

THE INN  
*At*  
ASPEN



COLORADO

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CATERING

2017

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Thank you for your interest in holding your event at the Inn at Aspen. Our Catering & Special Events team is here to assist you in planning a memorable event in one of our conference rooms or outside on our beautiful lawn.

The Inn at Aspen offers the perfect venue to host intimate gatherings with the scenic backdrop of Buttermilk Mountain. We have 2 newly renovated event rooms that can accommodate between 20 to 200 guests. In addition, we have our restaurant space that features an outdoor patio or private dining in the Station Room that can accommodate up to 50 guests.

Hotel accommodations include 122 hotel rooms and suites complete with all the comforts for an unforgettable mountain stay. We look forward to having the opportunity to host you and your guests!



## **Menu Planning**

Our Event Manager is available to help coordinate every detail of your food and beverage experience. Catering menus are available and a great guide in helping plan your event menu, however, we are able to customize your menu to accommodate your specific needs. Menu selections are due 30 days prior to event date. Final menu selections are due 2 weeks prior to event date.

## **Guarantee**

Your minimum guaranteed attendance is due at noon MST, 5 business days prior to your event date and cannot be reduced after that time. Increases after this date are subject to availability of product and menu substitutions may occur. If a guarantee is not received, the most recent expected number of guests will become the minimum guarantee. If your attendance increases the day of the event, each additional meal will be billed at 1.5 times the menu price.

## **Bar**

In accordance with Colorado State Law, all bars are to be closed at 1:45 a.m. and all alcoholic beverages are to be removed by 2:00 a.m. There is absolutely no outside alcohol allowed to be served or consumed on property.

## **Service Charge & Aspen Tax**

A taxable service charge of 21% is added to all food & beverage items. Aspen sales tax for all events at The Inn at Aspen is currently 6.9% and is subject to change.

## **Deposit & Payment Schedule**

A 50% deposit is required at the time of contract for the food menu. Final payment is due within 48 hours of receipt of final bill.

## **Staffing**

Server Staffing Guidelines

Breakfast & Lunch Buffets: 1 Server per 25 Guests

Dinner Buffets: 1 Server per 25 Guests

Breakfast, Lunch Plated: 1 Server per 15 Guests

Dinner Plated: 1 Server per 15 Guests

Bartender: 1 per 50 Guests

Additional labor requests can be accommodated for additional fees.

## **Vendors**

Any meals provided for vendors must be pre-arranged through your Events Manager and paid for by the client.

## BREAKFAST

All breakfast Buffets include fresh Orange Juice, Grapefruit Juice, Apple Juice, and Freshly Brewed Regular & Decaffeinated Coffee with Assorted Teas; served with Milk, Honey & Lemon.

### HOME TEAM BREAKFAST - \$17.95/person

Add \$5/person for groups with less than 20 people

#### Entrees (Choose Two)

Scrambled Eggs, Choice of Cheese (American, Cotija, Monterey Jack, Sharp Cheddar)  
Greek Yogurt, Granola, Blueberries, Local Honey  
French Toast, Syrup, Choice of 3 Accompaniments  
Pancakes, Choice of 3 Accompaniments  
(Local Honey, Whipped Cream, Cinnamon Sugar, Apple Pecan Chutney, Candied Pepitas,  
Roasted Almonds, Roasted Pecans, Sliced Bananas)  
Oatmeal, Apple Pecan Chutney  
Smoked Salmon, Crème Fraiche, Red Onion, Capers, H&H Bagel (add \$4/person)

#### Sides (Choose One)

Anson Mills Grits  
Tater Tots  
Breakfast Potatoes

#### Premium Sides (Choose One)

Seasonal Fruit  
House Cured & Smoked Bacon  
House Breakfast Sausage Patties  
Sliced House Made Linguica Sausage  
Mashed Avocado, Sea Salt

#### Grains (Choose One)

H&H Bagels  
English Muffin  
Corn or Flour Tortilla  
White/Wheat Bread

### BREAKFAST TACO BAR - \$18.95/person

Add \$5/person for groups with less than 20 people

#### Includes Scrambled Eggs & Corn Tortillas

Pico de Gallo, Smoked Corn Salsa Verde & Pickled Carrot & Jalapeno salsas  
Monterey Jack & Sharp Cheddar Cheese, Crema, & Cilantro

