

MASTER'S GRILLE

Sunrise Selections

Colorado National Breakfast Burrito

Scrambled Eggs, Sausage, Our Chef's own Green Chili and Cheese, Nestled in a Warm Tortilla Individually Foil Wrapped
\$5 per guest

Boulder Breakfast

Yogurt and Granola, Fresh Fruit, Assortment of Danishes, Muffins, Bagels and Cream Cheese
\$8 per guest

Continental Breakfast

An Assortment of Muffins and Danishes And an array of the freshest fruit we can find!
\$6 per guest

Country Style

Scrambled Eggs, Apple Wood Bacon, Breakfast Potatoes, a Display of Fresh Fruit and Assorted Pastries
\$12 per guest

Master's Breakfast

Scrambled Eggs, Master's Green Chili, Sausage Links, Apple Wood Smoked Bacon, Home Fries, Biscuits & Gravy, Pastries & a Fresh Fruit Display
\$14 per guest

Add a Chef Manned Omelet Station to any Breakfast Buffet for an Additional \$5 per guest

Breakfast A La Carte

Coffee Bar

Regular and Decaf
\$2 per guest

Coffee and Juice Bar

Regular and Decaf Coffee, Apple Juice and Orange Juice
\$3 per guest

Displayed Presentations

Serves 20 People

Hand Cut Potato Chips \$35

French Onion Dip

Fresh Tortilla Chips \$35

House Made Salsa

Domestic Meats & Cheese Board \$75

*Aged Cheddar, Baby Swiss, Colby, Pepper Jack
Cheeses Hard, Salami, Prosciutto*

Garden Fresh Grilled Vegetables \$80

Variety of Seasonal Grilled Vegetables

Atlantic Smoked Salmon \$80

*Cream Cheese, Diced Tomato, Table Rye Toast,
Hard-Boiled Eggs, Red Onions, Capers*

Season's Finest Crudités \$40

*Assortment of Fresh Vegetables, Hummus, Garden
Ranch*

Fruit Platter \$60

Assortment of Seasonal Fruit w/ Yogurt Dip

Antipasto Platter \$80

*Imported Italian Meats & Cheeses, Olives, Fresh
Veggies, Crostini*

Warm Artichoke-Spinach Dip \$60

Toasted Breads, Crackers

Hors D'oeuvres

Butler Passed or Displayed

Based on Per Guest

Mini Chicken Cordon Bleu Bites \$2.50

Mini Chicken Quesadillas \$2.50

CU Buffalo Hot Wings \$2.50

**Beef & Vegetable Kabobs w/ Taziki Sauce
\$3.00**

Swedish/Marinara Meatballs \$2.50

Mini Maryland Crab Cakes \$3.00

Vegetarian Spring Rolls \$2.50

**Apple Wood Bacon Wrapped
Sea Scallops \$3.00**

Classic Bruschetta \$2.50

Crab Stuffed Mushrooms \$2.50

Tuscan Pizza \$2.50

Beef Sliders \$2.50

Wild Mushroom Tartlet \$2.00

Chicken Sate \$2.50

Shrimp Cocktail \$3.00

Mini Beef Wellington \$3.00

Customize Your Event

Buffet Style or Custom Pricing Plated Options

Custom Pricing Available, Minimum 20pp for Buffet

\$25 per person

Each Selection includes:

(1) Salad (1) Vegetable (1) Starch

Herb Roasted Turkey Breast

Spiral Sliced Pit Ham

Roast Beef

Pork Loin

Herb Roasted Chicken

Chicken Parmesan

Chicken Cacciatore

Substitute from one of the following options for an additional \$2pp

Citrus Based Grilled Shrimp Skewer

Herb Encrusted Pork Medallions

7 oz Grilled Salmon Filet

8 oz Bistro Steak

Substitute from one of the following for an additional \$4pp

Chef Manned Carving Stations (multiple options)

