

HILTON BANQUET MENUS



Antlers Hilton

COLORADO SPRINGS



BREAKFAST - ANTLERS PLATED BREAKFAST

All Breakfast Selections include an Assortment of Fresh Baked Goods with Whipped Butter, Assorted Marmalades and Jams, Fresh Orange Juice, Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Assorted Hot Teas

Apple Crepes

Served with cinnamon cream, choice of apple wood smoked bacon or sausage links and home fries

14.00 Per Person

Eggs Benedict

English muffin and Canadian bacon topped with poached eggs and hollandaise Served with home fries and fresh fruit
Maximum 100 people

22.00 Per Person

Steak & Eggs

Grilled 6oz Sirloin Steak with Scrambled Eggs With home fries and fresh fruit

22.00 Per Person

Rise and Shine

Scrambled Eggs with Cheddar Cheese served with, Double-smoked Bacon, Ham or Sausage Links and Home-Fries

17.00 Per Person

Sunrise Quesadilla

Flour tortilla with scrambled eggs, cheddar and jack cheeses, green chili and pico de gallo with Spanish Potatoes

16.00 Per Person

Spa Pancakes (Max of 100 guests)

Multigrain blueberry pancakes served with Turkey Sausage and Vermont Maple Syrup

16.00 Per Person

Corned Beef Hash and Eggs

Fluffy scrambled eggs, crispy Corned Beef Hash served with home fries and fresh fruit

17.00 Per Person

Prices are subject to change.

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges.

A gratuity of 14% of the total food and beverage revenue will be added, which will be provided to wait staff employee, service employees and/or service bartenders. An administrative fee of 9% of the total Food and Beverage revenue and applicable taxes will be added. This administrative fee is retained by the Hotel and is not a tip, gratuity or service charge for any employee and is not the property of the employee(s) providing service to you. For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please speak to your Hilton Meetings Manager or contact person.



BREAKFAST - ANTLERS BREAKFAST BUFFETS

All Breakfast Buffets include an Assortment of Baked Goods, Assorted Marmalades and Jams, Fresh Orange, Cranberry and Grapefruit Juices, Freshly Brewed Colombian Coffee, Decaffeinated Coffee and Assorted Hot Teas

America the Beautiful Morning

Sliced and Whole Fruit, Assorted Yogurts, Assorted Breakfast Breads, Danish and Flaky Butter Croissants, Butter, Fruit Preserves and Orange Marmalade

16.00 Per Person

The Healthy Nut

Fresh Seasonal Fruit with Mango Yogurt Sauce and House made Granola, Assorted individuals Yogurts, Warm Oatmeal with Brown Sugar and Raisins, Spa Pastries, Chicken Apple Sausage, Steamed Asparagus and Mediterranean Egg White

26.00 Per Person

Lazy Day Brunch

Sliced and Whole Fruit, Baby Spinach Salad with Gorgonzola and candied pecans, Smoked Atlantic Salmon Display to include Chopped Eggs, Onions and Capers, Eggs Benedict, Double-smoked Bacon, Sausage Links, Home Fries, Apple Crepes, Sautéed Chicken Breast with wild mushroom Marsala sauce, Garlic and Herb Marinated Sirloin, Herb Roasted New Potatoes and Seasonal Vegetables, Dessert Display

38.00 Per Person

Classic

Sliced and Whole Fruit, Fluffy Scrambled Eggs Sausage Links, Double-smoked Bacon and Cottage Breakfast Potatoes Assorted Dry Cereals, Low-fat Yogurt and Honey Roasted Granola with 2% and Whole Milk

22.00 Per Person

La Macarena

Sliced and Whole Fruit, "Make Your Own" Breakfast Burritos with Scrambled Eggs, Pepper Jack Cheese, Pico de Gallo, Sautéed Onions and Peppers, Sour Cream, Green Chile, Chorizo, Spanish Breakfast Potatoes with Warm Flour Tortillas

23.00 Per Person

The Antler's

Brioche French toast, Scrambled Eggs, Double-Smoked Bacon, Maple Sausage, Home Fries and Sliced Seasonal Fruit
\$20 per person

20.00 Per Person

(Minimum 25 people)

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BREAKFAST - BREAKFAST ENHANCEMENTS

Bagel Station

Assorted flavored and plain Bagels with Cream Cheese

4.00 Per Person

Belgian Waffle Station

"Create Your Own Waffles" with Candied Pecans, Wild Berry Compote, Sliced Strawberries with Vanilla Bean Whipped Cream, Chocolate Shavings, Maple Syrup and Whipped Butter

7.00 Per Person

Omelet Station

"Create Your Own Omelet" with your choices of Bay Shrimp, Diced Ham, Bacon, Tillamook Cheddar, Monterey Jack, Forest Mushrooms, Peppers, Tomatoes, Jalapenos

7.00 Per Person

Smoked Salmon

Smoked Atlantic Salmon with Capers, Bermuda Onions, Chopped Egg, Tomato and Sliced Cucumbers, Chewy Bagels, Dill and Low-fat Cream Cheese Spreads

11.00 Per Person

*\$50.00 per chef fee *Hotel will recommend proper number of Chefs needed**

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A LA CARTE & BREAKS - SEASONAL COFFEE BREAK

Summer in the City

Colorado Peach Tarts, Lemon squares, and Chocolate Dipped Strawberries Freshly squeezed lemonade and Mint Iced Tea Freshly Brewed Coffee, Decaffeinated Coffee And a Selection of Fine Teas

11.00 Per Person

Spring Fling

Raspberry Turnovers, Bear Claws Freshly Squeezed Lemonade and Passion Fruit Iced Tea Freshly Brewed Coffee, Decaffeinated Coffee And a Selection of Fine Teas

11.00 Per Person

Autumn Harvest

Apple Tart Tatins, Pumpkin Cookies, Cinnamon Raisin Cookies Hot Apple Cider with Cinnamon Sticks Freshly Brewed Coffee, Decaffeinated Coffee And a Selection of Fine Teas

11.00 Per Person

Winter in the Mountains

Ginger and Butter Cookies, Apple Caramel Squares Hot Mulled Cider, Hot Chocolate with Mini Marshmallows Freshly Brewed Coffee, Decaffeinated Coffee

11.00 Per Person

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A LA CARTE & BREAKS - HAVE IT MY WAY

Choose any Three Items below to be accompanied with Assorted Sodas, Freshly Brewed Coffee, Decaffeinated Coffee and a selection of Fine Teas
\$15 per person

Have it my way

- Bottled Water
- Freshly Squeezed Lemonade and Passion Fruit Iced Tea
- Hot Mulled Cider and Hot Chocolate with Mini Marshmallows
- Assorted Domestic Cheese and Crackers
- Assorted Non Fat Yogurts
- Individual Bowls of seasonal Berries and Crunchy Granola
- Chocolate-Chip Coffee Loaf
- Cinnamon Streusel Coffee Cake
- Jumbo Cookies

