

Menu 1. The Flatirons

3 Course Dinner \$50 Per Person (plus tax & gratuity)

This includes the custom printed menus, custom table set up, wait staff and 3 Course Dinner. Beverages are additional.

First Course – Salad

Mixed Greens Salad with sherry vinaigrette *or* **The Soup of the Day** served with fresh bread

Second Course – Entrée

**((Choose 4 Entrees for your custom menu))*

Prime Rib -8oz cut of our Boulder Cork signature all-natural beef Prime Rib Roast. Served with au jus, horseradish cream sauce, and house smoked mashed potatoes (Can be prepared Gluten Free)

Grilled Chicken Breast -Marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes (*Gluten Free*)

Fresh Fish -Chef's nightly feature (changes daily). Fresh fish served with seasonal vegetables and a side (Can be prepared Gluten Free)

Grilled Salmon and Baked Chile -Salmon filet in a roasted tomato sauce, paired with a baked stuffed chile, black beans and jasmine rice (Gluten Free)

Grilled Shrimp Skewer -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Pasta Primavera -Penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese (Vegetarian)

Grilled Cauliflower Steak -In a roasted tomato sauce with chimichurri and wild mushrooms (Vegan)

Third Course – Dessert

Boulder Cork's Famous Mud Pie *or* **Sorbet with fresh berries**

Menu 2. The Foothills

4 Course Dinner \$57 Per Person (plus tax & gratuity)

This includes the custom printed menus, custom table set up, wait staff and 4 Course Dinner. Beverages are additional.

First Course – Appetizer

**((Choose to have a Sit-Down Plated Appetizer Course or if space in your room allows an Appetizer Buffet Course))*

Sit-Down Plated Appetizer Course: Shrimp Cocktail, Smoked Salmon or Steamed Artichoke

or

Appetizer Buffet Course: Variety of Shrimp Cocktail, Smoked Chicken Quesadilla, Fresh Mozzarella and basil pesto Crostini

Second Course – Salad

Mixed Greens Salad with sherry vinaigrette *or* **The Soup of the Day** served with fresh bread

Third Course – Entrée

**((Choose 5 Entrees for your custom menu))*

Prime Rib -8oz cut of our Boulder Cork signature all-natural beef Prime Rib Roast. Served with au jus, horseradish cream sauce, and house smoked mashed potatoes (Can be prepared Gluten Free)

Roast Tenderloin -6oz Sliced beef tenderloin served with wild mushrooms and mashed potatoes (Gluten Free)

Grilled Chicken Breast -Marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes (Gluten Free)

Chicken Enchiladas -Baked in our mild red chile enchilada sauce and served with black beans, guacamole and sour cream (Can be prepared Gluten Free)

Fresh Fish -Chef's nightly feature (changes daily). Fresh fish served with seasonal vegetables and a side (Can be prepared Gluten Free)

Grilled Shrimp Skewer -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Grilled Salmon and Baked Chile -Salmon filet in a roasted tomato sauce, paired with a baked stuffed chile, black beans and jasmine rice (Gluten Free)

Pasta Primavera -Penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese (Vegetarian)

Baked Chiles -Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans, jasmine rice, guacamole and sour cream (Vegetarian)

Grilled Cauliflower Steak -In a roasted tomato sauce with chimichurri and wild mushrooms (Vegan)

Quinoa Cakes -Served over greens with cucumbers, green onion, cherry tomatoes, salsa verde, Greek yogurt, avocado and sherry vinaigrette (Vegetarian, can be prepared Vegan)

Fourth Course – Dessert

Boulder Cork's Famous Mud Pie, NY Cheesecake with fresh strawberries *or* Sorbet with fresh berries

Menu 3. The Rockies

4 Course Dinner \$67 Per Person (plus tax & gratuity)

First Course – Appetizer

**((Choose to have a Sit-Down Plated Appetizer Course or if space in your room allows an Appetizer Buffet Course))*

Sit-Down Plated Appetizer Course: Shrimp Cocktail, Smoked Salmon or Steamed Artichoke

or

Appetizer Buffet Course: Variety of Shrimp Cocktail, Teriyaki Beef Roll-ups, Smoked Chicken Quesadilla, Fresh Mozzarella and basil pesto Crostini, Veggie Platter with Hummus

Second Course – Salad

Mixed Greens Salad with sherry vinaigrette, **Caesar** or **The Soup of the Day** served with fresh bread