Shrimp & Scallop Skewer, Saffron Sauce

Shrimp Scampi

Salads

Tossed Mixed Greens

Italian Caprese

Creamy Cabbage Slaw

Classic Caesar

Fresh Fruit

Pesto Pasta Salad

Red Skin Potato

Vegetables

Grilled Seasonal Medley

Grilled Asparagus

Summer Ratatouille

Honey Glazed Carrots

Broccolini

Garden Squash Blend

Starch

Garlic Mashed Potatoes

White Cheddar Mashed Potatoes

Yukon Gold Potatoes

Baby Red Potatoes

Rice Pilaf

Cous-Cous

Quinoa

Customize Your Event

The Patio Barbeque \$17

Charbroiled Burgers and Bratwursts served with Potato Chips, Coleslaw, Baked Beans, Traditional Accompaniments, Sliced Cheeses and Assorted Cookies

Colorado National BBQ \$30

Baby Back Pork Ribs, Chicken 1/4's, and Slow Roasted BBQ Pork Shoulder served with Skin-on Mashed Potatoes, Country Gravy, Corn Cobettes, Cabbage Slaw, Corn Bread Muffins and Honey Butter

Mediterranean Buffet \$27

Lamb Kabobs, Green Salad, Cous Cous, Panzanella, Pasta Salad, Yogurt Tzatziki Sauce, Pita Bread and Parsley Leafs

Classico Italian \$20

Baked Meat Lasagna and Grilled Chicken Alfredo w/ Pasta, Meatballs or Spicy Italian Sausage in Grilled Peppers and Onions, Fresh Garlic Bread and Caesar Salad

Asian Buffet \$27

Mongolian Beef, Handmade Veggie Wontons, Fried Rice, Soba Noodle Salad, Sweet and Sour Chicken and Check Curry Soup

Tex-Mex Buffet \$23

Marinated Chicken and Seasoned Ground Beef served with Crispy Taco Shells and Soft Tortillas, House Made Guacamole, Refried Beans, Spanish Rice, Sour Cream, Shredded Cheese, Jalapenos, Diced Tomatoes, Shredded Lettuce, Chips and House Made Salsa

Desserts

Guinness Cheesecake \$4

Fruit cobbler \$4

Chocolate Mousse \$4

Brownie/Cookie Assortment \$2

Cannoli \$2.50

Panna Cotta \$4

Specialty Cake Variety (request pricing)

Three Tiered Chocolate Fountain

Displayed with Fresh Fruit Nuggets, Brownie Bites, Rice Krispie Chunks, Marshmallows, Lady Fingers and Cookies

\$8 per person, Minimum 30pp

Beverage Service

The CNGC Bar is fully stocked

Beverage Options

Hosted Bar: Host Pays for All Beverages

(Host may choose to set a limit in which the bar staff will notify the host should the tab reach the limit)

Cash Bar: Guests Pay for All Beverages

Kegs: \$350 for Domestic Beer; \$425 for Premium Beer

Wine: Case of House Wine \$220 (Prices may vary depending on selection)

Drink Tickets: \$5ea Include Non Alcoholic, House Wine, Well Liquors and Draft Beer

Regular Beverage Pricing

Domestic Draft Beer \$3.75

Micro/Import Draft \$4.25

Wells \$5

Premium \$7

Top Shelf \$8-\$10

House Wine \$6

Premium Wine \$7-\$10

Champagne Toast® \$2

Non Alcoholic Beverages \$2

Premium Liquors

Absolute, Jack Daniels, Tanqueray, Bacardi, Cuervo Gold, Dewars White Label

Top Shelf

Grey Goose, Kettle One, Bombay Sapphire, Oban, Crown XR

Enhancements

Dance Floor12x12 \$500

Additional Bar\$150

Microphone\$40

Projector w/ Screen\$40

Cake Cutting\$75

Security\$75 per hour

Additional Tables, Chairs, Custom Linens, Flowers, Centerpieces and Decorating Services can be all arranged by our Event Coordinator