Chocolate Chip, Oatmeal Raisin, Peanut Butter, White Chocolate Macadamia

- Dark Fudge Brownies and Blondies
- Stone Ground Tortilla Chips with Salsa
- Whole Fresh Fruit
- Warm Pretzels with yellow mustard
- Fancy Mixed Nuts
- Granola Bars, Fruit Bars, and Power Bars
- Assorted Candy Bars
- Assorted Dry Snacks
- Chips, Pretzels, Popcorn
- Build your own Trail Mix

To include: assorted nuts, M&Ms, raisins, dried cranberries, chocolate chips, white chocolate chips, granola, banana chips

- Chocolate covered Apple Slice with chopped nuts and caramel sauce

15.00 Per Person

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A LA CARTE & BREAKS - SPECIALTY BREAKS

Chocoholic Break

Chocolate chip cookies, white chocolate macadamia nut cookies, dark fudge brownies, chocolate covered strawberries, chocolate whole and skim milks

13.00 Per Person

Sundae Afternoon

Three ice cream flavors, toppings to include: Oreo, M&Ms, toasted coconut, walnuts, whipped cream, cherries, warm fudge, caramel sauce and strawberry compote Freshly brewed regular and decaffeinated coffees

12.00 Per Person

Wellmax Break

Smoothies to include: strawberry-banana, orange cream sickle, and mango, blended with yogurt and served over ice with fresh cut fruit, an assortment of granola bars and oatmeal cookies

13.00 Per Person

Tailgate Party

Barbeque and Hot Chicken with ranch and blue cheese potato skins with bacon, cheddar cheese and sour cream. Chips and Salsa, with guacamole and bean dip Pigs in a blanket

15.00 Per Person

Margaritaville

Virgin Margarita Bar, to include: Strawberry, lemon-lime and pineapple

Strawberry filled churros, nacho cheese dip and corn tortilla chips

13.00 Per Person

Theater Snack Bar

Popcorn, Nacho Cheese Dip with Tortilla Chips and Jalapenos, Jumbo Pretzels with Mustard, Assorted Candy Bars, Ice Cream Bars, Bottled Waters, Soft Drinks and Lemonade

13.00 Per Person

Shine On Harvest Moon

Imported and Domestic Cheeses with Rustic Breads and Crackers, Bunches of Grapes and Ripe Strawberries, Carafes of Iced Tea

13.00 Per Person

Rockstar Break

Assorted Power and Protein Bars, Whole Fresh Fruit, Mixed Nuts Assorted Rockstar Drinks to include light and coffee flavors, Soft Drinks and Bottled Water

15.00 Per Person

Guilt Free Break

Garden Vegetable Basket with Buttermilk Ranch, French Onion and Creamy Roquefort dipping sauces, Assorted whole Fruit, Mixed Nuts, Trail Mix and Granola Bars, Bottled Water and Assorted Vitamin Water

14.00 Per Person

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A LA CARTE & BREAKS - QUICK BITES

Blue and Yellow Tortilla Chips with
Salsa and Guacamole
\$5 Per Person

Potato Chips with French Onion Dip
\$5 Per Person

Artichoke Dip with Pita Chips
\$6 Per Person

Assorted Chips, Popcorn, or Pretzels (individual bags)
\$3 Each

Assorted Candy Bars
\$3.25 Each

Power and Protein Bars
\$3.25 Each

Assorted Chewy Granola Bars
\$3.25 Each

Individual Fruit Yogurt
\$3.25 Each

Whole Fresh Fruit
\$2.25 Each

Haagen Daz Ice Cream or Frozen Fruit Bars
\$5.75 Each

House Made Mountain Man Trail Mix with Dried Fruit and
Nuts
\$27 Per Pound

Mixed Nuts
\$20 Per Pound

Assorted Freshly Baked Muffins
\$29 Per Dozen

Assorted Danish or Croissants
\$29 Per Dozen

Warm Sticky Cinnamon Buns with
Pecan Caramel Topping
\$29 Per Dozen

Assorted Bagels with Cream Cheese
\$29 Per Dozen

Fruit Scones with Fruit Jams and Marmalade
\$29 Per Dozen

Assorted Donuts
(glazed and fancy)
\$29 Per Dozen

Jumbo Homemade Cookies
\$29 Per Dozen

Chef's Homemade Rice Krispy Treats
(peppermint or classic)
\$26 Per Dozen

Rocky Road Brownies, Blondies and
White Chocolate Peanut Butter Bars
\$26 Per Dozen

Miniature French Pastries
\$29 Per Dozen

Chocolate-dipped Strawberries
\$39 Per Dozen



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A LA CARTE & BREAKS - THIRST QUENCHERS

Assorted Soft Drinks
2.95 Each, on consumption

Assorted Bottled Juices
3.00 Each, on consumption

Bottled Waters
2.95 Each, on consumption

Energy Drinks
4.00 Each, on consumption

Freshly Brewed Premium Coffee, Decaffeinated Coffee and Assorted Hot Teas
45.00 Per Gallon

Lemonade or Iced Tea Stand Strawberry, Raspberry or Lemon-lime
29.00 Per Gallon

Fruit Juice Orange, Grapefruit, Cranberry or Apple
45.00 Per Gallon

Spiced Apple Cider or Hot Chocolate
35.00 Per Gallon

Tropical Fruit Punch
29.00 Per Gallon

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LUNCH - PLATED LUNCH

Entrée selections include Choice of Salad, Chef's Selection of Seasonal Vegetables, Chef's Selection Starch, Fresh Rolls, Creamy Butter, Choice of Dessert, Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas

Sandwiches served Plated or Boxed with Ginger Slaw, Sour Cream Potato Salad or Kettle Chips, Choice of Dessert (Cookies with boxed lunches) and Beverage Service (Choice of Two)

Salads served Plated or Boxed with Rolls and Butter, Choice of Dessert (cookies with boxed salads) and Beverage Service (Choice of Two)

Veggie Wrap

Grilled Eggplant, Zucchini, Roasted Peppers wrapped in a tortilla with Hummus, Goat Cheese and Alfalfa Sprouts

16.00 Per Person

Italian Sandwich

Genoa Salami, Cappelletti, Ham, Mozzarella, Sliced Tomato with Artichoke Spread on Italian Bread with Herb Vinaigrette (on the side)

17.00 Per Person

Fresh Roasted Turkey Breast Sandwich

With applewood smoked bacon, lettuce, tomato, and ranch dressing on seven grain bread

17.00 Per Person

Virginia Ham and Swiss

on Hawaiian Sweet Roll with Arugula and Tomatoes

17.00 Per Person

Roast Sirloin of Beef and Cheddar

on Corn-dusted Kaiser Roll with horseradish sauce

18.00 Per Person

Roasted Beef Tenderloin BLT

with Mustard Aioli on Ciabatta

26.00 Per Person

Grilled Steak Salad

Seasoned flat iron on a bed of romaine with cilantro

Starters Selections (Choice of One)