#### Sides (Choose Two)

Black Beans  
Ground Chorizo  
Ground Breakfast Sausage  
Sliced House Made Linguica Sausage  
House Cured & Smoked Bacon  
Smoked Salmon (add \$4/person)

## **DELUXE BREAKFAST TACO BAR - \$20.95/person**

Add \$5/person for groups with less than 20 people

**Includes Scrambled Eggs & Corn Tortillas  
Pico de Gallo, Salsa Macha, Mole, & Smoked Corn Salsa Verde  
Cotija Cheese, Mixed Greens, Grilled Corn Esquites, Charred Poblano Peppers, Pickled  
Onions, Guacamole, Crema, & Cilantro**

### **Sides (Choose Two)**

Black Beans  
Ground Chorizo  
Ground Breakfast Sausage  
Sliced House Made Linguica Sausage  
House Cured & Smoked Bacon  
Smoked Salmon (add \$4/person)

## **BRUNCH**

All breakfast Buffets include fresh Orange Juice, Grapefruit Juice, Apple Juice, and Freshly Brewed Regular & Decaffeinated Coffee with Assorted Teas; served with Milk, Honey & Lemon.

## **MAROON BELLS BRUNCH - \$20.95/person**

Add \$5/person for groups with less than 20 people

### **Entrees (Choose Two)**

Greek Yogurt, Granola, Blueberries, Local Honey  
French Toast, Cinnamon Sugar, Whipped Cream, Local Honey, Syrup, Blueberries  
Enchiladas, Baked Eggs, Chorizo, Black Beans, Cotija Cheese, Monterey Jack Cheese, Red Sauce  
Baked Cheese Grits, Breakfast Sausage, Grilled Chiles  
Egg Casserole, Spinach, Gruyere Cheese  
House Cured & Smoked Salmon, Crème Fraiche, Red Onion, Capers, H&H Bagel (add \$4/person)

### **Sides (Choose One)**

Anson Mills Grits  
Tater Tots Casserole  
Roasted or Shredded Breakfast Potatoes  
Smoked Gouda Mac and Cheese  
Cucumber and Tomato Salad

### **Premium Sides (Choose One)**

Seasonal Fruit  
House Breakfast Sausage Patties  
House Cured & Smoked Bacon  
Mashed Avocado, Lime, Sea Salt

### **Grains & Such (Choose One)**

Local Corn Tortillas  
H&H Bagels  
English Muffins  
French Bread

### **Extras (\$2/piece)**

Deviled Eggs  
Chicken Cracklin'

## LUNCH

All lunch Buffets include Iced Tea, Sweet Tea, Lemonade and Water.

### AJAX SALAD BAR

**\$20.95/person or \$16.95/person w/o Protein**

Add \$5/person for groups with less than 20 people

**Includes Grilled Bread & Assorted Cookies**

### Greens (Choose Two)

Mixed Greens, Baby Romaine, Kale, Spinach, Arugula

### Sides (Choose Two)

Black Beans  
Pulled Pork  
Pulled Chicken  
Turkey – Pulled Dark Meat  
Turkey – Sliced White Meat (add \$1/person)  
Chopped Brisket (add \$2/person)  
Smoked Salmon (add \$4/person)

### Sides (Choose Four)

Heirloom Tomatoes  
Toasted Pepitas  
Toasted Pecans  
Roasted Almonds  
Crumbled Cotija Cheese  
Shaved Parmesan  
Crumbled Blue Cheese  
Shaved Fennel  
Avocado

### Sides (Choose Four)

Cucumbers  
Grilled Corn  
Celery  
Carrot  
Jalapenos  
Monterey Jack Cheese  
Sharp Cheddar Cheese  
Cilantro Leaves  
Parsley Leaves

### Dressing (Choose Two)

Lemon Vinaigrette  
Caesar  
Chimichurri  
Smoked Poblano Vinaigrette  
Chipotle Ranch  
Blue Cheese  
Honey- Balsamic Vinaigrette  
Red Wine Vinaigrette  
Lemon Vinaigrette

**SOUTH OF THE BORDER BAR - \$18.95/person**

Add \$5/person for groups with less than 20 people

**Includes Corn Tortillas**

**Pico de Gallo, Pickled Carrot & Jalapeno & Smoked Corn Salsa Verde  
Mixed Greens, Cole Slaw, Crema, Monterey Jack & Sharp Cheddar Cheese**

