



# BLACK DIAMOND BISTRO



## EVENT MENU

# BREAKFAST

## BREAKFAST BUFFETS

### **BIRDS OF PREY | \$28 pp**

- Fresh sliced seasonal fruit
- Individual fruit yogurts
- Assorted cereals and house made granola
- Assorted breakfast breads, pastries, bagels, cream cheese, fruit preserves, and butter
- Steel cut oatmeal

### **BALD EAGLE | \$35 pp**

- Fresh sliced seasonal fruit
- Individual fruit yogurts
- Assorted cereals and house made granola
- Assorted breakfast breads, pastries, bagels, cream cheese, fruit preserves, and butter
- Steel cut oatmeal
- Fluffy scrambled eggs
- Breakfast potatoes
- Applewood smoked bacon

### **ENHANCEMENTS | \$7 pp**

Biscuits and gravy

Egg, ham, tomato, and cheese croissants

Breakfast burritos with eggs, cheese, potatoes, sausage, peppers, and green chile sauce

Challah French toast with warm maple syrup, house made fresh berry coulis, and butter

Waffles with warm maple syrup, freshly whipped cream, and house made fresh berry coulis

Buttermilk pancakes with warm maple syrup, house made fresh berry coulis, and butter

Quiche Florentine with tomato, spinach, and parmesan cheese

Eggs benedict with Canadian bacon and hollandaise sauce on a toasted English muffin

Colorado breakfast sausage or chicken apple sausage

## BREAKS

### A LA CARTE BREAKS

#### MORNING SNACKS

- Biscotti (dz) \$20
- Fresh whole fruit (dz) \$30
- Assorted muffins (dz) \$30
- Assorted pastries (dz) \$32
- Variety of granola/energy bars (dz) \$32
- Assorted bagels with cream cheese (dz) \$36

#### AFTERNOON DELIGHTS

- Fresh baked brownies (dz) \$35
- Fresh baked cookies (dz) \$32
- Variety of candy bars (dz) \$32
- Snack mix per (2 lb) \$34
- Goldfish per (2 lb) \$34
- Pretzel sticks (2 lb) \$34
- Mixed nuts (2 lb) \$37
- House made trail mix (2 lb) \$37

#### BEVERAGES

- Regular coffee (per 1.5 gallons) \$60
- Decaffeinated coffee (per 1.5 gallons) \$60
- Assorted hot teas (per 1.5 gallons) \$60
- Hot cider (per 1.5 gallons) \$60
- Hot chocolate (per 1.5 gallons) \$60
- Freshly brewed iced tea (per gallon) \$35
- Lemonade (per gallon) \$35
- Assorted sodas (each) \$4
- Aqua Panna bottled water (each) \$5
- San Pellegrino sparkling water (each) \$5
- Bottled juice (each) \$5
- Red Bull Regular/Diet (each) \$7

## SPECIALTY BREAKS

### DAYBREAK | \$16 pp

- Assorted muffins
- Assorted pastries
- Biscotti
- Regular and decaf coffee

### HEALTH NUT | \$14 pp

- House made trail mix
- Assorted fruit yogurts
- Assorted granola/energy bars
- Seasonal whole fruit
- Freshly brewed iced tea
- Lemonade

### CHOCOHOLIC | \$15 pp

- Fresh baked fudge brownies
- Chocolate chip cookies
- Assorted candy bars
- Malted milk balls
- Iced tea
- Lemonade

### CINCH | \$16 pp

- Assorted cheeses
- Variety of crackers
- Vegetable crudité's with ranch dip
- Freshly brewed iced tea
- Lemonade

### APRES | \$15 pp

- Tortilla chip
- Fresh guacamole
- Salsa
- Freshly brewed iced tea
- Lemonade

## LUNCH BUFFETS

Includes iced tea, lemonade, cookies and brownies

### SOUPS & SALAD LUNCH BUFFET | \$35 pp

Served with artisan baked rolls and butter

#### SOUPS | Select One

- Potato leek soup
- New England clam chowder
- Wild mushroom soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Homestyle chicken noodle soup

#### SALADS | Select Two

- Arugula salad with cantaloupe, berries, and prosciutto
- Caesar salad
- Mixed greens with berries, candied Pecans, and Haystack goat cheese
- Iceberg wedge with applewood smoked bacon, tomatoes, and Maytag blue cheese
- Penne pasta salad with kalamata olives, tomatoes, cucumbers, and feta cheese