- Antlers' Mile High Salad (Field Greens, Tomato, Cucumber and Shredded Carrots with Ranch or Balsamic Vinaigrette)
- Classic Caesar Salad with Toasted Parmesan Croutons (Shaved Parmesan Cheese and Traditional Caesar Dressing)
- Caprese Salad (Vine Ripe Tomatoes and Fresh Mozzarella layered with Basil and drizzled with extra virgin Olive Oil and aged Balsamic Vinegar)
- Roasted Corn Chowder with fresh Poblano Peppers
- Cream of Tomato Soup (Roasted Tomatoes and fresh Basil)

Miso Grilled Salmon

with basmati rice and Baby Bok Choy

24.00 Per Person

Margarita Marinated Mahi Mahi

with cilantro rice and grilled tomatillo salsa

23.00 Per Person

Sautéed Shrimp Scampi

Jumbo prawns sautéed with garlic and white wine, served with fettuccini

26.00 Per Person

Cilantro-Tequila Grilled Chicken

Grilled Chicken breast with cilantro-tequila sauce and fresh pico de gallo

26.00 Per Person

Herb Roasted Chicken Breast

vinaigrette, corn and black bean salsa, fresh tomatoes, shredded cheddar-jack and crispy tortillas

26.00 Per Person

Grilled Thai Salmon

Napa cabbage slaw, edamame, crunchy noodles and macadamia nuts

26.00 Per Person

California Cobb Salad

Grilled Chicken, Bacon, Tomatoes, Cucumbers, Avocado, Hard Boiled Egg and Crumbled Maytag Bleu Cheese served over Crisp Romaine with a choice of Roasted Shallot Vinaigrette and Ranch Dressing

19.00 Per Person

Classic Chicken Caesar Salad

Pesto-glazed Sliced Chicken Breast, Sliced Roma Tomato, Crisp Romaine Hearts, Roasted Parmesan Ciabatta Bread Croutons, Shaved Parmesan with Classic Caesar Dressing

19.00 Per Person

Blackened Ahi

With crisp chopped romaine, fresh tomatoes, black bean and corn salsa, cheddar-jack cheese, roasted peppers and chipotle ranch dressing

24.00 Per Person

with pesto orzo, oven roasted tomatoes and fresh asparagus

25.00 Per Person

Whiskey Glazed Pork Loin

with a bacon-cheddar mashed potatoes, crispy onions and haricot verts

25.00 Per Person

Beef Flat-Iron Steak

7oz Choice Flat Iron with Yukon potato puree and sauce bordelaise

28.00 Per Person

Dessert Selections (Choice of One)

- Apple Tart with caramel sauce
- NY style Cheesecake with Fresh Strawberry compote
- Dark Chocolate-Peanut Butter Bombe with candied peanuts
- Key Lime Tart with white chocolate sauce
- Crème Caramel
- Flourless Chocolate Cake with raspberry coulis and chantilly cream (Gluten Free)

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LUNCH - LUNCH BUFFETS

Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Iced and Hot Teas included with all buffets

[Soup and Salad Buffet \(Choice of Two Soups\)](#)

Crème of Tomato with Basil, Lentil Soup with Smoked Bacon, New England Clam Chowder or Minestrone Classic Tuna Salad and Grilled Chicken Salad, Tossed and Caesar Salad with Ranch, Caesar and Balsamic Vinaigrette Dressings, Accompanied by Grilled Chicken Strips, Sprouts, Tomato Wedges, Cucumber Slices, Shredded Carrots, Olives, Croutons, Grated Parmesan, Chick Peas, Sliced Red Onions, Pickled Beets and Artichoke Hearts, Chefs Selection of Desserts

[22.00 Per Person](#)

[NY Deli Buffet](#)

Ginger Slaw, Sour Cream Potato Salad, Fresh Fruit Salad, Egg Salad, Sliced Roast Sirloin of Beef, Virginia Baked Ham, Roasted Turkey Breast, Warm Pastrami and Turkey, gravy, cranberry relish, Cheddar and Swiss, Corn Dusted Kaiser Roll, 7 Grain Bread, Croissants and Ciabatta, Sliced Bermuda Onions, Kosher Dill Pickles, Lettuce, Tomatoes, Whole Grain Seeded Mustard and Mayonnaise, Brownies, Blondies and Assorted Cookies

[26.00 Per Person](#)

[Fiesta](#)

Spicy Beef Barbacoa, Slow Cooked Carnitas, Shrimp Veracruz, Spanish Rice, Black Beans, served with Warm Flour Tortillas, Crispy Corn Tortilla Chips, Sour Cream, Guacamole, Pico de Gallo, Spicy Corn Salsa, Shredded Cheese, Chopped Lettuce, Cinnamon Churros and Tres Leches Cake

[27.00 Per Person](#)

[Home on the Range](#)

Ginger Cole Slaw, Sour Cream Potato Salad, Bean Medley Salad, Fresh Fruit Salad, Fried Chicken, BBQ Beef Brisket, Pulled Pork, Corn on the Cobb, Drunken Pinto Beans, Corn Bread with Honey Butter, Fruit Cobbler with Whipped Cream and Old Fashioned Chocolate Cake

[27.00 Per Person](#)

[Island Buffet](#)

Macaroni Salad, Seasonal Greens Salad with Pomegranate Vinaigrette, Hawaiian Sweet Rolls, Tropical Fruit Salad, Huli-huli Chicken or Chicken Katsu, Grilled Swordfish with Pineapple Mango Salsa, Coconut Rice, Roasted Sweet Potatoes, Seasonal Vegetables, Pineapple Upside Down Cake, Key Lime Tarts and Chocolate Macadamia Mousse

[28.00 Per Person](#)

[Antlers Lunch Buffet](#)

Baby Field Greens and Fresh Herbs with Dried Cranberries, Spiced Walnuts and Honey Dijon Dressing, Caesar Salad, Chicken Saltimbocca with sage jus, Roasted Beef Strip loin with cabernet sauce, Three Cheese Ravioli with Roasted Tomato Cream sauce. Buffet served with Roasted Red Potatoes, Wild Rice Pilaf, Chef's seasonal Vegetables, Fresh Rolls and Butter, Chef's Choice Dessert Display to include Fresh Fruit Salad

[28.00 Per Person](#)

*Enhance your Buffet with one of our Featured Soups
Crème of Tomato with Basil, Lentil Soup with Smoked Bacon,
New England Clam Chowder or Minestrone
\$3 per person*

(Minimum 25 people)

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LUNCH - LUNCH ENHANCEMENTS

Enhance your Buffet with one of our Featured Soups

Crème of Tomato with Basil
3.00 Per Person

New England Clam Chowder
3.00 Per Person

Lentil Soup with Smoked Bacon
3.00 Per Person

Minestrone
3.00 Per Person

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- SOUPS

Antlers Selections allows you to customize your menu beyond our standard offering. Choose your salad, your entrée and dessert

