

# FOODS OF VAIL GOURMET

Catering for all Occasions

Congratulations on your Wedding!

FOODS OF VAIL has been catering in the Vail Valley for 20 years. We are delighted to provide you with our Professional Staff, Beautiful Table Designs, and Incredible Menus for your Wedding!

Please take your time and enjoy the following Menus. You will notice that there aren't prices by each item, that is because we like to custom design each menu for each event and every budget.

Planning a Wedding usually takes several conversations, email correspondences and often meeting in person. It also can include a site inspection to discuss the logistics and décor elements of the chosen facility. The success of your Wedding is greatly enhanced by this process. Our goal is to make this very special day exceed your expectations and allow you to completely enjoy yourselves at your reception.

We look forward to working with you.  
Please give us a call to make an appointment.

Sincerely,

Tracey Van Curan  
Catering Director

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## Appetizers

### Passed Appetizers

*"bite size morsels packed with flavor"*

Miniature Crabcakes with a Creole Mayonnaise  
Tomato-Basil Chipotle Shrimp with Balsamic Aioli  
Seared Tuna on a Wonton Crisp~ wakame garnish  
Vietnamese Spring Rolls  
Wild Mushroom Tartlettes  
Artichoke and Cheese Tartlettes  
Asian Meatballs  
Garlic & Herb Marinated Shrimp wrapped with Bacon  
Mushrooms stuffed with Italian Sausage  
Mushrooms stuffed with Spinach, Bacon, & Goat Cheese  
Oriental Dumplings with Sweet Soy Glaze  
Chicken Satays with Peanut Sauce  
Asian Beef Satays with Teriyaki Sauce  
Spiced Lamb, Mint and Feta Cheese in Phyllo Cups  
Phyllo Triangles filled with Spinach and Feta Cheese  
Roasted Wild Mushrooms on Polenta Rounds  
Crostini topped with Salmon Mousse  
Peanut-Curry Chicken Salad in Wonton Cups  
Blue Cheese and Walnut Shortbread with Chutney  
Miniature Tartlets filled with Walnuts, Brie, and Grape Salsa

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## APPETIZERS

### Quesadillas

*"one never tires of these southwestern favorites"*

Blackened Shrimp or Chicken with Mango  
Caramelized Onion-Basil & Wild Mushroom  
Turkey Sausage, Grilled Onions & Peppers, Cilantro  
Crabmeat, Grilled Corn, and Chilies  
Grilled Vegetables, Sweet Corn, and Cilantro

### Sushi

*"prepared in the traditional style"*

California Rolls  
Crab and Avocado Rolls  
Spicy Tuna Rolls  
Served with soy sauce and wasabi  
Tuna Sashimi  
#1 tuna, sliced and presented with an oriental cabbage slaw

### Dips and Chips, etc....

Savory Homemade Dips  
Served with Homemade Crackers and Pita Crisps  
Eggplant Caponata • Middle Eastern Hummus • Spinach Dip • Spicy Artichoke Dip

Sugar Spiced Nuts

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## PLATTERS OF APPETIZERS

*“artfully arranged and beautifully garnished”*

### **Jumbo Shrimp Cocktail**

Served with Tangy Sauce

### **Imported and Domestic Cheese Display**

a wonderful assortment of cheeses from around the world  
served with fresh fruit and crackers

### **Paté Mousse de Foie Gras**

a creamy pate served with cornichons and peasant bread

### **Antipasto Platter**

*an array of Italian Flavors*

Cured Italian Meats, Italian Cheeses, Imported Olives, Stuffed peppers  
Fresh Mozzarella with Basil, & Grilled Vegetables  
Served with Crostinis and Bread Sticks

### **Open Faced Beef Tenderloin Sandwiches**

Thinly sliced beef with Arugula and Spicy Orange Aioli

### **Vegetable Crudités Basket**

A colorful assortment of fresh veggies displayed in a basket  
spinach dip \* roasted red pepper dip \* classic ranch dip

