

# WINTER ENTERTAINING

## Winter Salads

---

**Mixed Field Greens, Sweet Walnuts, Dried Cranberries, Goat Cheese**  
Champagne Vinaigrette

**Grilled Portobello Mushroom, Oven Dried Tomatoes, Calamata Olives**  
Romaine Leaves, Shaved Parmesan~ Balsamic Vinaigrette

**Baby Spinach and Crisp Prosciutto**

Stacked with Porto Blanco Goat Cheese and Roasted Tomatoes  
Wild Flower and Balsamic Vinaigrette

**Field Greens with Pomegranates, Granny Smith Apples, Stilton**  
Toasted Walnuts~Cranberry Balsamic Vinaigrette

**Pistachio Crusted Goat Cheese Crostin**

Mixed Greens, Honey Roasted Pears~ Vanilla Bean Vinaigrette

**Arugula and Golden Beet Salad**

With Poached Pears, Point Reyes Blue Cheese, Roasted Golden Beets  
Balsamic Mustard Vinaigrette

**Classic Caesar Salad**

Shaved Parmesan

**Crispy Pancetta Caesar Salad**

Croutons and Shaved Parmesan~Balsamic Caesar Dressing

**Grilled Romaine Salad**

Red Grapes, Dried Cherries, Fresh Pears, Pecorino-Romano, Toasted Pine nuts  
Aged Sherry Vinaigrette

*Elegant and Mountain Casual Catering for all Occasions*

# WINTER ENTERTAINING

## Colorado Rack of Lamb

Crispy Mashed Potato Cake

Asparagus

Savory Lamb Jus

## Honey Glazed Pork Tenderloin

Farro with Dried Fruit

Cauliflower au Gratin

Haricot Vert

## Rolled & Stuffed Beef Tenderloin

Spinach, Sundried Tomato, Mozzarella

Basil Parmesan Mashed Potatoes

Broccoli & Creminis

## Angus Beef Tenderloin

Caramelized Shallot Mashed Potatoes

Asparagus and Roasted Tomatoes

Wild Mushroom Demi Glace

## Juniper Marinated Elk Medallions

Wild Mushroom Risotto with Truffle Essence

Haricot Vert

Bourbon Demi Glace

## Roasted Petaluma Chicken Breast

Walnut Stuffing

Truffled Potato Puree

Haricot Verte

Pan Juices & Pomme Frites

## Maple Glazed Maple Leaf Duck Breast

Yukon Gold & Sweet Potato Flan

Haricot Vert

Tawny Port Sauce

## Grilled Veal Chop

Basil Parmesan Polenta

Broccoli or Brussel Sprout Hash

Rich Veal Demi Glace

## Veal Scalloppini

*Pounded thin*

Eggplant, Roasted Pepper, Zucchini Stack

Angel Hair Pasta with Fresh Herbs

## Buffalo Tenderloin

Wild Mushroom Potato Gratin

Broccoli

Roasted Garlic Jus

*Elegant and Mountain Casual Catering for all Occasions*

# WINTER ENTERTAINING

## SEAFOOD ENTREES

### Pan Seared Colorado Striped Bass

Potato and Olive Oil Puree  
Oven Roasted Brussel Sprouts  
Tarragon Beurre Blanc

### Butter Poached Lobster Tail

Roasted Onion Pan Perdue  
Charred Tomato Beurre Fondue  
Asparagus Tips

### Pan Seared Ruby Trout

Couscous with Pancetta  
Sautéed Green Beans  
Citrus Beurre Blanc

### Miso Glazed Chilean Sea Bass

Stir Fry of Savoy Cabbage, Shitakes, Carrots, and Bok Choy  
Ginger Beurre Fondue  
Tempura Haricot Vert

### Wasabi Pea Crusted Ahi Tuna

Warm Quinoa and Vegetable Stack  
Soy Sake Beurre Blanc  
Micro Green Salad

### Pan Seared Salmon

Braised Greens  
Orange Ginger Beurre Blanc  
Shredded Potato Crisp

### Crispy Chilean Sea Bass

Crab & Coconut Risotto  
Sauté of Sugar Snap Peas  
Saki Tamarind Beurre Blanc  
Petite sprout salad

### Mediterranean Poached Salmon

*Capers, tomatoes, herbs*  
Creamy Marscapone Saffron Risotto  
Saffron Broth

### Olive Oil Poached Tuna

Lemon Thyme Scented Lentils  
Roasted Shallots and Cauliflower  
Tomato Confit

# WINTER ENTERTAINING

## The First Course

### “Mountain” Gorgonzola Soufflé

Baby Greens, Toasted Walnuts  
Walnut Vinaigrette

### Seared Foie Gras

Pan Perdue  
Caramelized Pineapple  
Blackberry Port Reduction

### Seared Diver Scallops

Creamy Soft Farro with thyme  
Pomegranate, Walnut, Celery Leaf, and Parsley  
Sauce