Soups

5.00 Per Person

- Cream of Wild Mushrooms with Crusty Herb Crostini
- Italian Sausage and Rosemary with White Beans
- New England Clam Chowder
- Roasted Asian Duck & Noodle
- French Four Lily Soup with Gruyere Cheese and Croutons
(leek, onion, shallots, and scallions)
- Roasted chicken tortilla with sour cream and cheddar/jack
- Cream of Asparagus with Roasted Red Pepper Coulis
- Roasted Butternut Squash
- Vichyssoise with Bacon Crackles (chilled leek and potato)
- Fresh Summer Garden Gazpacho
- Chilled Fresh Strawberry and Cantaloupe Melon with
Fresh Mint
- Fresh roasted Tomato-Basil
- Lobster Bisque with cognac scented crème fraiche (\$2
surcharge)
- Cream of Watercress with Seared Sea Scallops
(\$1 surcharge)

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- SALADS

Antlers Selections allows you to customize your menu beyond our standard offering. Choose your salad, your entrée and dessert

Salads

5.00 Per Person

Baby Spinach Salad

With Grilled Wild Mushrooms, spiced Pecans, and Bacon Chive Dressing, Beefsteak Tomato and Stilton Bleu Cheese with Balsamic Vinaigrette

Classic Caesar Salad of Romaine Hearts

With Our Creamy Caesar Dressing and Topped with Shaved Parmesan Cheese and Seasoned Croutons

Traditional Mixed Green Garden Salad

With Our Own Vinaigrette Topped with Sweet Grape Tomatoes, cucumbers, and shredded carrots

Roasted Beet Salad

With Fresh Field Greens and Blood Orange Vinaigrette

Bruschetta Salad

Mixed Greens, Grape Tomatoes, Grilled Tuscan Style Bread, Fresh Mozzarella, and Balsamic Vinaigrette

Tuscan Salad

Mesclun Greens Topped with Fresh Mozzarella, Roasted Red Peppers, Artichoke Hearts and Kalamata Olives with Italian vinaigrette

Bistro Salad

Mesclun Greens Topped with Crumbled Blue Cheese, Walnuts, Chick Peas and Beets with Our Balsamic Vinaigrette

Nouvelle Salad

Mesclun Greens Topped with Almonds, Dried Cranberries and Sharp White Cheddar Cheese with sherry-hazelnut Vinaigrette

Cobb Salad

Mesclun Greens Topped with Chopped Bacon, Crumbled Blue Cheese, tomatoes and Hard Boiled Egg with Our Vinaigrette

Iceberg Wedge

With Diced Tomato, Applewood Smoked Bacon and Creamy Roquefort Dressing

Five Mushroom Salad

Dressed with Chive Maple Vinaigrette and tossed with Toasted Pecans served on Crunchy Cranberry Bread (\$1 surcharge)

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- ENTREES

Antlers Selections allows you to customize your menu beyond our standard offering. Choose your salad, your entrée and dessert

Entrée selections include, Fresh Rolls, Creamy Butter, Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Iced Tea and Assorted Hot Teas. Pricing includes your choice of starch and vegetable

Vegetarian

Grilled Asian Tofu with Stir Fry Vegetables

Pasta Primavera (pasta tossed with garden fresh vegetables, olive oil, and parmesan cheese)

Sun dried Tomato Risotto Cakes topped with Spinach and Garlic with Crispy Fried Leeks

Grilled Polenta with Roasted Vegetable Marinara

Vegetable wellington

Potato gnocchi with roasted vegetables and a white wine-tarragon cream

23.00 Per Person

Seafood

Roasted Garlic Rubbed Grilled Colossal Gulf Shrimp

Soy Glazed Salmon Filet with Wasabi Cream Sauce

Grilled Salmon Filet with Mango, Papaya Salsa

Sesame Seared Fresh Tuna with Grilled Asian Stir Fried Vegetables

Oven Roasted Halibut Medallion Stuffed with Blue Crab

Crispy Seared Red Snapper Filet with Soy Ginger Sauce

Pan Seared Cod and Julianne Vegetable in a Spicy Coconut Curry Broth

Poultry

Herb Roasted Statler Breast of Chicken with Chive Velouté

Grilled Statler Breast of Chicken with Basil and Oven Dried Tomato Sauce

Traditional Stuffed Chicken Breast with a Sage Mirepoix Stuffing and Herb Sauce

Roasted Statler Breast of Chicken served with a Curried Mango and Red Pepper Chutney

Prosciutto, Fontina, and Asparagus stuffed Chicken Breast

Chicken Breast Stuffed with Cranberry Cornbread Stuffing and Smokey Ancho Tomato Glaze

Oven Roasted Cornish Game Hen with Portobello and Wild Rice Stuffing

Roasted Turkey Breast Roulade with Seasonal Stuffing

Crispy Hoisin BBQ'd Duck Breast with Grilled Scallions

Boursin stuffed Chicken Breast (\$2 surcharge)

Turkey Filet Mignon Wrapped in Smoked Bacon and Served with Turkey Jus (\$2 surcharge)

Pan Seared Duck Breast with Cranberry Orange Reduction Sauce (\$4 surcharge)

26.00 Per Person

Starches (Choose one per entrée)

Grilled Chili Rubbed Swordfish Steak topped with Corn Relish

Pan Roasted Chilean Sea Bass served with Sweet Corn Mash and Chive Beurre Blanc (\$5 surcharge)

Grilled Diver Sea Scallops with Cilantro Lime Butter (\$2 surcharge)

28.00 Per Person

Meat

Grilled Frenched Pork Chops Served with Italian Peppers

Seasonal Stuffed Roulade of Pork Loin

Veal Scaloppini Topped with Fontina Cheese and Imported Prosciutto Served with Marsala Sauce

Rosemary Lamb Brochettes with Roasted Garlic Jus

Veal Piccata (lemon wine sauce with capers)

Au Poivre Style Seared Flat Iron with Brandy Sauce

Rosemary and Tomato braised Lamb Shank

Grilled Bistro Steak with red wine veal demi

Braised Boneless Beef Short Ribs

Herb Roasted Tenderloin of Beef with Port Wine Jus (\$4 surcharge)

Oven-Roasted Tenderloin of Beef with Roasted Garlic Demi-Glace (\$4 surcharge)

Double Thick Rosemary Roasted Veal Chop with White Bean Ragout (\$8 surcharge)

- Roasted Fingerling Potatoes
- Garlic Smashed Yukon Gold Potatoes
- Herb Roasted Red Bliss Potatoes
- Wild Rice with Leeks
- Gratin Potatoes
- Mashed Gingered Sweet Potatoes
- Potato and Caramelized Onion Pancakes
- Confetti Rice Pilaf with Diced Carrots, Red & Yellow Peppers, and Leeks
- Cilantro Jasmine Rice
- Parmesan Angel Hair Pasta Tossed with Fresh Squeezed Lemon Juice
- Steamed Nutty Basmati Rice
- Tuscan White Bean Ragout with Pancetta
- Barley with Herbs and Brunoise of Vegetables
- Orzo with Spinach, Roasted Red Peppers, and Feta Cheese
- Orange Scented Wild Rice with Cranberries and Pecans

Vegetables (Choose one per entrée)