Add grilled chicken \$9 pp or salmon \$13 pp

### GOURMET SANDWICH LUNCH BUFFET | \$39 pp

Served with house salad, pasta salad, and potato chips

#### Select Two

- Black forest ham and swiss cheese with whole grain mustard, lettuce, tomato, onion on a demi-baguette
- Roasted turkey with applewood smoked bacon, provolone, basil aioli, lettuce, and tomatoes on a ciabatta roll
- Roast beef with cheddar cheese, lettuce, Tomatoes, and onions on a demi-baguette
- Muffuletta with ham, capicola, salami, provolone, lettuce, tomatoes, and olive relish on a ciabatta roll
- Albacore tuna salad with kalamata olives, anchovy dressing, lettuce, and tomatoes on a demi-baguette
- Grilled vegetable wrap with onions, spinach, Haystack goat cheese, and balsamic vinaigrette

## LUNCH BUFFETS

### ARTISAN PIZZA LUNCH BUFFET | \$37 pp

Served with house salad

#### Select Three

##### MARGHERITA

Fresh mozzarella, basil pesto, and sliced tomatoes

##### VEGETARIAN

Baby spinach, roasted mushrooms, tomatoes, red peppers, and caramelized onions

##### GREEK

Kalamata olives, sliced tomatoes, feta cheese, artichokes, and red peppers

##### CARNIVORE

Pepperoni, sausage, capicola, and salami

##### ITALIAN

Salami, red peppers, olives, ricotta, and roasted garlic

##### OMNIVORE

Pepperoni, sausage, mushrooms, caramelized onions, red peppers, and olives

### MEXICAN FIESTA LUNCH BUFFET | \$45 pp

- Tortilla chips with salsa and guacamole
- Lettuce, tomatoes, cheese, and sour cream
- Corn and flour tortillas
- Refried beans
- Spanish rice
- Grilled chicken fajitas
- Pork carnitas

### WILD WEST LUNCH BUFFET | \$45 pp

- House salad
- Potato salad
- Slow roasted pulled pork
- Herb roasted chicken
- Cowboy beans
- Seasonal vegetables
- Pickles, onions, and BBQ sauce

## PLATED LUNCH

### 3-COURSE PLATED LUNCH | \$55 pp

Includes iced tea and lemonade

#### SOUPS & SALADS | Select One

- Potato leek soup
- New England clam chowder
- Palisade tomato soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Homestyle chicken noodle soup
- Caesar salad
- Mixed greens with berries, candied Pecans, and Haystack goat cheese
- Arugula salad with cantaloupe, berries, and prosciutto
- Greek salad with arugula, vine ripened tomatoes, kalamata olives, and feta cheese
- Iceberg wedge with applewood smoked bacon, tomatoes, and Maytag blue cheese

#### ENTREES | Select Two

- Grilled flat iron steak with diane sauce and frites
- Penne pasta with roasted butternut squash, mushrooms, and sage cream sauce
- Buttermilk fried chicken with potato salad and coleslaw
- Grilled salmon with tabbouleh salad and cucumber raita
- Balsamic glazed pork loin with caramelized onion jus, creamed corn polenta, and zucchini

#### DESSERTS | Select One

- Warm peach cobbler
- Flourless chocolate cake
- New York cheesecake
- Callebaut chocolate mousse
- Fresh berry parfait

## APPETIZERS

### PASSED/PLATED APPETIZERS | \$4 per piece

- Spinach and artichoke profiteroles
- Spinach and feta spanakopita
- Mozzarella, basil, and tomato bruschetta
- Hummus and roasted red pepper bruschetta
- Goat cheese and roasted red pepper bruschetta
- Prosciutto wrapped asparagus with lemon aioli
- Thai glazed fried shrimp
- Mushroom and boursin profiteroles

### PASSED/PLATED APPETIZERS | \$5 pp

- Caramelized onion flatbread with blue cheese
- Vegetable spring rolls with cilantro with ponzu
- Chicken satay with sweet garlic chili sauce
- Grilled chicken quesadillas
- Grilled veggie quesadillas
- Mini quiches
- Pork pot stickers with ponzu
- Crab cakes with caper remoulade
- Beef satay with Thai peanut sauce

### APPETIZER PLATTERS

Each platter serves 25 guests

#### FRUIT TRAY | \$200

Assorted fresh seasonal fruits

#### ANTIPASTO TRAY | \$325

Assorted meats, cheeses, olives, peppers, marinated artichokes, and grilled vegetables

#### VEGETABLE CRUDITE TRAY | \$175

Assorted sliced vegetables with buttermilk ranch dip

#### CHEESE BOARD | \$250

Chef's selection of imported and domestic cheeses served with assorted crackers

#### SMOKED SALMON PLATTER | \$325

Bagel chips, smoked salmon, cream cheese, tomatoes, onion, capers, and chopped egg