Third Course – Entrée

**((Choose 5 Entrees for your custom menu))*

Prime Rib -8oz cut of our Boulder Cork signature all-natural beef Prime Rib Roast. Served with au jus, horseradish cream sauce, and house smoked mashed potatoes (Can be prepared Gluten Free)

Filet & Lobster Oscar -8oz filet mignon paired with a lobster tail, bearnaise sauce and asparagus (Gluten Free)

Roast Tenderloin -6oz Sliced beef tenderloin served with wild mushrooms and mashed potatoes (Gluten Free)

Grilled Chicken Breast -Marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes (Gluten Free)

Chicken Enchiladas -Baked in our mild red chile enchilada sauce and served with black beans, guacamole and sour cream (Can be prepared Gluten Free)

Grilled Swordfish -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Fresh Fish -Chef's nightly feature (changes daily). Fresh fish served with seasonal vegetables and a side (Can be prepared Gluten Free)

Sea Scallops -In a chili lime butter sauce, served with sweet mashed potatoes and seared spinach (Gluten Free)

Grilled Shrimp Skewer -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Pasta Primavera -Penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese (Vegetarian)

Baked Chiles -Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans, jasmine rice, guacamole and sour cream (Vegetarian)

Grilled Cauliflower Steak -In a roasted tomato sauce with chimichurri and wild mushrooms (Vegan)

Quinoa Cakes -Served over greens with cucumbers, green onion, cherry tomatoes, salsa verde, Greek yogurt, avocado and sherry vinaigrette (Vegetarian, can be prepared Vegan)

Fourth Course – Dessert

Boulder Cork's Famous Mud Pie, Crème Brûlée, NY Cheesecake with fresh strawberries *or* Sorbet with fresh berries

Menu 4. The Colorado

4 Course Dinner \$72 Per Person (plus tax & gratuity)

First Course – Appetizer

**((Choose to have a Sit-Down Plated Appetizer Course or if space in your room allows an Appetizer Buffet Course))*

Sit-Down Plated Appetizer Course: Lobster Ravioli, Shrimp Cocktail, Smoked Salmon *or* Steamed Artichoke

or

Appetizer Buffet Course: Variety of Shrimp Cocktail, Hot Crab Dip, Teriyaki Beef Roll-ups, La Quercia Prosciutto and Cheese Selection and Veggie Platter with Hummus

Second Course – Salad

Cork Salad- Arugula, grapes, macadamia nuts, blue cheese crumbles and a citronette dressing,

Caesar *or* **The Soup of the Day** served with fresh bread

Third Course – Entrée

**((Choose 6 Entrees for your custom menu))*

NY Strip -14oz all natural beef grilled to temperature and served with wild mushrooms and mashed potatoes

Prime Rib -11oz cut of our Boulder Cork signature all-natural beef Prime Rib Roast. Served with au jus, horseradish cream sauce, and house smoked mashed potatoes (Can be prepared Gluten Free)

Filet & Lobster Oscar -8oz filet mignon paired with a lobster tail, bearnaise sauce and asparagus (Gluten Free)

Grilled Chicken Breast -Marinated in Dijon, served with a wild mushroom sauce, seared spinach and mashed potatoes (Gluten Free)

Chicken Enchiladas -Baked in our mild red chile enchilada sauce and served with black beans, guacamole and sour cream (Can be prepared Gluten Free)

King Salmon -Grilled and served with lemon butter, smashed Yukon gold potatoes and broccolini

Grilled Swordfish -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Fresh Fish -Chef's nightly feature (changes daily). Fresh fish served with seasonal vegetables and a side (Can be prepared Gluten Free)

Sea Scallops -In a chili lime butter sauce, served with sweet mashed potatoes and seared spinach (Gluten Free)

Grilled Shrimp Skewer -served over jasmine rice with stir fried vegetables and a ginger soy butter sauce

Pasta Primavera -Penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese
(Vegetarian)

Baked Chiles -Anaheim chiles stuffed with Monterey Jack cheese, Haystack feta and served with black beans, jasmine rice, guacamole and sour cream (Vegetarian)

Grilled Cauliflower Steak -In a roasted tomato sauce with chimichurri and wild mushrooms (Vegan)

Quinoa Cakes -Served over greens with cucumbers, green onion, cherry tomatoes, salsa verde, Greek yogurt, avocado and sherry vinaigrette (Vegetarian, can be prepared Vegan)

Fourth Course – Dessert

Boulder Cork's Famous Mud Pie, Crème Brûlée, NY Cheesecake with fresh strawberries, Affogato or Sorbet with fresh berries