- Seasonal Roasted Vegetable Medley
- Sesame Sautéed Sugar Snap Peas and Carrots
- Steamed Baby Carrots with Walnut Butter
- Roasted Root Vegetables
- Steamed Green Beans with Thyme Butter
- Mélange of Steamed Baby Vegetables
- Roasted Corn O'Brien
- Wilted Mixed Greens (collard, mustard, and swiss chard)
- Steamed Jardinière of Vegetables
- Fresh Green Asparagus
- Brown Sugar Glazed Roasted Acorn Squash
- Garlicky Spinach

Split Options are to be charged for the highest price, maximum of three choices to include your vegetarian selection



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Dijon Encrusted Rack of Lamb Served with Lamb au Jus
(\$12 surcharge)
29.00 Per Person

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- DESSERTS

Antlers Selections allows you to customize your menu beyond our standard offering. Choose your salad, your entrée and dessert

Desserts

5.00 Per Person

Individual Strawberry Shortcake

A Freshly Baked Buttermilk Biscuit filled with Sweetened Sliced Strawberries and Homemade Whipped Cream

Pineapple Upside Down Cake

Individual Cakes with side of macadamia nut mousse

Chocolate Dipped Fruit

An Assortment of Seasonal Artfully Displayed Fruit, Dipped in White and Milk Chocolates

Dessert Crêpes

Freshly Made Crêpes Served with Your Choice of Seasonal Fruits, Whipped Cream, Chocolate Syrup, Raspberry Coulis, or Ice Cream

Rève du Chocolate

Flourless Chocolate Cake Glazed with Ganache

Dark & White Chocolate Mousse Tower

A Cylindrical Layer of Dark Chocolate and White Chocolate Mousse with Marble Chocolate Shavings and Rosette

Cheesecake with Seasonal Fruit

A Creamy and Rich Cream Cheese Cake, Topped with Seasonal Fruit

Fruit Tart

A Pastry Crust Soaked with Grand Marnier Syrup, Topped with Frangipane and Glazed Seasonal Fruit

Chocolate Mousse Cup

A Milk Chocolate Cup Filled with a Rich and Airy Milk Chocolate Mousse

Crème Brulée

A Vanilla Custard Topped with Caramelized Sugar

Key Lime Pie

A Pastry Shell Filled with Key Lime Custard

NY Style Cheesecake

With fresh fruit compote

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DINNER - ANTLERS DINNER BUFFETS

Warm baked rolls and whipped butter and Freshly Brewed Colombian Coffee, Decaffeinated Coffee, Iced and Hot Tea included with all buffets

"The Antlers Dinner Buffet"

Baby Field greens with tomatoes, cucumbers, carrots and balsamic and ranch dressings, traditional Caesar salad, herb roasted potatoes, wild rice pilaf, fresh seasonal vegetables, roasted beef sirloin with natural jus, grilled chicken breast with wild mushroom marsala sauce, roasted salmon with lemon butter, dark chocolate cake and ny style cheesecake

45.00 Per Person

"Pacific Rim"

Won-ton soup, thai beef salad with straw mushrooms, napa cabbage, baby corn, and schezwan peppercorn dressing, assorted sushi with wasabi, soy and pickled ginger, shrimp spring rolls, miso glazed salmon, charsu pork, chicken yakitori, fried rice, steamed bok choy with assorted vegetables, macadamia nut pie, coconut tarts and citrus macaroons

53.00 Per Person

"Spa Buffet" (Gluten Free)

Garden vegetable Soup, Barley Salad with roasted vegetables, Fresh Crudite with yogurt and dill dipping sauce, chop salad of napa cabbage slaw, almonds, crispy rice noodles, edamame, bell peppers and chili vinaigrette, grilled ahi tuna with fruit relish, lemon and herb chicken, roasted asparagus, Israeli couscous, fresh fruit salad, chilled sorbet, and flourless chocolate cake

51.00 Per Person

"Western"

Coleslaw, lentil salad with bell peppers and green onions, grilled and chilled asparagus with sundried tomato vinaigrette, western salad of chopped iceberg and romaine with bacon cheddar cheese and bbq ranch, baked potato bar with chopped bacon cheddar sour cream and green onions, texas style chile, house smoked ribs, bbq chicken thighs, grilled sirloin steaks, baked beans, corn on the cob with corn bread, warm berry cobbler and chocolate fudge cake

51.00 Per Person

"The Godfather"

Prosciutto, Genoa Salami, Fresh Mozzarella, Roasted Tomatoes, Roasted Portobello Mushrooms, Grilled Eggplant, Classic Caesar Salad with Parmesan Croutons, Vine Ripe Tomato Salad with mozzarella, basil and balsamic reduction, Ravioli Florentine, cheese ravioli with spinach, pinenuts and a basil cream sauce, Penne pasta with Bolognese, Sautéed Chicken Scaloppini, Mussels in White Wine and Garlic, Sautéed Green Beans with Crisp Pancetta and Toasted Pine Nuts, Foccacia and Garlic Bread sticks, Tiramisu, Chocolate Cannolis, Assorted Biscotti

49.00 Per Person

"Island Buffet"

Macaroni Salad, Seasonal Greens Salad with Pomegranate Vinaigrette, Hawaiian Sweet Rolls, Tropical Fruit Salad, Huli-huli Chicken or Chicken Katsu, Grilled Swordfish with Mango Salsa, Kalua Pork, Coconut Rice, Roasted Sweet Potatoes, Seasonal Vegetables, Pineapple Upside Down Cake, Key Lime Tarts and Chocolate Macadamia Mousse

49.00 Per Person

(35 guests minimum)

