



## *Banquet Menu*

The Ridgeline Hotel Estes Park is surrounded by natural beauty in wonderful Estes Park, CO. Here, the staff takes pride in personalizing your event and provides professional and personal attention to each group. We welcome you and look forward to working together!

### **MENUS:**

Enclosed is a copy of our current banquet menus. Please keep in mind The Ridgeline Hotel must provide all food and beverage services while in our space. Fees may apply if outside food or beverage are brought in. Our menu offers a wide selection of food; breakfast, lunch, snacks, hors d'oeuvres, dinner and bar services. We can customize any menu based on budget or theme. All lunch menus will include iced tea and water. All dinner menus will include coffee, hot tea and water. Buffets will require a minimum purchase of 20 people. Boxed lunches and plated items will require a minimum purchase of 5 for any one item. Children under 12 are half price.

### **GUARANTEES:**

Definite menus need to be confirmed with your Catering Manager 45 days prior to your event. All meal guarantees will be required by noon 5 business days prior to your event to ensure proper ordering of food and scheduling of staff. Guaranteed numbers are what will be prepared, and final billing will be based on that number.

### **ROOM SET UP:**

Included in your room rental is the set-up of all tables, chairs, linens and table settings. Additional decorating is permitted as long as it does not cause permanent damage to property. Nails, tacks of any kind, or any other items that would leave a hole are not permitted. All decorating must be approved. Balloons, confetti and glitter are not permitted. Candles may be used as long as there is no open flame. Additional fees may apply if decorations are not cleaned up after event or if there is any damage to walls, tables, chairs or carpet.

## Breakfast Buffets

### CONTINENTAL BREAKFAST - \$12/PERSON

Assorted Danishes, Fruit Turnovers & Muffins,  
Seasonal Fresh Fruit Bowl,  
Coffee, Hot Tea & Orange Juice

### LONGS PEAK - \$14/PERSON

Assorted Morning Breads & Croissants,  
Baked Apples with Cinnamon Glaze,  
Toasted Oat Granola with Mountain High  
Vanilla Yogurt, Assorted Cereals with Milk,  
Coffee, Hot Tea & Orange Juice

### ELKHORN - \$16/PERSON

Assorted Danishes & Morning Breads,  
Scrambled Eggs with Blended Cheese Garnish, Seasonal  
Fresh Fruit Bowl, Country Style Potatoes,  
Applewood Smoked Bacon & Sausage Rounds,  
Coffee, Hot Tea & Orange Juice

### TRAIL RIDGE - \$17/PERSON

Assorted Danishes & Morning Breads,  
Seasonal Fresh Fruit Bowl,  
Country Style Potatoes,  
Scrambled Eggs with Cream Cheese & Chives,  
Malt Waffle Squares with Syrup,  
Applewood Smoked Bacon & Sausage Rounds,  
Coffee, Hot Tea & Orange Juice

### BIG THOMPSON - \$19/PERSON

Assorted Danishes, Pastries & Muffins,  
Seasonal Tropical Fruit Bowl,  
Country Style Potatoes,  
Denver Scramble - Diced Ham, Green & Red Peppers,  
Tomatoes and Onions,  
Strawberry Topped Cheese Blintz,  
Fluffy Pancakes or French Toast with Syrup,  
Grilled Ham Steaks,  
Coffee, Hot Tea & Orange Juice

## Breaks

### HEALTH NUT - \$10/PERSON

Assorted Granola Bars & Hummus with Pita Chips,  
Bottled Water & Assorted Bottled Juices

### LAKE ESTES - \$11/PERSON

Yogurt Parfaits & Fruit Kabobs,  
Bottled Water & Assorted Bottled Juices

### SWEET TREAT - \$12/PERSON

Freshly Baked Cookies & Brownies  
Assorted Pepsi Products & Iced Tea

### SUGAR FIX - \$13/PERSON

Rice Krispy Treats & Assorted Candy Bars,  
Assorted Pepsi Products & Lemonade

### PICNIC IN THE PARK - \$14/PERSON

Assorted Cheeses with Crackers,  
Seasonal Sliced Fresh Fruit,  
Fruit Punch & Bottled Water

## A La Carte Beverages

Freshly Brewed Coffee .....	\$35/gallon
Assorted Hot Tea .....	\$35/gallon
Assorted Pepsi Products .....	\$3 each
Bottled Water .....	\$3 each
Bottled Juices .....	\$3.25 each
Individual Milk .....	\$3.25 each
Iced Tea .....	\$22/gallon
Lemonade .....	\$22/gallon

## A La Carte Snacks

Assorted Muffins .....	\$19/dozen
Assorted Danishes .....	\$19/dozen
Bagels w/ Cream Cheese .....	\$22/dozen
Rice Krispy Treats .....	\$18/dozen
Assorted Cookies .....	\$21/dozen
Assorted Brownies .....	\$21/dozen
Individual Yogurts .....	\$2.50 each
Assorted Candy Bars .....	\$2.50 each
Petite Fours .....	\$35/50 pieces

# Lunch Buffets

All lunch buffets include iced tea & water.