## DINNER

### DINNER BUFFETS

Includes iced tea and lemonade

#### MEXICAN FIESTA DINNER | \$58 pp

- House salad with cilantro-lime vinaigrette
- Tortilla chips with salsa and guacamole
- Lettuce, tomatoes, cheese, and sour cream
- Corn and flour tortillas
- Refried beans
- Spanish rice
- Marinated steak fajitas with grilled poblano peppers and onions
- Chicken fajitas with grilled poblano peppers and onions
- Pork carnitas
- Homemade brownies and assorted cookies

#### LITTLE ITALY | \$60 pp

- Garlic bread
- Antipasto tray
- Caesar salad
- Pasta primavera alfredo
- Chicken parmesan
- Meat or vegetarian lasagna
- Tiramisu

#### WESTERN HOEDOWN | \$60 pp

- Corn bread
- House salad
- Crispy home fries
- Cowboy baked beans
- Roasted potato salad
- Seasonal vegetables
- BBQ ribs
- Herb roasted chicken
- Brisket
- Warm peach cobbler

# DINNER BUFFETS

## BUILD YOUR OWN | \$65 pp

### SOUPS & SALADS

#### Select Two

- Arugula salad with cantaloupe, berries, and prosciutto
- Caesar salad
- Greek salad with arugula, vine-ripened tomatoes, kalamata olives, and feta cheese
- Mixed greens with berries, candied pecans, and Haystack goat cheese
- Iceberg wedge with applewood smoked bacon, tomatoes, and Maytag blue cheese
- Potato leek soup
- New England clam chowder
- Wild mushroom soup
- Palisade tomato soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Homestyle chicken noodle soup

### ENTREES | Select Two

- Pan-seared Alaskan salmon
- Herb roasted chicken
- Balsamic glazed pork loin with caramelized onion jus
- Grilled Angus sirloin steak
- Porcini tortellini with butternut squash and sage cream

### SIDES | Select Two

- Rosemary red potatoes
- Garlic whipped mashed potatoes
- Crispy corn polenta
- Roasted seasonal vegetables
- Haricot verts
- 3 cheese macaroni and cheese
- Summer squash with cherry tomatoes

### DESSERTS

#### Select One

- Flourless chocolate cake with creme anglaise
- Warm Palisade peach cobbler with Chantilly cream
- New York cheesecake with fresh berry coulis
- Brioche bread pudding with bourbon caramel sauce
- Vanilla bean panna cotta with blackberry coulis
- Tiramisu

### DESSERT ADD-ONS

#### SMORES DISPLAY | \$5 pp

- Graham crackers
- Marshmallows
- Hershey's milk chocolate

#### PETIT DESSERT DISPLAY

#### \$15 pp | Select Four

- Lemon tart with fresh berries
- Vanilla bean panna cotta with blackberry coulis
- Cheesecake bites
- Almond cake with berries and whipped cream
- Callebaut chocolate mousse cups with espresso cream
- Chocolate dipped strawberries

## PLATED DINNERS

3 COURSE | \$80 pp

### SOUPS & SALADS | Select One

- Potato leek soup
- New England clam chowder
- Palisade tomato soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Homestyle chicken noodle soup
- Caesar salad
- Mixed greens with berries, candied Pecans, and Haystack goat cheese
- Arugula salad with cantaloupe, berries, and prosciutto
- Greek salad with arugula, vine ripened tomatoes, kalamata olives, and feta cheese
- Iceberg wedge with applewood smoked bacon, tomatoes, and Maytag blue cheese

### ENTREES | Select Two

Basil crusted salmon with braised fennel, olives, tomatoes, and crispy polenta

Pan-seared Colorado chicken breast with fingerling potatoes and sauteed vegetables

Honey glazed pork chop with creamed corn polenta, zucchini, and ancho chile sauce

Colorado striped bass with crispy polenta and ancho chile sauce

Angus New York strip with garlic mashed potatoes, haricots verts, and bearnaise sauce

Wild mushroom ravioli with butternut squash and sage cream

### PLATED DESSERT | Select One

Flourless chocolate cake with creme anglaise

Lemon tart with fresh berries

Warm peach cobbler with Chantilly cream

New York cheesecake with fresh berry coulis

Brioche bread pudding with bourbon caramel sauce

Vanilla bean panna cotta with blackberry coulis

Callebaut chocolate mousse with espresso cream

Fresh berry parfait with Grand Marnier pastry cream

## PLATED DINNERS

**DUO ENTREES | \$70 pp**

**SOUPS & SALADS | Select One**

- Potato leek soup
- New England clam chowder
- Palisade tomato soup
- Olathe corn bisque
- Roasted butternut squash soup
- Chimayo chicken tortilla soup
- Homestyle chicken noodle soup
- Caesar salad
- Mixed greens with berries, candied pecans, and Haystack goat cheese
- Arugula salad with cantaloupe, berries, and prosciutto
- Greek salad with arugula, vine ripened tomatoes, kalamata olives, and feta cheese
- Iceberg wedge with applewood smoked bacon, tomatoes, and Maytag blue cheese