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

- SEAFOOD

Minimum order Two dozen per item

Seafood Hors d' oeuvres Selections
37.00 Per Dozen

Traditional Jumbo Gulf Shrimp Cocktail
with Horseradish Cocktail Sauce

Tuna Tartar & Cucumber Salad
on a Crispy Wonton

Petite Maine Lobster Salad Roll

Duck Trap Farm Smoked Salmon
on a Yukon Potato Chip with Dill Sour Cream

California Sushi Maki Roll
with Wasabi and Pickled Ginger

Pecan wood Smoked Maine Mussels
with Thyme Mustard

Maine Lobster Salad Tossed with Lemon Aioli
served on a Belgian Endive Leaf

Mini Cod Cakes
with Chipotle Remoulade

**Sweet and Spicy Raspberry Habañero Glazed
Grilled Shrimp Skewers**

Chilled Grilled Jumbo Shrimp
with Bloody Mary Dipping Sauce

Spicy Tuna Sushi Maki Roll
with Wasabi and Pickled Ginger

Mini Lump Crab Cakes
with Sweet and Hot Mustard Sauce

Black & White Sesame Seared Ahi Tuna
with Asian Slaw on a Crispy Wonton

Jumbo Sea Scallops and Snow Peas
wrapped in Apple wood Smoked Bacon

Chilled Spicy Lime Shrimp Ceviche Spoons

Caviar filled Roasted Bliss Potatoes
with Sour Cream

Thai Shrimp Lettuce Wraps
with Soy Ginger Dipping Sauce

Sesame Seared Diver Scallops
on a Crispy Wonton Skin Topped with Asian Slaw

Crispy Lobster and Corn Quesadillas
served with Avocado Salsa

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- POULTRY

Minimum order Two dozen per item

Poultry Hors d'oeuvres Selections

35.00 Per Dozen

Curried Chicken Salad

with Red Grapes on a Crispy Pita Chip

Chinese Spiced Duck Breast

with Hoisin Mayonnaise on a Crostini

Pecan wood Smoked Turkey Breast

with Cranberry Orange Chutney on a Multigrain Crostini

Mini Tostada Topped with Lime Marinated Chicken

and Avocado Salsa

Crispy Sweet Soy Glazed Chicken Wings

Pistachio Crusted Chicken Bites

served on a Pipette with Curry Sauce

Crispy Coconut Chicken Bites

with Pineapple Ketchup

Maple Leaf Smoked Duck Breast

with Vermont Goat Cheese Spread on a Sweet Potato Chip

Chicken Sate Skewers

with Spicy Thai Peanut Sauce

Greek Grilled Chicken, Spinach and Feta Cheese

in a Phyllo Tartlet

Double Crispy Fried Szechwan Chicken Wings

Grilled Jamaican Jerk Chicken Skewers

with Mango Sauce

Sweet & Spicy Habañero Glazed Chicken Wings

Hickory Smoked Chicken with Black Bean & Corn Salsa

in a Corn Tortilla Cup

Thai Chicken Lettuce Wraps

with Spicy Peanut Dipping Sauce

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- MEAT

Minimum order Two dozen per item

Meat Hors d'oeuvres Selections
36.00 Per Dozen

Peppered Beef Tenderloin
with Stilton Bleu Cheese on Sour Dough Crostini

Beef Sliders
Gorgonzola, Caramelized Onions & Roasted Tomato
Ketchup

Mini Kobe Cheeseburgers
on Sesame Brioche Bun

Thai Beef Salad
served on a Cucumber Cup

Beef Carpaccio
with EVOO and Shaved Reggiano Parmesan Cheese on a
Crostini

Mongolian Beef Sticks
with Tangerine Dipping Sauce

Asian Pork & Vegetable Lettuce Wrap
served with a Thai Peanut Sauce

Dijon Encrusted Baby Colorado Lamb Chops

Mini Lamb Kabobs
rubbed with Rosemary and Dijon Mustard

Southwestern Egg Roll
with Black Beans & Chicken and Cilantro Cream

BBQ Pork & Sweet Onion Marmalade
on a Crostini

Moroccan Curried Mini Lamb Kabobs
with Tzatziki (cucumber yogurt sauce)

Mini Asian Beef Roulade
with Red Pepper & Asparagus

Lamb Sliders
with Chipotle Aioli and Baby Greens

Pork Shu Mi (Chinese steamed dumpling)
with Soy Dipping Sauce

Crispy Fried Pork Spring Rolls
with Mae Ploy Sweet Chili Dip

**Fingerling Potatoes Filled with Roquefort Cream and
Bacon**

Italian Sausage Stuffed Mushrooms

Fresh Figs with Gorgonzola Spread
wrapped with Prosciutto

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

- VEGETARIAN

Minimum order Two dozen per item

Vegetarian Hors d'oeuvres Selections
36.00 Per Dozen

Fresh Mozzarella, Grape Tomato, and Basil Leaf Skewers

Vietnamese Fresh Spring Rolls
with Spicy Dipping Sauce

Traditional Potato Latkes
served with Apple Compote

Crispy Pita Triangles
with Roasted Red Pepper Hummus and Baba Ghanoush

Grilled Flat Bread
with Fresh Mozzarella, Sliced Plum Tomatoes, and Fresh Basil

Cold Steamed Asparagus Spears
wrapped with Fire-Roasted Red Peppers

Gazpacho Shooter with Cucumber Salsa

Individual Crudités
served with Caramelized Onion Dip

Spinach & Feta Phyllo Spanakopita

Grilled Vegetable Quesadilla
with Monterey Jack Cheese and tomatillo Salsa

Southern Style Scallion & Jalapeño Hush Puppy
with Maple Cream

Crispy Fried Spring Rolls
with Mae Ploy Sweet Chili Dip

Spinach and Boursin Stuffed Mushroom Caps

Wild Mushroom & Boursin Cheese Phyllo Tart

Sweet Potato Pancakes Served
with Vermont Maple Cream

Baked Anjou Pear & Brie Purses

Shiitake Mushroom & Cilantro Baton
with Hoisin Dipping Sauce

Baked Figs
topped with Crumbled Gorgonzola Cheese

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

RECEPTION - RECEPTION ITEMS

Trays accommodate 50 people for a one hour reception (6-8 pieces per person)

[Boutique Farm House Cheese Board](#)

Imported, Domestic, and Small Batch Cheese
Accompanied by a Selection of Cascading Crackers,
Crusty French Breads
[300.00 Each](#)

[Hearty Tuscan Bread Board](#)

A Variety of Crusty Freshly Baked Breads Served on a
Cutting Board with Toppings of Pureed Roasted Garlic,
Kalamata Olive Tapenade, Sun Dried Tomato Pesto, White
Bean and Rosemary puree, and Grilled Eggplant Caponata
[215.00 Each](#)

[Artfully Arranged Seasonal Fruit Display](#)

Accents of Exotic Fruits and Fresh Berries
[295.00 Each](#)

[Chilled Seafood Display](#)

A variety of raw and cooked shellfish to include: shrimp,
mussels, clams, oysters and crab claws, with cocktail
sauce, mignonette, and sweet and hot mustard sauce.
[550.00 Each](#)

[Warm Spinach and Artichoke Dip](#)

Served with assortment of raw vegetables, pita chips, and
crusty baguettes
[200.00 Each](#)

[Traditional Garden Fresh Vegetable Crudités](#)

Your Choice of Herb, Artichoke Parmesan or Caramelized
Onion Dip – Also available with Grilled Vegetables
[295.00 Each](#)

[International & Domestic Cheese Display](#)

Garnished with Fresh Fruit and Served with Assorted Crackers
and Sliced French Baguettes
[295.00 Each](#)

[Middle Eastern Display](#)

Traditional Hummus, Baba Ghanoush, and Fresh Tabbouleh
accompanied by Roasted Red Peppers & Onions, Grilled
Eggplant, Kalamata Olives, and Served with Fresh Pita
Triangles and Crispy Pita Chips
[255.00 Each](#)

[Antipasto](#)

Imported Sharp Provolone, Sweet & Hot Capicola, Genoa
Salami, prosciutto, Marinated Mushrooms & Artichoke Hearts,
Fire Roasted Red Peppers, Basil Tomatoes, and Black
Kalamata Olives,
[245.00 Each](#)

[Smoke House Display](#)

Duck Trap Farms Smoked Salmon, Apple wood Smoked Trout,
North Atlantic Bluefish, Maine Mussels, Smoked Sausages and
Cheeses Served with Crackers, Breads, and Traditional
Chopped Garnishes
[315.00 Each](#)