**Sides (Choose Two)**

Black Beans  
Pulled Pork  
Pulled Chicken  
Grilled Vegetables  
Smoked Turkey (add \$1/person)  
Ground House Made Chorizo (add \$2/person)  
Chopped Brisket (add \$2/person)  
Sliced House Made Linguica Sausage (add \$2/person)  
Smoked Salmon (add \$4/person)

**DELUXE TACO BAR - \$20.95/person**

Add \$5/person for groups with less than 20 people

**Includes Corn Tortillas**

**Salsa Roja, Salsa Macha, Mole, & Smoked Corn Salsa Verde  
Cotija Cheese, Mixed Greens, Grilled Corn Esquites, Charred Poblano Peppers, Pickled  
Onions, Guacamole, Crema, & Cilantro**

**Sides (Choose Two)**

Black Beans  
Pulled Pork  
Pulled Chicken  
Grilled Vegetables  
Smoked Turkey (add \$1/person)  
Chopped Brisket (add \$2/person)  
Sliced House Made Linguica Sausage (add \$2/person)  
Ground House Made Chorizo (add \$2/person)  
Smoked Salmon (add \$4/person)

## **TIEHACK SOUP & SANDWICH - \$20.95/person**

Add \$5/person for groups with less than 20 people

Includes Assorted Cookies

### **Soups (Choose Two)**

Vegetarian Tomato Bisque  
Beef Stew  
Chicken Noodle  
Vegetarian White Bean  
Smoked Chicken & White Bean Chili  
Brunswick Stew  
Vegetarian Potato Vichyssoise  
Vegetarian Sorrel & Spinach  
Vegetarian Cucumber & Tomatillo

### **Sandwiches/Wraps (Choose Two)**

Smoked Turkey Club, House Cured Ham, House Cured & Smoked Bacon, Lettuce, Vine Ripened Tomato, Swiss Cheese, Parsley-Lemon Aioli  
House Cured Ham, Sharp White Cheddar, Arugula, Lemon Vinaigrette, Multi-Grain Bread  
House Cured Pastrami, Whole Grain Mustard, Marble Rye Bread  
Smoked Turkey Wrap, Mixed Greens, Corn Esquites, Guacamole, Pepitas, Salsa Roja, Poblano Vinaigrette  
BLT, House Cured & Smoked Bacon, Vine Ripened Tomato, Lettuce, Harris Aioli, Multi-Grain Bread  
Vegetarian Avocado Wrap, Mixed Greens, Guacamole, Heirloom Tomatoes, Lemon Vinaigrette  
Vegetarian Grilled Zucchini & Red Onion, Avocado, Vine Ripened Tomato, Alfalfa Sprouts, Parsley-Lemon Aioli, Multi-Grain Bread  
Pulled Pork or Pulled Chicken, Brioche Bun, Choice of BBQ Sauce  
Smoked Turkey, Brioche Bun, Choice of BBQ Sauce  
Chopped Brisket, Brioche Bun, Choice of BBQ Sauce (add \$1/person)

BBQ Sauces: Red, Sweet Red, Hot, Home Team Hot Sauce, Mustard, White, Pepper Vinegar

## **DESSERTS**

\$10/person

Creamy Banana Pudding  
Key Lime Pie  
Flourless Chocolate Cake  
Tiramisu  
Chocolate Brownies



## BBQ DINNER BUFFETS

All Dinner Buffets include Iced Tea, Sweet Tea, & Lemonade.

Assorted Cookies

Add \$5/person for groups with less than 20 people

### HOME TEAM BBQ - \$36/person

(Choose Two)

Pulled Pork  
Pulled Chicken  
Smoked Turkey  
Chopped Brisket

### ASPEN BBQ - \$46/person

(Choose Two)

Roasted Chicken  
St Louis Cut Ribs  
Smoked Salmon Filets  
Linguica Sausage

### BBQ Sides (Choose Two)

Smoked Gouda Mac & Cheese  
Cole Slaw  
Baked Beans  
Collard Greens  
Brunswick Stew  
Smoked Chicken & White Bean Chili  
Cucumber & Heirloom Tomato Salad

### Salads (Choose One)

Traditional Caesar  
Southwest Salad  
Iceberg Wedge  
Tomato & Mozzarella  
Mixed Green Salad  
Kale & Brussel Sprout Salad  
Home Team Salad

BBQ Buffets are served with Onions, Pickles & Buns and Home Team Sauces.