### Crispy Braised Pork Belly

Tuscan White Bean Puree  
Radicchio Salad

### Tuna Tartar Tower

Layers of tuna and avocado  
Scallions, Black Sesame Seeds  
Himalayan Sea Salt  
Citrus Supremes

### Korean Style Short Ribs

On  
Cucumber “Kim Chee”

### Pumpkin Ravioli

Wilted greens, Gorgonzola Cream, and  
Paprika Oil

# WINTER ENTERTAINING

## Soups

**Roasted Winter Squash Bisque**  
Crème Fraiche

**Lobster Bisque**  
Chive Crème Fraiche

**Roasted Garlic and Potato Soup**  
Beet and Chive Oil

**Creamy Wild Mushroom and Leek Soup**  
Garnished with Frazzled Leeks

**Traditional Tortilla Soup**  
Chicken, avocado, tortilla strips, queso fresco

**Creamy Minestrone**  
With pancetta, white beans, acino de pepe

**Seafood Cioppino**  
Tomato-Saffron Broth

**Baked French Onion Soup**  
With Aged Gruyere

**Cream of Asparagus Soup**

# WINTER BUFFET DINING

## Buffet Style Entrees

**Herb & Pepper Rubbed Beef Tenderloin~ au jus**

Classic Horseradish Sauce

**Asian Glazed Salmon**

Oriental Vinaigrette

**Roasted Chicken Stuffed with Spinach, Proscuitto , Mozzarella, & Sundried Tomato**

Roasted Garlic Jus

**Honeyed Pork Tenderloin~apple chili chutney**

Savory Apple Cider Sauce

**Pan Seared Ruby Trout**

Spicy Aioli and Toasted Spicy Almonds

**Crispy Seared Chilean Sea Bass**

on a bed of Spinach~ Wasabi Aioli / Lemon Aioli

**Grilled Fillet of Salmon**

Coriander Cashew Pesto

**Slow Roasted Beef Short Ribs**  
on a bed of Braised Napa Cabbage~ Port Sauce

**Chicken Picata**

Lemon, Capers, Herbs

**Chicken Marsala**

Mushroom Sauce

**Seafood Lasagna**

with Spinach & White Sauce

**Thai Chicken or Shrimp Curry**

served with Jasmine Rice

**Grilled Swordfish**

Tomato Garlic Caper Sauce

**Pan Seared Colorado Striped Bass**

Roasted Tomato & Garlic Aioli

## SIDE DISHES

Garlic Mashed Potatoes

Caramelized Onion Mashed Potatoes

Wild Mushroom Potato Gratin

Oven Roasted Red Bliss Potatoes

Lemon, Herb and Parmesan Risotto

Butternut Squash Risotto

Marscapone Parmesan Polenta

Wild Rice and Corn Risotto

Roasted Wild Mushrooms with Crispy Garlic

Grilled Asparagus

Asian Style Green Beans

Spinach Gratin

Grilled Vegetable Platter

Corn Consuela

Caramelized Baby Carrots

Broccolini with Lemon

Brussel Sprouts with Pancetta

Sautéed Green Beans with Ginger & Lemon

*Elegant and Mountain Casual Catering for all Occasions*

**Sour Cherry Croustade**

Served with Vanilla Bean Ice Cream

**Chocolate Espresso Roulade**

Vanilla Bean Ice Cream or Salted Caramel Ice Cream

**Caramelized Banana Tart Tartin**

Vanilla Bean Ice Cream or Salted Caramel Ice Cream

**Warm Griddled Lemon Pound Cake**

Lemon Frozen Yogurt  
Lemon Thyme Syrup and White Chocolate Garnish

**Pear and Almond Tart**

Poached Pear Riesling Sorbet

**Mocha Bread Pudding or Chocolate Bread Pudding**

Served warm  
Vanilla Bean Ice Cream

**Killer Brownie Sundae**

Homemade chocolate brownies  
Vanilla Bean Ice Cream  
Chocolate syrup

**Classic Crème Brulee**

With berries and whipped Cream

**Trio of Sorbet and Gelato**

Served with an almond cookie

**Cheesecakes**

Vanilla Bean ♦ Turtle ♦ Lemon Curd ♦ Pumpkin Gingersnap