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

RECEPTION - ACTION STATION

To Enhance your Menu

Shrimp Scampi Bar

Tender Jumbo Gulf Shrimp Sautéed with Plum Tomatoes, Garlic, Butter, Fresh Squeezed Lemon, Capers and White Wine Served Over Al Dente Linguine and Accompanied by Crispy Garlic Bread and Grated Parmesan

14.00 Per Person

Italian Pasta Station

Freshly Prepared Tomato Basil Sauce Garnished with Roasted Red Peppers & Onions; Alfredo Cream Sauce Garnished with Broccoli Florets with Penne, Linguini, tortellini and Grilled Chicken Breast, Sweet Italian Sausage and Freshly Grated Parmesan Cheese

10.00 Per Person

Sushi and Sashimi Station

California Rolls, vegetable rolls, spicy tuna rolls, Shrimp Nigeri, Ahi Sashimi, Unagi
Accompanied by pickled ginger, soy sauce and wasabi

16.00 Per Person

Asian Noodle Bar

Chinese Lo-mein and Soba Noodles Wok Stir Fried with Choice of:

Spicy Thai Peanut Sauce, Traditional Stir Fry Sauce, Marinated Grilled Chicken, an assortment of Asian Vegetables, Broccoli, Shiitake Mushrooms, Bamboo Shoots, and Water Chestnuts Served in a Chinese Take-out Container with Disposable Chopsticks and Sriracha Hot Sauce to Spice it Up!

12.00 Per Person

Smashed Potato Martinis

Yukon mashed Potatoes with the Following Toppings: apple wood smoked bacon, green onions Cabot Cheddar Cheese, Crumbled Bleu Cheese, Roasted Garlic Cloves, Roasted Red Peppers, and Sour Cream Served in a Martini Glass

6.00 Per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



RECEPTION - CARVING STATION

May Only Be Purchased as an Enhancement to a Buffet or Cocktail Reception

Roast Turkey (serves 50)

served with Cranberry Sauce, Mushroom Gravy and
Cocktail Rolls

245.00 Each

Cedar Plank Salmon (serves 15-20)

with Saffron Aioli, Capers and Onions

145.00 Per Side

Whole Roasted Suckling Pig

With Hoisin

450.00 Each

Steamship Baron of Beef (serves 125-150)

with Horseradish Cream, Dijon Mustard and Natural Au Jus,
Cocktail Rolls

650.00 Each

Herb-crusted Prime Rib (serves 20-25)

with Horseradish Cream, Dijon Mustard and Natural Au Jus,
Cocktail Rolls

365.00 Each

Maple Glazed Country Ham (serves 50)

Honey Mustard, and Cocktail Rolls

265.00 Each

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - HOSTED BAR

A \$50 Bartender fee per bar will be assessed should the bar revenue be less than \$300 per bar

Call Brands
6.00 Per Drink

Premium Brands
6.75 Per Drink

Domestic Beer
4.25 Per Drink

Imported Beer
5.00 Per Drink

House Wine
6.00 Per Drink

Cordials
6.00

Soft Drinks
2.75 Per Drink

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - CASH BAR

A \$50 Bartender fee per bar will be assessed should the bar revenue be less than \$300 per bar

Call Brands
6.25 Per Drink

Premium Brands
7.00 Per Drink

Domestic Beer
4.25 Per Drink

Imported Beer
5.25 Per Drink

House Wine
6.25 Per Drink

Cordials
6.25 Per Drink

Soft Drinks
3.00 Per Drink

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



BAR & WINE - PACKAGE BARS

Call Brands

One Hour \$21.00
Two Hours \$25.00
Three Hours \$29.00
Four Hours \$33.00
Five Hours \$37.00

Keg of Domestic Beer
400.00 Per Keg

Premium Brands

One Hour \$26.00
Two Hours \$31.00
Three Hours \$36.00
Four Hours \$41.00
Five Hours \$46.00

Keg of Imported Beer
450.00 Per Keg

Champagne Toast
3.95 Per Person

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

BAR & WINE - WINE LIST

Sparkling & White Wines

Champagne

Segura Viudas, Spain \$24.00

Schramsberg, Napa, CA \$40.00

Chardonnay

Salmon Creek, Sonoma, CA \$28.00

Kendall-Jackson, "Vintner's Reserve", CA \$38.00

Other White Wines

Salmon Creek, White Zinfandel, CA \$28.00

Oyster Bay, Sauvignon Blanc, New Zeland \$35.00

Pighin, Pinot Grigio, Italy \$35.00

Heinzeifel "Shine", Riesling, Germany \$35.00

Ecco Domani, Moscato, Italy \$35.00

Red Wines

Cabernet Sauvignon

Salmon Creek, Sonoma, CA \$28.00

Kendall-Jackson, California \$45.00

Other Red Wines

Salmon Creek, Pinot Noir, CA \$28.00

Salmon Creek, Merlot, CA \$28.00

Nine Stones, Shiraz, Australia \$35.00

Angelina, Merlot, Sonoma, CA \$35.00

Alta Vista, Malbec, Argentina \$45.00

Priced Per Bottle

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.



MEETING PACKAGES - PACKAGES

Pikes Peak Half DMP (Four Hours of Service)

Continental Breakfast & Mid-Morning Break

22.00 Per Person - Per Day

Kathy Lee Bates DMP

Continental Breakfast, Mid-Morning Break & Afternoon Break

30.00 Per Person - Per Day

William Palmer Platinum DMP

Continental Breakfast, Mid-Morning Break, Afternoon Break
Lunch (NY Deli Buffet or Soup & Salad Buffet)

50.00 Per Person - Per Day

Antlers Mile High DMP

Hot Breakfast Buffet, Mid-Morning & Afternoon Breaks,
Hot Lunch Buffet, All Day Beverage Service

62.00 Per Person - Per Day

The customary 23% Service Charge and Applicable 7.63% city/state tax will be applied to the quoted charges. Prices are subject to change.

MEETING PACKAGES - MENU OPTIONS

Your Package Will Include a Meeting Room Set to the Appropriate Specifications, Full Meals & Breaks and Dedicated Service Staff

Continental Breakfast:

Orange, Grapefruit and Cranberry Juices
Sliced and Whole Fruit with Berries
And Vanilla Bean Brown Sugar Whipped Cream
Apricot Glazed Scones, Flaky Butter Croissants and
English Muffins With Butter, Fruit Preserves and Orange
Marmalade
Freshly Brewed Columbian Coffee,
Decaffeinated Coffee and Assorted Hot Teas

Hot Breakfast Buffet Options (Selections for Antlers Mile High DMP)

"Classic"

Sliced and Whole Fruit with Berries and Vanilla Bean
Brown Sugar Cream,
Fluffy Scrambled Eggs, Sausage Links, Double-Smoked
Bacon and Cottage Breakfast Potatoes
Assorted Dry Cereals, Low-Fat Yogurt and Honey Roasted
Granola with 2% and Whole Milk

"La Macarena"

Sliced and Whole Fruit with Berries and Vanilla Bean
Brown Sugar Cream
"Make Your Own" Breakfast Burritos with Scrambled Eggs,
Pepper Jack Cheese, Pico de Gallo, Sautéed Onions and
Peppers, Sour Cream, Green Chile, Chorizo, Spanish
Breakfast Potatoes with Warm Flour Tortillas

