

# Menu 1. Bronze

## 3 Course Dinner \$55 Per Person (plus tax & gratuity)

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

### First Course - Salad

**Mixed Greens Salad** with sherry vinaigrette or **Caesar Salad**, served with fresh bread (*Can be prepared Gluten Free*)

### Second Course - Entrée

**Choose 4 Entrees** for your custom menu

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

**Flatiron Steak** -with chimichurri sauce, roasted potatoes and grilled carrots (*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 choice of fresh fish served with seasonal sides (*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** -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, can be prepared Vegan*)

**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** (*Gluten Free*),

# Menu 2. Silver

## 4 Course Dinner \$65 Per Person (plus tax & gratuity)

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

### First Course - Appetizer

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

**Sit-Down Plated Appetizer Course:** Shrimp Cocktail (*Gluten Free*),  
Caprese Skewer (*Gluten Free*) or Grilled Artichoke (*Gluten Free*)

or

**Appetizer Buffet Course:** Variety of Shrimp Cocktail (*Gluten Free*), Chicken Quesadillas, and Fresh Mozzarella and Basil Pesto Crostinis

### Second Course - Salad

**Mixed Greens Salad** with sherry vinaigrette or **Caesar Salad**,  
served with fresh bread (*Can be prepared Gluten Free*)

### Third Course - Entrée

Choose **5 Entrees** for your custom menu

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

**Flatiron Steak** -with chimichurri sauce, roasted potatoes and grilled carrots (*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

**Fresh Fish** -Chef's choice of fresh fish served with seasonal sides (*Can be prepared Gluten Free*)

**Grilled Shrimp** -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, can be prepared Vegan*)

**Baked Chiles** -anaheim chiles stuffed with monterey jack cheese, 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*)

### **Fourth Course - Dessert**

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

# Menu 3. Gold

## 4 Course Dinner \$77 Per Person (plus tax & gratuity)

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

### First Course - Appetizer

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

#### **Sit-Down Plated Appetizer Course:**

Shrimp Cocktail, Caprese Skewer, Baked Chile or Grilled Artichoke

or

**Appetizer Buffet Course:** Choose a variety of any **3 Appetizers**

- Shrimp Cocktail (Gluten Free)
- Hot Crab Dip (Can be prepared Gluten Free)
- Prosciutto and Cheese Board (Can be prepared Gluten Free)
- Chicken Quesadilla
- Fresh Mozzarella and Basil Pesto Crostini
- Caprese Skewers (Gluten Free)
- Stuffed Mushroom Caps
- Veggie Platter with Hummus (vegan)

### Second Course - Salad

**Mixed Greens Salad** with sherry vinaigrette, **Caesar Salad** or **Wedge Salad**, served with fresh bread (Can be prepared Gluten Free)

### Third Course - Entrée

Choose **5 Entrees** for your custom menu

**Teriyaki Sirloin** -marinated and grilled, with teriyaki sauce, jasmine rice and stir-fry vegetables

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

**Flatiron Steak** -with chimichurri sauce, roasted potatoes and grilled carrots (Gluten Free)

**Pepper Steak** -grilled filet mignon, with peppercorn sauce, house-smoked mashed potatoes and broccolini (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

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

**Fresh Fish** -Chef's choice of fresh fish served with seasonal sides (*Can be prepared Gluten Free*)

**Rocky Mountain Rainbow Trout** -pan seared, with BBQ butter, smoked mashed potatoes and seared spinach

**Sake Salmon** -marinated in ginger and sake, grilled and served with a ginger-soy butter sauce, jasmine rice and stir-fry vegetables

**Pasta Primavera** -penne pasta served with seasonal vegetables, fresh herbs and parmesan cheese (*Vegetarian, Vegan upon request*)

**Baked Chiles** -anaheim chiles stuffed with monterey jack cheese, 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*)

#### **Fourth Course - Dessert**

**Boulder Cork's Famous Mud Pie, Crème Brulé (*Gluten Free*), NY Cheesecake with fresh strawberries, or Sorbet with fresh berries (*Gluten Free*)**

# Menu 4. Platinum

## 4 Course Dinner \$90 Per Person (plus tax & gratuity)

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

### First Course - Appetizer

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

**Sit-Down Plated Appetizer Course:** Teriyaki Beef Skewer, Smoked Salmon, Shrimp Scampi Skewer (*Gluten Free*), or Grilled Artichoke(*Gluten Free*)

or

**Appetizer Buffet Course:** Choose a variety of any **4 Appetizers**

- Shrimp Cocktail (*Gluten Free*)
- Hot Crab Dip (*Can be prepared Gluten Free*)
- Beef Carpaccio (*Can be prepared Gluten Free*)
- Prosciutto and Cheese Board (*Can be prepared Gluten Free*)
- Teriyaki Beef Roll-ups
- Chicken Quesadilla
- Stuffed Mushroom Caps
- Fresh Mozzarella and basil pesto Crostini
- Veggie Platter with Hummus (vegan)

### Second Course - Salad

**Cork Salad** with blue cheese crumbles, macadamia nuts, and grapes with a citronette, **Mixed Greens Salad** with sherry vinaigrette, **Caesar** or **Wedge Salad** served with fresh bread (*Can be prepared Gluten Free*)

### Third Course - Entrée

Choose **6 Entrees** for your custom menu

**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*)

**NY Strip** -grilled and served with Cork potatoes and broccolini (*Gluten Free*)

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

**Teriyaki Sirloin**- Marinated and grilled, with teriyaki sauce, jasmine rice and stir-fry vegetables

**Bone-In ribeye** +\$15 Supplemental Charge- Served with Cork Potatoes and Broccoli (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

**King Salmon**- Grilled and served with lemon beurre blanc, lemon and herbed smashed yukon gold potatoes and broccoli (Gluten Free)

**Fresh Fish** -Chef's choice of fresh fish served with seasonal sides (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** -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, Vegan upon request)

**Baked Chiles** -anaheim chiles stuffed with monterey jack cheese, 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)

### **Fourth Course - Dessert**

**Boulder Cork's Famous Mud Pie, Crème Brûlée (Gluten Free) , NY Cheesecake with fresh strawberries or Sorbet with fresh berries (Gluten Free) or Affogato**