, Mushroom Ragout, Au Jus - 35.00 PER PERSON  
Slow Cooked Smoked Ham, Jalapeno-Agave Glaze - 23.00 PER PERSON

### **DIPS, SPREADS AND DISPLAYS**

**ROCK SHRIMP, CHORIZO DIP** - 18.00 PER PERSON (50 PERSON MINIMUM)  
Tri Color Tortilla Chips, Crispy Pita, Toasted Baguette

**AMERICAN CHEESE FONDUE** - 18.00 PER PERSON (50 PERSON MINIMUM)  
Mini Ham Sandwiches, Sliced Hot Dogs, Soft Pretzel Bites, Broccoli,  
Asparagus, Granny Smiths

**CURED ARTISANAL MEAT DISPLAY** – 17.00 PER PERSON  
Sopresetta, Mortadella, Salami, Chorizo, Prosciutto, Whole Grain Mustard,  
Cornichons, Baguettes

**SMOKED TROUT PATE, LEMON DILL CRÈME FRAICHE** - 16.00 PER PERSON  
Crispy Pita, Toasted Baguette, Lavash

**COLORADO FARMHOUSE CHEESE BOARD** – 15.00 PER PERSON  
Assorted Locally Made Artisan Cheeses; Haystack Farms, Mou Co,  
Jumpin' Good Goat Dairy, Crispy Flatbread, Baguettes and Crackers,  
Housemade Trail Mix and Jam

**FIRE ROASTED VEGETABLE PLATE** - 15.00 PER PERSON  
Portabella Mushrooms, Zucchini, Squash, Cherry Tomatoes, Asparagus  
Balsamic Crème Fraiche, Garlic Confit Hummus, Miso Vinaigrette

**SEASONAL VEGETABLE CRUDITÉS BASKET** – 13.00 PER PERSON  
Baby Carrots, Radishes, Zucchini, Squash, Cherry Tomatoes,  
Asparagus, Celery, Broccoli, Cauliflower  
Preserved Lemon Aioli, Soy Ginger Sauce, Green Goddess Dressing

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)

### HORS D'OEUVRES

25 PIECE MINIMUM ON ALL HORS D'OEUVRES - PRICED PER PIECE

#### COLD HORS D'OEUVRES

Smoked Rainbow Trout, Baby Beet, Apple, Horseradish 6.50  
 Seared Meyer Ranch Beef Crostini, Truffle Goat Cheese Coulis, Watercress 6.50  
 Smoked Duck Breast, Lavash Cracker, Caramelized Onion Jam, Pickled Radish 6.50  
 Chicken and Smoked Almond Salad, Golden Raisins, Pita Toast 6.50  
 Black Mission Figs, Prosciutto, Blue Cheese Foam 6.50  
 Mini Cuban Sandwiches, Roasted Pork, Ham, Pickles, Swiss, Mustard 6.50  
 Seared Rare 'Tuna Niçoise', Olives, Green Beans, Grated Organic Egg, Potato 6.50  
 Prosciutto Wrapped Grilled Baby Romaine, Roasted Red Pepper Coulis, Pine Nuts 6.50  
 Crispy Plantain 'Tostones', Tomato Caper Sofrito 5.50  
 Miso Glazed Tofu Skewers, Pineapple Relish 5.50  
 Cabbage Rolls, Quinoa, Pickled Baby Beets, Raisins and Figs 5.50  
 Smoked Salmon Wrapped Asparagus, Ginger Cream Cheese, Soy Sesame Reduction 5.50  
 Chilled Tomato Gazpacho Shooters, Crab, Fennel, Candied Orange Zest 7.00  
 Roasted Eggplant Bruschetta, Kalamata Olive Tapenade, Fresh Basil, Aged Balsamic 5.50

#### HOT HORS D'OEUVRES

Crispy Vegetarian Spring Rolls, Lime Chili Sauce 5.50  
 Butternut Squash, Potato Gnocchi Skewer, Calvados Cream Sauce, Crispy Prosciutto 6.50  
 Grilled Shrimp and Chorizo, Marcona Almond Romesco, Spanish Mayo 7.00  
 Lamb and Sweet Potato Kabobs, Massaman Curry, Toasted Cashews 7.00  
 Wild Mushroom Tartlet, Mascarpone, Tomato Basil Salsa 5.50  
 Artichoke Risotto Croquettes, Fontina Fondue 5.50  
 San Luis Potato Vichyssoise Shooter, Mini Brioche Croutons 6.50  
 Slow Cooked Duck Quesadillas, Green Chili Crème Fraiche, Scallions 6.50  
 Crispy Polenta Lollipops, Goat Cheese Coulis, Baby Arugula 5.50  
 Lobster Twice Baked Potato, Tarragon Crème Fraiche 7.00  
 Creamy Gorgonzola and Bacon Tarts, Apple Compote 5.50  
 Colorado Bison and Mozzarella Stuffed Meatballs, Fresh Basil Pesto 6.50  
 Beef Short Rib Empanadas, Avocado Lime Crema 7.00  
 Crab Cake Medallions, Old Bay Remoulade 7.00  
 Mini Grilled Cheese Sandwiches - Mushroom and Gruyere, Tomato and Mozzarella,  
 Greek Cheese and Preserved Lemon 6.00

#### PASTRY CHEF'S MINIATURE DESSERTS DISPLAY

18.00 PER PERSON for 6 Selections, 4 pieces PER PERSON

15.00 PER PERSON for 3 Selections, 3 pieces PER PERSON

Chocolate Covered Strawberries  
 Assorted Petite Specialty Cookies  
 Brownie Bites  
 Assorted Seasonal Tartlets  
 Chocolate and Vanilla Panna Cotta

Chocolate Covered Fortune Cookies  
 Cheesecake Bites  
 Miniature Mousse Cakes  
 Cream Filled Cones

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)