

Hors d'oeuvres
Select 6 choices from the following options

Tier 1 - \$19.00 per person

Brochette of Jamaican Jerk Chicken, Mango Chutney
Spanikopita, Tatziki
Assorted Finger Paninis
Tomato, Basil & Fresh Ricotta Crostini
Crudités Platter, Roasted Onion & Bleu Cheese Dressing
Mango Skewers, Cayenne, Lime & Fresh Cilantro
Tuna Sushi Rolls
Inverted Nachos
Smoked Salmon on Rye, Horseradish Crème
Vegetable Egg Rolls, Tamarind Honey Dipping Sauce

Tier 3 - \$39.00 per person

Coconut Curry Shrimp Tempura, Guava Barbeque Sauce
Prosciutto wrapped Asparagus, Lemon Vinaigrette & Reggiano
Bacon Wrapped Sea Scallops & Jumbo Shrimp
Carnitas Tasajo Rolls, Ancho Chile 'Ketchup', Charred Corn Salsa
Peanut Tempura Rock Shrimp, Ancho-Soy Vinaigrette
Green Apple Pancakes, Lemon Crème Fraiche & Ossetra Caviar
Won Ton Crisps, Tuna Tartare, Wasabi, Ginger & Cucumber
Tequila Lime Shrimp, Ruby Red Grapefruit & Shallot Mojo
Brochette of Lamb with Blood Orange & Mint Jelly
Crab Legs with Lemon Beurre & Cocktail Sauce

Tier 2 - \$29.00 per person

Roasted Corn & Smoked Cheese Quesadilla, Chile-Lime Crème
Tomatoes stuffed w/ Herbed Goats Cheese
Baked Brie En Croute, Seasonal Fruit & Gourmet Crackers
Baked Clams, Parslied Potato Aioli & Focaccia Bread Crumbs
Prosciutto Wrapped Fresh Melon
Brochette of Blackened Filet Mignon
Roasted Eggplant Alla Caprese
Tempura Shrimp Sushi Rolls
Tomato, Basil & Fresh Mozzarella on Crostini
Capicola & Monterey Jack Wagon Wheels

Tier 4 - \$49.00 per person

Grilled Lamb Chops, Sour Orange Mint Mojo
Crab Empanadas, Creole Remoulade
Lobster & Shrimp Cocktail, Tomato-Horseradish Coulis
Smoked Salmon, Lemon Crème Fraiche & Beluga Caviar
Lamb Moussaka Dolmahs, Tatziki
Sesame Seared Ahi Tuna, Cucumber, Lemon & Wasabi
Beef Carpaccio on Crostinis, Onion Confit & Green Peppercorn Aioli
Brochette of Elk Tenderloin with Cranberry Bomb
Cocktail Beef Wellington with Béarnaise Sauce

Hors d'oeuvres
A la Cart

Cold

((Priced Per 4 Dozen))

Jumbo Shrimp Cocktail, Horseradish, Tomato Coulis- **\$144**
Beef Tenderloin Carpaccio Canapé, Green Peppercorn Aioli & Onion Confit- **\$48**
Won Ton Crisps, Tuna Tartare & Sweet Thai Chili Sauce- **\$48**
Smoked Salmon on Rye, Horseradish Crème & Fresh Chives- **\$48**
Roasted Eggplant Alla Caprese- **\$32**
Endive Spears stuffed with Dungeness Crab Meat & Red Pepper Mayonnaise- **\$48**
Red Deer Tenderloin Carpaccio Canapé, Lingonberry Cream- **\$52**
Tuna Sushi Rolls- **\$72**
Tempura Shrimp Sushi Tolls- **\$96**
Smoked Trout Patè Canapé- **\$72**
Lobster Medallion, Tropical Fruit Salsa on Tostones- **\$128**
Sesame Seared Ahi Tuna, Wasabi, Ginger & Cucumber- **\$48.**
Ricotta Crostini W/ Tomato & Basil Pesto- **\$40**
Chili Cheesecake with Tortilla Chips- **\$64**