### **Grilled Asparagus Platter with Sesame Dip**

### **Petite Cream Puffs filled with Chicken Salad**

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## Green Salads

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

**Spinach Salad with Strawberries, Blueberries, Red Onion, Sweet Almonds, Fresh Dill**  
Tangerine Vinaigrette

**Spinach and Apple Salad**  
Toasted Almonds, Blue Cheese  
Sweet Raspberry Dressing

**Summer Berry Salad**  
Baby Greens, Raspberries, Strawberries, Blueberries, Sweet Walnuts, Maytag Blue  
Champagne Vinaigrette

**Classic Caesar Salad**  
Homemade Croutons and Reggiano Parmesan

Fresh and Simple **Garden Salad**  
Cucumbers, Carrots, Tomatoes  
Choice of dressing

## Summer Tomato Salads

\*seasonal

**Vineripe Tomatoes with Mozzarella and Fresh Basil**  
Virgin Olive Oil, Aged Balsamic , Fresh Pepper

**Summer Tomato Salad**  
Yellow and Red Tomatoes, Cucumbers, Red Onion

**Heirloom Tomato Salad**  
Sliced Tomatoes with Basil Mayonnaise

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## SALADS

For Buffet Service

### Greek Pasta Salad

Bowtie Pasta, Red Onion, Tomatoes, Cucumbers, Calamata Olives, Feta Cheese

### Tuscan Pasta Salad

Penne Pasta, Zucchini, Summer Squash, Fresh Mozzarella, Parmesan, Basil

### Asian Pasta Salad

Cappellini Pasta, Snow Peas, Scallions, Red Peppers, Scallions, Thai Chili Sauce

### Orzo Edamame Salad

Orzo Pasta, Red Peppers, Red Onion, Soybeans, Snow Peas

### Couscous Salad

Moroccan Couscous, Currants, Dried Fruits, Mandarin Oranges, Scallions,

### Wild Rice and Artichoke Salad

Minnesota Wild Rice, Artichoke Hearts, Peas, Bell Pepper, Pear Tomatoes, Almonds

### Grilled Asparagus Platter

Lemon Aioli

### Seasonal Fruit Salad

Melons, Pineapple, Peaches, Berries.....

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## SIDE DISHES

For Buffet Service

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Garlic Mashed Potatoes ❖ Classic Mashed Potatoes  
Wasabi Mashed Potatoes ❖ Cheddar Mashed Potatoes

Roasted New Bliss Potatoes

Potato Gratin with Caramelized Onions and Gruyere Cheese

Potato Gratin with Tomatoes and Goat Cheese

Wild Rice and Corn Risotto

Wild and White Rice Pilaf with carrots, scallions, and almonds

Risotto Cakes stuffed with Goat Cheese

Corn Conzuela

Tortellini with Lemon Artichoke Sauce

Tortellini or Pasta Alfredo

Penne Pasta with Proscuitto, Mushrooms, Scallions, and Garlic Cream

Grilled Vegetable Platter

Red Peppers, Zucchini, Summer Squash, Eggplant, Asparagus, Mushrooms, Onions

Roasted Fresh Asparagus~ lemon aioli

Steamed Broccoli with Hollandaise

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## ENTREES

For Plated Entrée Service

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### **Ancho-Black Pepper Rubbed Beef Tenderloin**

Mashed Potatoes and Asparagus  
Rich Veal Sauce  
Fried Potato Garnish

### **Crispy Seared Free Range Chicken**

Mashed Potatoes and Asparagus  
Thyme Chicken Sauce  
Fried Carrot Threads

### **Glazed Atlantic Salmon**

Wild and White Rice Pilaf with Almonds and Dried Cherries  
Asparagus

### **Herb rubbed Colorado Rack of Lamb**

Caramelized Onion Potato Gratin  
Fresh Mint Lamb Sauce  
Seasonal Vegetables

### **Soy Saki Glazed Sea Bass**

Wasabi Mashed Potatoes - Sake Carrot Ginger Sauce  
Asian Green Beans

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## **Double Entrée Selections**

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### **Beef Tenderloin with Mushroom Sauce**