## **ALL AMERICAN - \$24/PERSON**

Tossed Mixed Greens with Dressing  
Country Style Coleslaw  
Char-Grilled Hamburgers  
Beer Steamed All-Beef Hot Dogs  
Seasoned Fries  
Corn on the Cobb

\*Add Baked Potato Bar for \$5/person

## **DELI LUNCH - \$26/PERSON**

Tossed Garden Salad with Dressing  
Home Style Chicken Noodle & Vegetables  
Soup with Crackers  
Top Shelf Deli Sliced Meats & Shaved Cheeses  
Assorted Bags of Chips  
Egg Potato Salad  
Assorted Breads, Lettuce, Tomatoes & Pickles  
Stone Ground Mustard & Whipped Mayonnaise

## **SOUTH OF THE BORDER - \$25/PERSON**

Tri-Colored Tortilla Chips & Salsa  
Chicken & Beef Fajitas with:  
Warm Tortillas, Guacamole, Sour Cream,  
Shredded Cheese, Tomato & Lettuce  
Cheese & Onion Enchiladas  
Refried Beans, Spanish Rice

## **ORIENT EXPRESS - \$25/PERSON**

Asian Watercress Salad with Sesame Vinaigrette  
Vegetable Spring Rolls  
Hunan Beef & Broccoli  
Sweet & Sour Tempura Chicken  
Steamed White Rice  
Stir Fry Vegetables

## **TASTE OF ITALY - \$26/PERSON**

Classic Caesar Salad  
Antipasto Tray  
Fettuccine & Spaghetti Noodles  
Alfredo Sauce & Marinara Sauce  
Meatballs & Italian Sausage Links  
Sautéed Vegetables  
Garlic Bread

## **BBQ ROUND UP - \$28/PERSON**

Tossed Garden Salad with Dressing  
Traditional Cole Slaw  
Baked Beans with Bacon  
Shredded BBQ Pulled Pork & Chicken  
Warm Buns/Rolls

# Plated Lunches

All plated lunches include iced tea & water.

## **CHICKEN PENNE ALFREDO - \$16/PERSON**

Creamy Alfredo Sauce combined with Grilled Chicken  
& Tri-Color Penne, served with Garlic Bread  
and Sautéed Italian Vegetables

## **GRILLED CHICKEN BREAST - \$16/PERSON**

Seasoned Breast of Chicken grilled, topped  
with a Garlic Wine Sauce,  
Steamed Asparagus & Pasta Salad

## **CHICKEN FRIED CHICKEN - \$17/PERSON**

Fried Chicken Breast served with Country Gravy  
Sautéed Green Beans & Mashed Potatoes

## **SEARED SALMON FILET - \$18/PERSON**

Grilled Salmon with Lemon & Butter  
Steamed Broccoli & Rice Pilaf

## **LONDON BROIL - \$20/PERSON**

Char-Grilled London-Broil with Teriyaki Ginger Ponzu  
Garlic Mashers & Fresh Vegetable Blend

## **HOMEMADE POT ROAST - \$21/PERSON**

Slow Roasted Beef served on Buttered Noodles  
Honey Glazed Carrots

## **CAESAR SALAD - \$16/PERSON**

Crisp Romaine Lettuce, Shredded Parmesan &  
Croutons with Creamy Caesar Dressing  
& Garlic Baquette

## **ITALIAN CHEF SALAD - \$16/PERSON**

Julienned Ham, Turkey & Provolone Cheese,  
Grape Tomatoes, Black Olives, Red Onions,  
Pepperoncini & Sliced Hard Boiled Egg with  
Creamy Ranch Dressing & Garlic Baquette

## **ADD DESSERT TO ANY LUNCH FOR \$3/PERSON**

Red Velvet Cake | Mom's Pound Cake with Berries | Cannoli's with Chocolate Chips | NY Style Cheesecake

## Hors D'Oeuvres

Pricing based on 100 Pieces.

Caprese Skewers .....	\$125
Tomato-Basil Bruchetta .....	\$125
Fruit & Cheese Skewers .....	\$125
Chicken Pot Stickers .....	\$150
Sweet & Sour Meatballs .....	\$150
Orange Spiced Chicken Skewers .....	\$150
Vegetable Spring Rolls .....	\$150
Italian Sausage Stuffed Mushrooms .....	\$175
Teriyaki Beef Skewers .....	\$200
Shrimp Skewers with Cocktail Sauce .....	\$225
Scallops Wrapped in Bacon .....	\$250

## Reception Displays

Pricing based on 100 Servings.