## DINNER BUFFETS

All Dinner Buffets below include choice of two proteins, two sides, salad and rolls.

Add \$5/person for groups with less than 20 people

### BUTTERMILK BUFFET- \$46/person

(Choose Two)

Smoked Prime Rib  
Pork Chop  
Jumbo Shrimp  
Vegetarian Pasta

### COLORADO BUFFET - \$60/person

(Choose Two)

Superior Farms Rack of Lamb  
Alamosa Springs Striped Bass  
Boulder Natural Roasted Chicken  
Paonia 7x New York Strip Steak

### ROARING FORK BUFFET- \$46/person

Requires Chef Carving Station - \$100 Chef Fee

(Choose Two)

Garlic Crusted Prime Rib  
Smoked Turkey Breast  
Honey Glazed Pork Loin  
Sliced Beef Brisket

### **Sides (Choose Two)**

Sautéed Spinach, Asparagus, Jasmine Rice, Haricot Verts, Au Gratin Potatoes, French Lentils, Whipped Potatoes, Grilled Seasonal Vegetables

### **Salads (Choose One)**

**Caesar**, Baby Romaine, Reggiano, Grilled French Bread

**Baby Mixed Greens**, Green Cabbage, Fennel, Cilantro, Parsley, Celery, Jalapenos, Chimichurri, Lemon Vinaigrette

**Home Team Salad**, Baby Mixed Greens Grilled Corn, Heirloom Tomatoes, Cucumber, Pepitas, Poblano Vinaigrette

**Iceberg Wedge**, Blue Cheese Crumbles, House Cured & Smoked Bacon, Red Onion, Heirloom Tomatoes, Blue Cheese Dressing

**Vine Ripe Tomatoes**, Burrata, Basil, Balsamic Reduction

**Kale, Brussel Sprouts**, Pine Nuts, Carrots, Avocado, Cabra Blanca Chevre, Champagne Vinaigrette

**Baby Mixed Greens**, House Cured & Smoked Lardons, Candied Pecans, Green Apples, Balsamic-Honey Vinaigrette

## **DINNER BUFFETS**

The Dinner Buffet below includes choice of two proteins, two sides, salad and rolls.

### **ITALIAN BUFFET- \$46/person**

(Choose Two)

