

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*)

Prime Sirloin -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*)

Prime Sirloin -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)

Prime Sirloin -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 **3 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 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 Salmon -Served with lemon beurre blanc, lemon and herbed smashed yukon gold potatoes and broccolini (*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 Brulé(*Gluten Free*) , **NY Cheesecake with fresh strawberries or Sorbet with fresh berries**(*Gluten Free*) or **Affogato**