**DUO PLATE OPTIONS | A tasting of two of our most popular items on one plate**

Pan seared Colorado chicken breast with grilled salmon, gratin potatoes, and broccolini

Grilled sirloin steak and jumbo shrimp with twice baked potato cake and haricots verts

Angus New York strip steak and Maryland crab cake with fingerling potatoes and summer squash

Roasted pork and seared salmon with crispy polenta and ancho chile sauce

**PLATED DESSERT | Select One**

Flourless chocolate cake with creme anglaise

Lemon tart with fresh berries

Warm peach cobbler with Chantilly cream

New York cheesecake with fresh berry coulis

Brioche bread pudding with bourbon caramel sauce

Vanilla bean panna cotta with blackberry coulis

Callebaut chocolate mousse with espresso cream

Fresh berry parfait with Grand Marnier pastry cream

## KIDS MENU

Children under age 12. Include fresh fruit salad and fresh baked cookie.

**SELECT ONE FOR THE GROUP | \$18 pp**

Macaroni and cheese

Individual pepperoni pizzas

Spaghetti with red sauce and parmesan cheese

Grilled cheese sandwich with French fries

Crispy chicken tenders with French fries

Hamburger with French fries

## COCKTAILS

### DRINK OPTIONS | HOSTED OR CASH BAR

\$150 per bartender

#### CALL BRANDS | \$9 per drink

MAY INCLUDE :

- Tanqueray gin
- Sky vodka
- Stoli vodka
- Bacardi rum
- Captain Morgan's rum
- El Jimador tequila
- Peligroso tequila
- Jim Beam bourbon
- Jack Daniels whiskey
- Dewar's scotch
- Seagram's 7
- Canadian Club

#### PREMIUMS | \$10 per drink

MAY INCLUDE :

- Bombay Sapphire gin
- Ketel One vodka
- Breckenridge vodka
- Belvedere vodka
- Grey Goose vodka
- Johnny Walker red
- Patron silver
- Herradura silver
- Meyers dark rum
- Crown Royal whiskey
- Knob Creek bourbon whiskey
- Glenfiddich
- 10th Mountain rye

#### DOMESTIC BEER | \$5 per drink

- Bud
- Bud Light
- Coors
- Coors Light

#### IMPORTS & MICRO BREWS | \$6 per drink

- Corona
- Stella Artois
- Fat Tire
- Sam Adams lager
- IPA
- Blue Moon
- Select Colorado microbrews

#### WINE | \$8 per glass | \$32 per bottle

- House red or white

\*\* Personalized menu available for premium and vintage wines

## COCKTAILS

### DRINK OPTIONS | BANQUET BAR PACKAGE PRICING

#### HOUSE WINE & BEER PACKAGE

- First hour \$14 pp
- Additional hour \$8 pp

#### CALL COCKTAIL PACKAGE

- First hour \$18 pp
- Additional hour \$10 pp

#### PREMIUM COCKTAIL PACKAGE

- First hour \$20 pp
- Additional hour \$12 pp

## TERMS & GUIDELINES

### GUARANTEES

In arranging for private functions, the attendance must be specified and communicated to the Event Manager by (7) seven working days prior to the event. This number will be considered a guarantee, not subject to reduction, and charges will be the guaranteed number or actual attendance, whichever is greater. If a guarantee is not given to the Hotel by 12:00 noon on the day it is due, the number(s) on the Contract will become the guarantee. The Hotel cannot be responsible for identical service for more than 5% over guarantee.

### PRICES

While we make every attempt not to increase prices once your selections have been made, economic conditions dictate that we have this flexibility. All prices are subject to change.

### TAX & SERVICE CHARGES

Menu prices do not include 9.99% taxes and a 24% service charge.

### COLORADO LAW

All food and beverage must be purchased from The Charter at Beaver Creek in accordance with Colorado State Law. Wedding cakes are an exception to the rule. Our Colorado food and beverage license prohibits us from wrapping up any unused food or carrying food over from one function to another. The Colorado State Division of Alcoholic Beverages and Tobacco regulates the sale of alcoholic beverages. The Charter is responsible for the administration of those regulations. Colorado law prohibits alcoholic beverages to be brought in or taken out of the restaurant and meeting spaces.

### SMALL GROUPS

Additional service charge of \$100 may apply on groups smaller than 15 people.

### AUDIO/VISUAL

A wide selection of audio/visual equipment and services are available on a rental basis. Audio visual arrangements must be made (7) seven days in advance of your function and ordered through the Hotel.

### ENTERTAINMENT

All entertainment within the Restaurant and Patio must conclude no later than 10:00 pm. This is in respect to other hotel guests. This is in accordance with Beaver Creek ordinances.