Hot

(Priced Per 4 Dozen)

Grilled Lamb Chops, Sour Orange-Mint Mojo-**\$96**
Shrimp Dumplings with Cilantro Aioli-**\$64**
Coconut Shrimp Tempura, Spicy Blood Orange Marmalade-**\$96**
Brochette of Chicken – Jamaican Jerk or Curry Style-**\$72**
Thai Gold Bags with Dipping Sauce-**\$48**
Spanikopita, Cucumber, Mint & Yogurt-**\$72**
Roasted Corn & Smoked Cheese Quesadillas, Mango & Black Bean Salsa & Lime Crème-**\$64**
Sesame Seed Tidbits of Sirloin-**\$72**
Beef Tenderloin, Portabella & Gorgonzola Pockets-**\$52**
Assorted Gourmet Pizzettas-**\$64**
Baked Clams Casino, Saffron Aioli-**\$60**
Cocktail Beef Wellington with Béarnaise Sauce-**\$58**
Applewood Smoked Bacon Wrapped Sea Scallops & Shrimp-**\$96**
Prosciutto Wrapped Asparagus, Olive Oil & Reggiano-**\$72**
Brochette of Beef Tenderloin, Diane or Cajun Style-**\$56**
Brochette of Lamb with Blood Orange & Mint Jelly-**\$52**
Capicola & Monterey Jack Wagon Wheels-**\$48**
Inverted Nachos-**\$48**

Dinner Prix Fixe

No. 1

\$38.00 per person

Chef's Choice for Soup

House Salad

(Select 2 Entrees)

Sautéed Chicken Penne, w/artichokes, sundried tomatoes & olives in basil pesto creams

Basil Pesto Alfredo over linguini

Beef Tips & Mushrooms Bourguignon over fettuccini

Apple Tort, with Vanilla Bean Gelato

No. 2

\$45.00 per person

Applewood Smoked Bacon Soup Topped with Potato Crispy Shoestring Fries

Sautéed Mussels, Chile-White Wine & Roasted Garlic Broth, Roasted Country Bread

Caesar Salad, Shaved Grana Padana & Croutons finished with a touch of Basil Pesto

(Select 2 Entrees)

Grilled Salmon, shaved fennel-cucumber salad, tear drop tomatoes & basil oil

Chicken Breast, potato gnocchi, preserved lemon, tarragon & sherry

Steak au Poivre Vert, seared with green peppercorns, roasted garlic potatoes & barolo wine reduction

(Select 1)

Chocolate Truffle Torte, Chocolate Ganache & Raspberry Coulis

Apple Strudel, Vanilla Bean Gelato

No. 3

\$50.00 per person

Ratatouille Soup

Spinach, Ricotta, & Tasso Torte with roasted walnuts and panna granna

Caesar Salad, Shaved Grana Padana & Croutons finished with a touch of Basil Pesto

(Select 2 Entrees)

Pan Seared Maple Marinated Pork Loin with wild rice & grilled squash

Grilled Rainbow Trout Beurre Blanc with saffron basmati & grilled asparagus

Steak Diane with garlic mashed new red potatoes and roasted roma tomatoes

Citrus Roasted Cornish Game Hens with home fried root vegetables

(Select 1)

Homemade Cheesecake; (see dessert section's choices)

Lavender Crème Brulee with Fresh Berries

No. 4

\$58.00 per person

Roasted Eggplant Romesco & Basil Oil Soup

Crab Cakes Tasso Ham, Wilted Greens & Creole Remoulade

Jicama, Papaya & Watercress Roasted Pecan Dressing

(Select 3 Entrees)

Grilled Swordfish "Curry Style" with pablano-scallion basmati & avocado-yellow tomato salsa