Grilled Salmon or Chicken Breast  
Mashed Potatoes and Asparagus

### **Beef Tenderloin with Béarnaise Sauce**

Grilled Prawns with Garlic  
Potato Galette  
Seasonal Vegetables

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## ENTRÉES

For Buffet Service

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### Stuffed Chicken Breast

Spinach, Mozzarella, and Sundried Tomatoes

### Chicken Scalloppini with Lemon and Herbs

### Pan Seared Chicken Breasts with Mustard and Tarragon Cream

### Chicken with Roasted Lemon and Rosemary Sauce

### Garlic and Herb Rubbed Beef Tenderloin

Frazzled Onions and Cilantro Oil

Horseradish Sauce

### Slow Roasted Prime Rib of Beef

Natural Jus

### Pan Seared Ruby Trout

Cilantro Lime Aioli

### Grilled King Salmon (seasonal)

Lemon Wasabi Aioli

### Cedar Planked Salmon ~ roasted pineapple salsa

### Crispy Seared Chilean Sea Bass

On a bed of Spinach with Grilled Lemons and Parsley Pesto

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## THEMED FOOD STATIONS

### Carving Station

Prime Rib or Beef Tenderloin or Slow Roasted Top Round  
Pork Tenderloin  
Honey and Dijon Glazed Roasted Turkey  
Horseradish Sauce ♦ Apple Chutney ♦ Sweet Mustard ♦ Cranberry Sauce  
Petite Rolls

### Potato "Martini" Bar

Whipped Potatoes and Roasted Red Bliss Potatoes  
Served in Martini Glasses!  
Topping Selections  
Truffle Oil, Wild Mushroom Ragout, Grated Cheddar, Scallions, Buffalo Chili

### Pasta Bar

A Variety of Pastas paired with Sumptuous Ingredients and Savory Sauces  
Fusilli ♦ Penne ♦ Tortellini  
Shrimp with Garlic, Tomatoes, and Herbs  
Italian Sausage with Tomato Cream  
Mushrooms, Spinach, Sundried Tomatoes  
Homemade Focaccia Bread and Parmigiano Reggiano

### Salad Station

Classic Caesar Salad  
Spinach Salad with Bacon, Egg, Dried Cranberries, Red Onion, Blue Cheese, Pecans  
"Panzanella" Italian Bread and Tomato Salad  
Tomato, Mozzarella, and Fresh Basil with Aged Balsamic & Virgin Olive Oil  
\* this station can also feature Poached Salmon and/or Grilled Shrimp

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## BREAKFAST ❖ BRUNCH

Seasonal Fresh Fruit Salad

Bagels

Cream Cheese, Jam, Butter

Croissants

Traditional or Fruit Filled

Home baked Coffeecakes and Muffins

Assorted Sweet Breads

Homemade Quiche

Ham and Swiss ❖ Bacon, Cheddar, & Onion ❖ Mexican Salsa ❖ Spinach & Mushroom

Egg "Soufflé" Casserole (for larger groups)

Ham & Cheese ❖ Spinach & Mushroom ❖ Sausage & Cheese

Eggs Benedict

Classic Preparation with Canadian Bacon, Poached Eggs & Hollandaise

Hash Brown Potatoes

French Toast

Served with Vermont Maple Syrup

Chicken Apple Sausages ❖ Ham Steaks ❖ Bacon ❖ Pork Sausage

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## LUNCH ❖ BRUNCH

### **Nova Salmon Platter**

With Tomatoes, Cream Cheese, Red Onion, Capers

**Chicken Salad with Toasted Almonds and Grapes**

**Shrimp Salad with Scallions and Red Peppers**

### **Sliced Honey Baked Ham**

Served with petite rolls and mustard

### **Beef Tenderloin Platter**

Sliced and presented on a platter  
Horseradish Sauce and Petite Rolls

**Grilled Vegetable Sandwich on Foccacia Bread**

### **Croissant Sandwiches**

Turkey and Jarlseberg  
Black Forest Ham and Brie

**Mixed Field Greens, Papaya, Macadamia Nuts, and Lemon Stilton**  
Champagne vinaigrette

### **Grilled Asparagus Platter**

With Hollandaise

**Assorted Cookies, Bars, and Brownies**  
Chocolate Dipped Strawberries

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## The Cost of Your Wedding

There are many components in the cost of a wedding.  
The following list outlines some of the individual areas of catering costs.

