

FOODS OF VAIL GOURMET

Catering ♦ Specialty Foods ♦ Take-out

2011

SALADS

Italian Gorgonzola Soufflé

Baby Greens, Pear Tomatoes, Toasted Pine nuts
Light Balsamic Vinaigrette

Field Greens with Grilled Peaches

Praline Pecans and Gorgonzola
Champagne Vanilla Bean Vinaigrette

Summer Berry Salad

Field Greens, Blueberries, Raspberries
Walnuts, & Maytag Blue Cheese
White Balsamic Vinaigrette

Duck Confit Salad

Roasted Portobello Mushrooms, Frisee, Radicchio, Candied Ginger
Palisade Cherry Vinaigrette

Boston Bibb and Endive Salad

Heirloom Tomatoes, Caramelized
Cioppollini Roasted Yellow Peppers,
Shaved Romano
Minted Strawberry Vinaigrette

Tomato Caprese

Vine Ripe Tomatoes layered with
Mozzarella and Fresh Basil
Mission Fig and Balsamic Reduction

Roasted Beet and Apple Salad

Micro Greens
White Balsamic Basil Vinaigrette

Goat Cheese Crotin

Baby Greens, Toasted Pistachios
Palisade Peaches, Colorado Goat Cheese
Aged Sherry Vinaigrette

Parmesan Tuille

Baby Field Greens
Orange and Yellow Bell Peppers
Caramelized Onions, Roasted Tomatoes
Avocado Vinaigrette

Caesar with Pancetta

Romaine, Crispy Pancetta, Shaved Parmesan
Balsamic Caesar Dressing

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SUMMER ENTERTAINING 2011

The First Course

Chilled Cucumber Soup
Toasted Walnuts

Chilled Tomato Gazpacho
Classic
Or with Grilled Shrimp

Asian BBQ Short rib
Served in Bibb Lettuce Cup
With Thai Slaw

Maine Lobster Bisque
topped with Lobster Meat and Chives

Citrus Cured Sockeye Salmon
Edible Flower Salad

Caramelized Sea Scallops
Arugula
Sweet Corn Salsa

Tuna Tartare
layered with Wonton Crisps
Lemon Wasabi Aioli and Wakame

Peekytoe Crab Cake
Shaved Fennel and Arugula Salad

Crisp Seared Foie Gras
House Made Brioche Pan Perdue
Grilled Frisee with Lemon Vinaigrette

Chilled Lobster Salad
Fresh Lobster served in a Bibb Lettuce Cup
Lemon Garlic Vinaigrette

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SUMMER ENTERTAINING

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SEAFOOD ENTREES

Fresh Ahi Tuna

Warm Quinoa
Mache Salad Vinaigrette
Wasabi Aioli

Charred Alaskan Halibut

Roasted Fingerling Potatoes
Asparagus
Tomato Beurre Fondue

Wild Pacific Salmon

Bamboo Rice
Napa Cabbage
Gingered Tomato Concasse

Pacific Rock Cod

Mexican Rice
Spicy Vegetable Broth
Fried Squash Blossoms

Scallop Scampi

Angel Hair Pasta
Cherry Tomatoes
Tri-Colored Bell Peppers

Alaskan Halibut

Coconut Sushi Style Rice
Asian Vegetables
Ginger Beurre Fondue

Saki Marinated Chilean Sea Bass

Jasmine Rice and Asian Vegetables
Soy Shiso Broth

Arctic Char

Roasted Portobello Mushroom
Sage Risotto
Roasted Shallot Beurre Blanc

Caramelized Sea Scallops

Wild Mushroom Raviolis
Madeira Wine Sauce
Truffle Oil

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ENTREES

Herb Marinated Colorado Rack of Lamb
Risotto

Colorado Wax Bean Saute
rich lamb jus & fresh mint sauce

Veal Scaloppini
Gorgonzola Gnocchi
Roasted Garlic Spinach

Herb Encrusted Elk Tenderloin
Summer Potato and Goat Cheese Gratin
Haricot Vert

Seared Beef Tenderloin
Truffled Red Bliss Hash
Asparagus
Red Wine Demi Glace

Slow Roasted Beef Short Ribs
Braised Root Vegetables
Red Bliss Potatoes
Port Sauce and Frazzled Onion Garnish

Oven Roasted Free Range Chicken
Olathe Sweet Corn Salad
Grilled Endive
Roasted Onion Pan Jus

Seared Buffalo Medallions
Griddled Southwestern Corn Bread
Colorado Green Beans
Roasted Onion Demi

Lamb T Bones
Roasted Baby Fingerling Potatoes
Haricot Vert
Wild Mushroom Truffle Demi

Beef Tenderloin
Home Fried Potatoes
Baby Carrots
Champagne Grape Demi Glace
or Roasted Garlic Demi

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SUMMER ENTERTAINING

Light and Elegant Meals

These dishes can be served on their own or for a first course

Classic Seafood Cioppino

Shrimp, Mussels, Calamari, Clams, Fish,
Tomato Saffron Broth

Lobster Raviolis

Lemon Beurre Blanc
Topped with Lobster
Garnished with Fried Basil

Peppercorn Crusted Scallops

With Grilled Sweet Corn Salad
Fresh roasted Tomatoes
Truffle Oil

Herb Roasted Chicken

Cappellini with EVOO, Garlic, and Basil
Grilled Eggplant and Summer Tomato "Stack" with Fresh Mozzarella

Beef Carpaccio

Edible Flowers
Orange Supremes
Pepper infused Olive Oil
Grilled Ciabatta Bread

Tuna Sashimi

Served rare
Bamboo Rice
Baby Bok Choy
Wasabi, Pickled Ginger, & Siracha

Summer Gazpacho

Red and Yellow Tomatoes
Grilled Shrimp
Cilantro Cream

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SUMMER ENTERTAINING

Steakhouse Style

A menu to mix and match for your personal tastes

STEAKS AND SUCH

Black Angus Beef Tenderloin with Sautéed Mushrooms
Rib Eye Steaks or Cowboy Rib Eye with the Bone
New York Strip Steaks
Colorado Rack of Lamb
Grilled Veal Chop with Roquefort Butter

SEAFOOD

Atlantic Salmon or Wild Salmon
Halibut
Arctic Char
Chilean Sea Bass
Sea Scallops
Prawns

SIDE DISHES

Classic Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red Bliss Potatoes
Twice Baked Potatoes
Potatoes Au Gratin
Potato Galettes
Sticky Rice
Wild Rice with Almonds
Jasmine Rice

Fettuccini with Roasted Garlic, Sundried
Tomatoes, & Spinach
Angel Hair Pasta with Fresh Herbs
Homemade Mac & Cheese
White Beans with Garlic
Creamy Polenta with Sweet Corn
Asparagus
Asian Green Beans
Grilled Vegetables