New York Strip char-grilled with parsnip, potato & onion tarte & black olive-tomato veal glaze

Jamaican Jerk Chicken airline breast on saffron basmati, mango chutney & charred tomatoes

New Zealand Red Deer with lingonberry demi-glace, stilton stuffed twice baked Colorado red potatoes

(Select 1)

Baklava, Cinnamon Ice cream & Port Wine Syrup

Tarte Tatin, Vanilla Bean Gelato & Grand Marnier Anglais

No. 5

\$65.00 per person

Lobster Bisque Tarragon Crème Chantilly & Cognac

Foie Gras Seared on fresh watercress & blueberry gastric

Grilled Asparagus & Fennel Shaved Reggiano, Lemon Olive Oil

(Select 3 Entrees)

Rack of Lamb with braised peppers, rosemary potatoes galette, lemongrass-beet reduction

Ahi Tuna, char-grilled, wild mushrooms, tomato & olive compote w/ basil pesto

Duck Breast with sun dried cherries, chambord demi, roasted new potatoes & pan seared baby vegetables

Stilton Stuffed Filet Mignon with asparagus risotto and veal demi-glace

(Select 1)

Warm Chocolate Cake with Chocolate Pastry Cream, Chocolate

Ganache and Vanilla Gelato

Crème Brulee Tapioca, Fresh Berries & Almonds

Chef Stations

Carving chef charge - \$95.00

- Sautéed Shrimp** Roasted Peppers, Pernod & Garlic- **\$195.00 (per 50 pieces)**
Orecchiette Pasta Wild Mushrooms, Sundried Tomatoes & Port Wine Cream- **\$10.00 (per person)**
Oven Baked Pit Ham Kentucky Bourbon Sauce- **\$295.00 (serves 50)**
Havana Nuevo Pork Loin Tropical Fruit Salsa & Key Lime Mustard- **\$175.00 (serves 25)**
Slow Roasted Wild Turkey Giblet Gravy & Cranberry Relish- **\$295.00 (serves 40)**
Pepper Crusted Top Round Madiera Veal Jus- **\$440.00 (serves 75)**
Prime Rib with Au Jus and our Sour Horseradish Sauce- **\$260 (serves 20)**
Arista (Tuscan Herb Infused Pork Loin) with a Herb Au Jus- **\$175 (serves 25)**
Leg of Lamb with Roasted Root Vegetables and Lamb Jus- \$180 (serves 25)

Vegetarian Menu

- Fresh Vegetable Display, Roasted Onion Dip and Bleu Cheese
Moroccan Eggplant and Tomato Salad, Cumin Vinaigrette
Artichoke Salad, Turkish Style with Braised Onions
Classic Caesar Salad Station
Grilled Vegetable Display with Romesco Dressing
Sliced Fruit Display
Domestic and Import Cheese Display
Roasted Eggplant Lasagna with Portabella Mushrooms and Garlic Bread
Linguini a la Puttanesca
Pasta Marinara with Garlic Bread
Bow Tie Pasta, Smoked Swiss, Gouda, Roasted Peppers, Pesto Dressing

Specialty Displays

(All displays serve 50)

- Gourmet Fruit & Cheese Display** Domestic & Import Cheese w/ Seasonal Fruit & Gourmet Crackers- **\$ 265**
Colorado Smoked Salmon Platter With Traditional Garnishes- **\$ 220**
Grilled Vegetable Display w/ Charmoula Vinaigrette or Romesco- **\$ 185**
Antipasto Platter A variety of Smoked & Cured Meats w/ Marinated Vegetables & Olives, Assorted Whole-Grain Breads & Rolls- **\$ 235**
Vegetable Crudités With a choice of Dressings; Roasted Onion, Stilton Bleu Cheese, ranch or Granny Smith Apple & Yogurt- **\$ 175**
Sliced Fresh Fruit Display Sliced Seasonal Melons & Berries to include: Honeydew, Cantaloupe, Pineapple & Watermelon- **\$ 185**
Baked Brie en Croute Brie Encrusted w/ Layers of Phyllo Dough w/ seasonal Fruit & Gourmet Crackers- **\$ 245**
Mediterranean Sampler Including; Babaganouj, Hummus, Capriata & Fried Olives w/ Grilled Pita Chips- **\$ 195**
Gravlox Traditional or Neu World Style Accompanied by Bagels, Cream Cheese & Traditional Garnishes- **\$ 235**

