



FOODS OF VAIL

Holiday 2015

CASUAL MENU

“Perfect for Pick Up or Easy Buffet Entertaining”



Hot Appetizers

Wild Mushroom Tartlettes ★ Brie and Raspberry en Croute★
Artichoke & Cheese Tartlettes ★ Thai Chicken Satays ★ Asian Meatballs
Fig & Brie Phyllo Purses ★ Deep Dish Pizzas ★ Oriental Dumplings
Tomato-Basil Chipotle Shrimp with Balsamic Aioli ★ Chicken Empanadas
Duck Drumettes with hoisin aioli ★ Petite Beef Wellingtons
Grilled Shrimp with spicy aioli ★ Chicken Satay with Peanut Sauce
Smoked Chicken Grilled Pineapple Quesadilla ★ Asian Dumplings with Soy Glaze
Sirloin Sliders ★ Vietnamese Springrolls with Thai Chili Sauce
Crabcakes with Creole Remoulade

Cold Appetizers

Imported & Domestic Cheese Display ★ Jumbo Shrimp with Cocktail Sauce
Charcuterie & Pate Board with Cornichons and Black Bread
Cold Fish Platter– Herb Grilled Shrimp, Lobster Chunks, Smoked Trout Mousse
Peachwood Smoked Salmon Platter
Tuna Tartar with Wakame & Wasabi Aioli on Wonton Crisps
Classic Caviar Display *additional charge
Assorted Sushi Display with wasabi, soy, & ginger*
Caviar Pie with water crackers
Tuna Tartar Platter with Wonton Crisps, wakame, wasabi aioli

Warm Artichoke & Spinach Dip
Crab & Mushroom Dip with Assorted Crackers
Buffalo Chicken Dip
Guacamole
FOV Salsa
White Bean Hummus
Crab Dip
Crackers ★ Crostinis ★ Flatbreads

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DINING IN STYLE

This menu is designed for in home chef prepared & served



Passed Appetizers

Spinach stuffed Mushrooms * Grilled Fig & Brie Cheese Sandwiches
Crabcakes with Spicy Aioli * Tomato Basil Chipotle Shrimp
Tuna Tartar on Wonton Crisps with Wakame & Wasabi Aioli

Cold Appetizers

Imported & Domestic Cheese Display * Jumbo Shrimp with Cocktail Sauce
Charcourterie and Pate Board with Cornichons and Black Bread
Peachwood Smoked Salmon Platter *
Classic Caviar Display *additional charge
Assorted Sushi Display with wasabi, soy, & ginger*

Dinner

Lobster Bisque with Crème Fraiche
Porcini Chestnut Soup

Organic Field Greens with Stilton, Pears, and Walnuts

Grilled Filet Mignon with Broiled Lobster Tail
Mashed Potatoes
Haricot Verte
Rich Veal Demi

Colorado Rack of Lamb or Venison Tenderloin
Potato au Gratin
Roasted Brussel Sprouts with Pancetta
Rich Lamb Jus

Soy Saki Glazed Sea Bass or Pan Seared Organic Salmon
Wasabi Mashed Potatoes
Snap Peas with Sesame Seeds
Ginger Buerre Fondue



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NIBBLE and NOSH



Grazing Menu

Beef Tenderloin on Toasted Brioche Rounds with Arugula & Spicy Pimento Cream

Imported & Domestic Cheese Display with Fruit and Crackers

Vegetable Crudite Basket with Dip

Honey Lime Glazed Chicken Skewers

Charcuterie Platter with assorted cured meats
Featuring hand crafted all natural meats from sustainable sources
Served with cornichon, mustard, sliced baguette

Baked Brie in Pastry with Raspberry Preserves
served with Fruit and Crackers

Jumbo Shrimp Cocktail with Classic Sauce

Sliced Roasted Beef Tenderloin Platter
Accompanied by Horseradish Crème Fraiche

Pan Seared Scottish Salmon
4oz pieces, cooked mid rare– citrus aioli

Venison Stew with Pearl Onions and Wild Mushrooms

Bourbon Glazed Ham Platter– assorted mustards & rolls

Caesar Salad ★ Field Greens with Sweet Walnuts, Cranberries, Goat Cheese
Kale Apple Salad ★ Potatoes Au Gratin ★ Mashed Potatoes
Fresh Asparagus Platter ★ Wild Rice Pilaf ★ Penne Quattro Formaggio
Tortellini Salad with fresh basil, broccoli, sundried tomatoes, parmesan