- Food Cost:** Based on the “per head” price according to menu selection, can average from \$20.00 per person to \$35.00 per person.
- Staff:** the cost of the staff during the Wedding Reception with a 5 hour minimum charge
- Chef\Carver \$150.00
  - Server\Bartender \$125.00
  - Event Coordinator \$175.00
  - Pantry\Kitchen \$125.00
- \* over 5 hours there will be an additional charge of \$20.00\hr per staff
- \* you will need an average of one server per 25 guests for a buffet reception
- Service Charge:** 20% of the Food Subtotal
- Tax:** determined by location of reception
- Rental Costs:** will average between \$5.00—\$15.00 per person  
\* does not include tents or dance floors
- Linen Costs:** a selection of beautiful linens, in a variety of colors, are available to create magnificent effects.
- Paper Products:** will average between \$1.00 - \$2.00 per person
- Liquor:** we typically recommend Avon Liquor, a local company, they have a wonderful selection of wines and beers, and will credit all unopened bottles returned to them  
FOODS OF VAIL charges a \$25.00 handling fee
- Payment:** a 50% deposit is required to confirm all arrangements

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## Aspen Package

### Butler Passed Appetizers

Tomato Basil Chipotle Shrimp with Balsamic Aioli  
Mediterranean Spanakopitas  
Oriental Dumplings with Ginger Soy Sauce

### Starter

-Choose One-

Mixed Field Greens, Sweet Walnuts, Dried Cherries, Goat Cheese  
Champagne Vinaigrette

Classic Caesar Salad

### Plated Dinner

-Choice of Entree-

Herb Roasted Airline Breast of Chicken  
Savory Garlic Mashed Potatoes  
Grilled Asparagus  
Herbed Jus  
Carrot Thread Garnish

Garlic & Herbed Rubbed Beef Tenderloin  
Savory Garlic Mashed Potatoes  
Grilled Asparagus  
Rich Beef Jus  
Crispy Potato Garnish  
\$36.95 Per Person

*All entrees are accompanied with specialty rolls & butter. Freshly Brewed Coffee & Tea  
All prices are subject to a 20% Service Charge and Sales Tax*

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## Telluride Package

### Butler Passed Appetizers

Petite Mushrooms with Italian Sausage  
Chicken Satays with Peanut Sauce  
Crostiti with Smoked Salmon Mousse

### Starter

-Choose One-

Fresh Tomato, Basil, Mozzarella and Mixed Green Salad  
Balsamic Vinaigrette

Field Greens, Mixed Seasonal Berries, Walnuts, Maytag Blue Cheese,  
Champagne Vinaigrette

### Plated Dinner

-Choice of Entree-

Grilled Salmon with Lemon Basil Cream Sauce  
Skin on Mashed Potatoes  
Glazed Baby Carrots  
Crispy Potato Garnish

Buffalo Tenderloin with Peppercorn Cognac Sauce  
Skin on Mashed Potatoes  
Glazed Baby Carrots  
Crispy Potato Garnish

\$38.95 per person

*All entrees are accompanied with specialty rolls & butter, Freshly Brewed Coffee & Tea  
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## Beaver Creek Package

### — Appetizer Table —

International Cheese Display Garnished with Fruit and  
Served with Assorted Crackers

Seasonal Vegetable Basket with Assorted Dips

### — Starter —

-Choose One-

Baby Spinach Salad with Red Onion, Dried Cranberries, Blue Cheese,  
Toasted Pecans and Raspberry Vinaigrette

Traditional Garden Salad  
Carrots, Cucumbers, Roma Tomatoes, and Red Onion  
Champagne Vinaigrette

### — Plated Dinner —

-Choice of Entree-

Seasoned Prime Rib  
with Natural Jus & Horseradish Herb Cream  
Rosemary Roasted New Potatoes  
California Vegetable Medley with Carrots, Broccoli, and Cauliflower

Airline Chicken Breast Stuffed with Spinach,  
Mozzarella, & Sundried Tomatoes  
Rosemary Roasted Potatoes  
California Vegetable Medley with Carrots, Broccoli, and Cauliflower  
\$34.95 Per Person

*All entrees are accompanied with specialty rolls & butter. Freshly Brewed Coffee & Tea*

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