Breakfast Menus

Breakfast Buffet

Assorted Juice, Low Fat & Non Fat Milk, Sliced Fruit Display, Yogurt Fruit and House made Granola, Fresh Breakfast Pastries, Toasted Bagels with Smoked Salmon and Cream Cheese, Scones & Muffins with Butter and Jellies, Home Fried Potatoes with Peppers and Onions, Smoked Bacon and Sausage, Chef's Daily Egg Special, Coffee, Decaf and Assorted Teas

Special Occasion Brunch Buffet

Scrambled Eggs, Lobster Benedict with Truffle Hollandaise, Grande Marnier French Toast, Applewood Smoked Bacon and Country Sausage, Home Fried Potatoes with Peppers and Onions. Sliced Seasonal Fruit Display, Fresh Baked Pastries, Tarte Tatin, Toasted Bagels with Smoked Salmon & Cream Cheese, Assorted Cereals with Fresh Berries, Milk, & Yogurt. Antipasta Platter, Baked Brie in Phyllo Dough with Seasonal Fruit and Crackers, Whole Fruit Cornucopia.

Vista Bahn Continental

Assorted Juices, Low Fat & Non Fat Milk, Sliced Seasonal Fruits, Yogurt Fruit & House Made Granola, Muffins & Bagels with: Butter, Jellies, and Cream Cheese, Coffee, Decaf & Assorted Teas

Meeting Break Refreshments

Social

Spicy Premium Nuts, Roasted Onion Dip with Bagel Chips, Fresh Baked Cookies & Brownies, Soft Baked Pretzels with Mustard.

Finger Paninis

Turkey Pesto & Red Onion, Spicy Capicola & Salami with Mozzarella, Smoked Turkey with apples & Brie, Grilled Chicken, Roasted Peppers & Tapenade.

Platters

Domestic and Imported Cheese Display, Ploughman's Platter...Grilled Sausage Marinated Vegetables and Cheese, Grilled Fruit and Cheese Platter, Sliced Fruit Platter.

Healthy Break

Assorted Bagels and Muffins with Jellies, Crudités Platter with Apple-Yogurt Dressing, Fruit, Granola and Yogurt.

Soup

(This is a small selection of what is available)

(All soup \$5 unless marked otherwise)

Applewood Smoked Bacon & Potato
Creamy Mushroom, Dry Sac Sherry & Gruyere
Vegetarian Garden
French Onion
Chicken Tortilla, Queso Blanco & White Corn Rajas
Beer & Cheese, Garlic Croutons
Roasted Tomato & Fennel, Saffron Aioli & Garlic Crostini
New Mexican Pork and Green Chili Stew
Lobster Bisque - \$6

Desserts

Pecan Pie with Chocolate and Bourbon Cream
Granny Smith Apple Tart with Vanilla Bean Gelato
Warm Chocolate Cake with Chocolate Pastry Cream and Smothered with Chocolate Ganache
Black Cherry & Peach Cobbler with Vanilla Bean Gelato
Crème Brulee with Fresh Berries and Crisp Almond Wafer
Tiramisu, Mascarpone Cheese with hints of Espresso & Caribbean Rum
Chocolate and Hazelnut Meringue with Sambuca Cream
Apple Strudel Vanilla Bean Gelato
Baklava Cinnamon Ice cream & Port Wine Syrup
Tarte Tatin Vanilla Bean Gelato & Grand Marnier Anglaise
Warm Fruit Cobbler a la mode with Homemade Caramel
Homemade Cheesecake; choice of Lemon, Pumpkin, Peanut Butter, Strawberry, Turtle, Lavender, Vanilla & Chocolate Swirl, Vanilla & Raspberry Swirl, Lime

Tap Room and Sanctuary

Options for the Bar

Cash Bar

Guests who wish to consume a beverage can always walk up to the bar and pay cash for their own beverage.