Hummus & Pita Chips.....	\$125
Seasonal Vegetable Display w/ Pesto Aioli .....	\$150
Sliced Seasonal Fruits w/ Caramel Crème Dip ..	\$175
Warm Artichoke Dip w/ Garlic Naan .....	\$150
Warm Brie & Gouda Fondue w/ Rustic Bread Bites .....	\$200
Domestic & Imported Cheese Tray.....	\$225
Italian Antipasto Display w/ Crostini .....	\$275

## Cocktail & Bar Service

\$100 bar fee per bar, per event.

House Liquor.....	Starting at \$6
House Wines.....	Starting at \$6
Domestic Beers .....	\$4
Imported Beers .....	\$5

### Keg Beer

Domestic .....	\$375
Imported .....	\$415

# Dinner Buffets

All dinner buffets include coffee, & water.

## VEGETARIAN DELIGHT - \$30/PERSON

Spring Egg Rolls with Ponzu Dipping Sauce  
Mixed Artisan Salad with Rice Wine Dressing  
Grilled Portabella Stacks with Balsamic Glaze  
Penne Pasta tossed in Olive Oil, Garlic &  
Crushed Red Pepper  
Topped with Vegetables,  
Saffron Rice & Baby Red Beans  
Traditional Cheesecake

## ASIAN CUISINE - \$31/PERSON

Pot Stickers with Sweet Plum Sauce  
Watercress Salad with Sesame Dressing  
Citrus Orange Chicken  
Beef with Hoisin-Teriyaki Glaze  
Sesame Salmon with Ginger Garlic Sauce  
Stir Fry Vegetables, Steamed White Rice  
Sweet Fried Wontons with Cinnamon Glaze

## SOUTHERN HOSPITALITY - \$32/PERSON

Artichoke Fritters  
Spinach Salad with Raspberry Vinaigrette  
BBQ Ribs  
Southern Fried Chicken  
Cajun Potato Salad  
Green Beans & Bacon  
Bourbon Pecan Pie

## THE RODEO - \$32/PERSON

Tri-Color Tortilla Chips with Bean & Bacon Dip  
Mixed Greens with Ranch Dressing  
Slow-Braised BBQ Brisket  
Chipotle Roasted Pork Loin  
Farm Fresh Vegetable Blend  
Roasted Yukon Potatoes with Garlic  
Honey Brushed Buttermilk Biscuits  
Warm Peach Cobbler

## ITALIAN RIVIERA - \$33/PERSON

Antipasti Tray  
Caesar Salad with Parmesan Dressing  
3 Cheese Primavera Lasagna  
Chicken Parmesan  
Italian Sausage Links with Peppers & Onions  
Italian Blend of Vegetables  
Garlic Bread  
Classic Tiramisu

## LAND AND SEA - \$34/PERSON

Balsamic Tomato Bruschetta with Flat Bread Bites  
Mixed Forest Greens with Champagne Vinaigrette  
Prime Rib with Au Jus & Horseradish  
Honey Pecan Grilled Salmon  
Seasonal Steamed Vegetables  
Colorado Roasted Potatoes with Rosemary & Garlic  
Rustic Rolls  
Carrot Cake

# Plated Dinners

All plated dinners include coffee, hot tea, water, fresh green garden salad, warm rolls & Chef's choice of dessert.

## CHICKEN PICCATA - \$24/PERSON

Tender Breast of Chicken, lightly dusted then sautéed  
finished with Lemon Caper Wine Sauce  
Rice Pilaf & Steamed Broccoli

## ROCKY MOUNTAIN TROUT - \$24/PERSON

Seared Rocky Mountain Trout with Sweet Chile Rub  
with a splash of Lemon Butter  
Garlic Mashers & Seasonal Vegetable Blend

## CHICKEN PARMESAN - \$25/PERSON

A tender Chicken Breast, lightly breaded & baked golden,  
topped with Three Cheeses & Marinara  
over Pasta, Peas & Carrots

## SEAFOOD TRIO PRIMAVERA - \$29/PERSON

Smoked Salmon, Shrimp & Scallops tossed with Farfalle  
Artichoke Hearts, Olives, Roasted Peppers & Scallions  
in a light Garlic Crème Sauce over Bow Tie Pasta

## WILD CAUGHT SALMON - \$30/PERSON

Broiled Salmon accompanied by Blood Orange Burre  
Blanc, Roasted Red Potatoes & Asparagus

## GRILLED NY STRIP - \$33/PERSON

Grilled NY Strip, Caramelized Mushrooms & Onion Confit  
Garlic Mashers & Steamed Broccoli

## FILET MIGNON - \$36/PERSON

Bacon wrapped Filet Mignon with Mesquite Demi-Glace  
Rice Pilaf & Honey Glazed Carrots