"The Antler's"

Strawberry Jam Filled French Toast Fritters. Served with
Scrambled Eggs, Double-Smoked Bacon, Home-Fries and
Sliced Seasonal Fruit

Mid-Morning Break:

Freshly Brewed Colombian Coffee,
Decaffeinated Coffee, Assorted Hot Teas,
Assorted Soft Drinks and Bottled Water

"Have it My Way"

You customize the selections for
your own personalized experience
(Choose any Three Items below)

- Bottled Water
 - Freshly Squeezed Lemonade and Passion Fruit Iced Tea
 - Hot Mulled Cider and Hot Chocolate with Mini Marshmallows
 - Assorted and Domestic Cheese and Crackers
 - Assorted Non-Fat Yogurts
 - Individual Bowls of Seasonal Berries and Crunchy Granola
 - Chocolate-Chip Coffee Loaf
 - Cinnamon Streusel Coffee Cake
 - Jumbo Cookies
 - Chocolate Chip, Oatmeal Raisin, Peanut Butter, White
Chocolate Macadamia
 - Dark Fudge Brownies and Blondies
 - Stone Ground Tortilla Chips with Salsa
 - Whole Fresh Fruit
 - Warm Pretzels with Yellow Mustard
 - Fancy Mixed Nuts
 - Granola Bars, Fruit Bars and Power Bars
 - Assorted Candy Bars
 - Chips, Pretzels, Popcorn
 - Build your own Trail Mix
- To include: assorted nuts, M&Ms, raisins, dried cranberries,
chocolate chips, white chocolate chips, granola, banana chips
- Chocolate covered Apple Slice with chopped nuts and
caramel sauce

Lunch Buffet Options (Selections for William Palmer Platinum DMP)

"NY Deli Buffet"

Ginger Slaw, Sour Cream Potato Salad, Fresh Fruit Salad, Egg
Salad, Sliced Roast Sirloin of Beef, Virginia Baked Ham,
Roasted Turkey Breast, Warm Pastrami and Turkey, Gravy,
Cranberry Relish, Cheddar and Swiss Cheeses, Corn Dusted

Afternoon Break:

Specialty Breaks:

"Margaretville"

Virgin Margarita Bar, to include: Strawberry, lemon-lime and pineapple

Strawberry filled churros, nacho cheese dip and corn tortilla chips

"Theater Snack Bar"

Popcorn, Nacho Cheese Dip with Tortilla Chips and Jalapenos, Jumbo Pretzels with Mustard, Assorted Candy Bars, Ice Cream Bars, Bottled Waters, Soft Drinks and Lemonade

"Shine On Harvest Moon"

Imported and Domestic Cheeses with Rustic Breads and Crackers, Bunches of Grapes and Ripe Strawberries, Carafes of Iced Tea

"Rockstar Break"

Assorted Power and Protein Bars, Whole Fresh Fruit, Mixed Nuts

Assorted Rockstar Drinks to include light and coffee flavors, Soft Drinks and Bottled Water

"Guilt Free Break"

Garden Vegetable Basket with Buttermilk Ranch, French Onion and Creamy Roquefort dipping sauces, Assorted whole Fruit, Mixed Nuts, Trail Mix and Granola Bars, Bottled Water and Assorted Vitamin Water

"Chocoholic Break"

Chocolate chip cookies, white chocolate macadamia nut cookies, dark fudge brownies, chocolate covered strawberries, chocolate whole and skim milks

Kaiser Roll, Croissants, 7 Grain and Ciabatta Breads, Sliced Bermuda Onions, Kosher Dill Pickles, Lettuce, Tomatoes, Whole Grain Seeded Mustard and Mayonnaise, Brownies, Blondies and Assorted Cookies

"Soup and Salad Buffet"

(Choice of Two Soups)

Crème of Tomato with Basil, Lentil with Smoked Bacon, New England Clam Chowder or Minestrone

Classic Tuna Salad, Grilled Chicken Salad, Tossed and Caesar Salads with Ranch, Caesar and Balsamic Vinaigrette Dressings, Accompanied By Grilled Chicken Strips, Sprouts, Tomato Wedges, Cucumber Slices, Shredded Carrots, Olives, Croutons, Grated Parmesan, Chick Peas, Sliced Red Onions, Pickled Beets and Artichoke Hearts,

Chef's Selection of Desserts

Hot Lunch Buffet Options (Selections for Antlers Mile High DMP)

"Home on the Range"

Ginger Cole Slaw, Sour Cream Potato Salad, Bean Medley Salad, Fresh Fruit Salad, Fried Chicken, BBQ Beef Brisket, Pulled Pork, Corn on the Cobb, Drunken Pinto Beans, Corn Bread with Honey Butter, Fruit Cobbler with Whipped Cream and Old Fashioned Chocolate Cake

"Fiesta"

Spicy Beef Barbacoa, Slow Cooked Carnitas, Shrimp Veracruz, Spanish Rice, Black Beans
Served with Warm Flour Tortillas, Crispy Corn Tortilla Chips, Sour Cream, Guacamole, Pico De Gallo, Spicy Corn Salsa, Shredded Cheese, Chopped Lettuce, Cinnamon Churros and Tres Leches Cake

"The Godfather"

Prosciutto, Genoa Salami, Fresh Mozzarella, Roasted Tomatoes, Roasted Portobello Mushrooms, Grilled Eggplant,

“Sundae Afternoon”

Three ice cream flavors, toppings to include: Oreo, M&Ms, toasted coconut, walnuts, whipped cream, cherries, warm fudge, caramel sauce and strawberry compote
Freshly brewed regular and decaffeinated coffees

“Wellmax Break”

Smoothies to include: strawberry-banana, orange cream sickle, and mango, blended with yogurt and served over ice with fresh cut fruit, an assortment of granola bars and oatmeal cookies

“Tailgate Party”

Barbeque and Hot Chicken with ranch and blue cheese potato skins with bacon, cheddar cheese and sour cream.
Chips and Salsa, with guacamole and bean dip Pigs in a blanket

Marinated Artichokes and Fennel Salad, Classic Caesar Salad with Parmesan Croutons, Gnocchi with Roasted Vegetables and Truffles, Tortellini Carbonara, Sautéed Chicken Scaloppini, Mussels in White Wine and Garlic, Sautéed Green Beans with Crisp Pancetta and Toasted Pine Nuts, Focaccia and Garlic Breadsticks, Tiramisu, Chocolate Cannolis, Assorted Biscotti

“Island Buffet”

Macaroni Salad, Seasonal Greens Salad with Pomegranate Vinaigrette, Hawaiian Sweet Rolls, Tropical Fruit Salad, Huli-huli Chicken, Grilled Swordfish with Pineapple Mango Salsa, Coconut Rice, Roasted Sweet Potatoes, Seasonal Vegetables, Pineapple Upside Down Cake, Key Lime Tarts and Chocolate Macadamia Mousse

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