Hosted Bar

To host the bar for the evening, (or for a predetermined amount of time) we require a valid credit card prior to the event.

Open Bar

This term is used when the organization or hosts of the event will carry the entire cost of the beverages their guests order throughout the duration of the event. The Gratuity is also the responsibility of the host or organization.

Customized Drink Menus

Using key phrases within your organization we can customize a Specialty Drink Menu. On the cover, we can use your company logo and on the inside cover we can let your employees or group know what beverages are available to them for the evening. This is a great way to customize your party and make it truly unique.

Bottled Wine

The Cash Bar and The Open Bar are the (2) most popular options. However, if wine by the bottle is being considered, we can satisfy some of the most difficult wine requests. Wine by the bottle adds a wonderful touch to any sit-down dinner.

V.I.P Rooms (2)

The Mountain Room

\$500 for room, per evening (8pm – close)
Included, \$200 room rental & \$300 bar tab
Hors d'oeuvre menus available
Cocktail waitress and doorman provided

King's Court

\$1000 for room, per evening (8pm-close)
Hors d'oeuvre menus available
Cocktail waitress and doorman provided

Tap Room and Sanctuary

Food & Beverage Policy

All **Food & Beverage**, including alcoholic beverages, by law must be purchased through the Taproom or Sanctuary.

Please try to keep to the scheduled meal and function times outlined on your Banquet Event Sheet. Advance notice of time changes can usually be accommodated; however tardiness with no notice may be subject to additional charges for food & labor. Special dietary needs can be accommodated with prior notice. Your Banquet Event sheet must be finalized with a guaranteed guest count on the date specified on the Event Sheet. The guarantee is not subject to reduction. The event will be based on the actual guest count or the guaranteed guest count, whichever is greater and will, in no case, be less than the guaranteed guest count.

A preliminary guarantee (Credit Card) will be required to confirm reservation at the booking. A final guest guarantee is due seven working days prior to the event date. Banquet Event Sheets will confirm final details for your event. Banquet Event Sheets will be reviewed and signed by the Event /Sales Manager and client at least two weeks prior to event. For some events, fifty percent of estimated food and beverage expenditure may be due prior to the event, to reserve the date of the event. Your Event Manager will estimate your food and beverage expenditure based on the number of guests and menu items. The remainder of the estimated balance and any further charges incurred are due on departure at the end of the event. In the event of a cancellation, all deposits may be forfeited at the Tap Room / Sanctuary discretion.

The Tap Room / Sanctuary will not assume or accept the responsibility for damage to or loss of any merchandise or articles. The client is responsible for payment of any damages to the Tap Room / Sanctuary caused by any group member in your event.

Thank You!

Items To Give Thought

- Taproom has (2) rooms, Front is nice for 80-100 people, Back Room is great for 40-60.
- Sanctuary is divided into (2) Floors. Downstairs holds up to 150 people for Cocktails, 75-100 sit-down, The Sanctuary's penthouse dance floor will hold up to 75-100, both floors will hold as many as 300 for cocktails. Also the Sanctuary has (2) VIP Rooms that hold up to 25 people per room.
- Pick your bar option. - Do you want wine by the bottle with dinner? - Decorations????
- Music, you supply, we supply. Sanctuary does have state of the art sound system.
- Live Music can be set in either the Taproom-front, or either floor of Sanctuary.
- Seven decks throughout the 2 Venues
- Children are welcome for any suitable event.