Chicken alla Milanese

Spaghetti, Brisket Meatballs, Pomodoro Sauce

Grilled Organic Scottish Salmon

Madeira Braised Veal Osso Buco

Vegetarian Eggplant Parmesan

### **Sides (Choose Two)**

Brussel Spouts

Polenta

Roasted Potatoes

Broccoli Rapini

Marinated & Grilled Artichokes

White Beans

Sautéed Peas

### **Salads (Choose One)**

**Caesar**, Baby Romaine, Reggiano, Grilled French Bread

**Baby Mixed Greens**, Green Cabbage, Fennel, Cilantro, Parsley, Celery, Jalapenos, Chimichurri, Lemon Vinaigrette

**Home Team Salad**, Baby Mixed Greens Grilled Corn, Heirloom Tomatoes, Cucumber, Pepitas, Poblano Vinaigrette

**Iceberg Wedge**, Blue Cheese Crumbles, House Cured & Smoked Bacon, Red Onion, Heirloom Tomatoes, Blue Cheese Dressing

**Vine Ripe Tomatoes**, Burrata, Basil, Balsamic Reduction

**Kale, Brussel Sprouts**, Pine Nuts, Carrots, Avocado, Cabra Blanca Chevre, Champagne Vinaigrette

**Baby Mixed Greens**, House Cured & Smoked Lardons, Candied Pecans, Green Apples, Balsamic-Honey Vinaigrette

## HORS d'OEUVRES

- Smoked Chicken Wing**, Alabama White Sauce - \$3.50/piece
- Belgian Endive**, Whipped Herb Chevre - \$3.50/piece
- Home Team Deviled Eggs** - \$3.50/piece
- Pimento Cheese Sandwiches**, Arugula - \$3.50/piece
- Heirloom Tomato Bruschetta**, Burrata, Balsamic Reduction - \$4/piece
- Boudin Balls**, Remoulade - \$4/piece
- Aroncini**, Honey-Mustard Sauce - \$4/piece
- Cucumber Tea Sandwiches**, Lemon & Parsley Mayo - \$4/piece
- Chicken Salad Sandwiches**, Arugula, Dijon Mayo - \$4/piece
- Smoked Mussels Salad**, Potato Gaufrettes, Parsley - \$4/piece
- Biscuits**, Pulled Pork, Slaw, Red BBQ Sauce - \$4/piece
- Bacon & Grits Fritter**, Spicy Mustard Sauce - \$4/piece
- Crispy Polenta Squares**, Cherry Tomatoes, Balsamic - \$4/piece
- Blue Cheese Stuffed Heirloom Cherry Tomatoes**, Herbs - \$4/piece
- Caramelized Onion & Gruyere Tartelettes** - \$5/piece
- Pork Belly Skewer**, Lemon Sweet Tea & Thyme Glaze, Red Grape - \$5/piece
- Mini Tostada**, Smoked Chicken, Esquites, Salsa Roja, Cotija, Cilantro - \$5/piece
- Butter Bean Puree Bruschetta**, Wild Mushrooms, Reggiano,  
Lemon Vinaigrette \$5/piece
- Mini Pulled Pork Tacos**, Guacamole, Crema, Salsa - \$5/piece
- Chicken Liver Pate**, Crostini, Berry Preserves - \$5/piece
- Pork Meatballs**, Harissa Aioli - \$6/piece
- Seared Sea Scallop**, American Caviar, Citrus Vinaigrette, Potato Chip - \$6/piece
- Shrimp Salad**, Cucumber Crisp, Baby Herbs - \$6/piece
- Mini Crab Cakes**, Bacon Remoulade, Baby Herbs - \$7/piece
- Chopped Beef Brisket Crostini**, Horseradish Cream - \$7/piece
- Seared Tuna**, Whipped Potato, Potato Chip, Honey-Soy Reduction,  
Baby Herbs - \$7/piece
- Tempura Alaskan King Crab**, Spicy Mayo - \$10/piece
- House Cured & Smoked Salmon**, Toast Point, Crème Fraiche, Chives - \$7/piece

## STATIONS

- Vegetable Crudités Platter**, Home Made Dip - \$12/person
- Fresh Seasonal Fruit Platter**, Fruit Dip - \$12/person
- Imported & Domestic Cheese Platter**, Assorted Crackers & Crostini's- \$14/person
- Local Artisan Cheese Platter**, Assorted Crackers & Crostini's- \$16/person
- Meat & Cheese Platter**, Chef's Choice Meat & Cheese,  
Assorted Crackers & Crostini's- \$18/person

## PLATED DINNERS

The Dinner Buffet below includes choice of two proteins, two sides, salad and rolls.

### Entrees (Choose Two)

Vegetarian Pasta, Castelvetrano Olives, Capers, Reggiano, Roasted Tomato Sauce - \$45/person  
Eggplant Parmesan, Garlic, Reggiano, Tomatoes, Basil, Mozzarella, Breadcrumbs - \$45/person  
Roasted Chicken, Thyme & Garlic Oil - \$60/person  
Organic Scottish Salmon, Citrus Beurre Blanc - \$65/person  
Berkshire Pork Chop, Apple & Whole Grain Mustard Sauce or Chimichurri - \$65/person  
Jumbo Shrimp, Citrus Beurre Blanc or Chimichurri - \$65/person  
Veal Osso Bucco, Smoked Marsala Jus - \$70/person  
Smoked Prime Rib, Horseradish Crème, Natural Jus - \$75/person  
Filet Mignon, Béarnaise Sauce or Red Wine Demi - \$75/person  
New York Strip, Béarnaise Sauce or Red Wine Demi - \$75/person  
Roasted Rack of Lamb, Red Wine Demi Sauce or Chimichurri - \$80/person

### Sides (Choose Two)

Whipped Potatoes, Cream, Butter  
Au Gratin Potatoes  
French Lentils with Vegetable Mirepoix  
Haricot Verts, Shallot & Butter  
Jasmine Rice  
Sautéed Spinach, Garlic, Lemon, Sea Salt  
Fried Brussel Sprouts, Parmigiano Reggiano, Lemon  
Grilled Seasonal Vegetables

### Salads (Choose One)

Caesar, Baby Romaine, Parmigiano  
Reggiano, Grilled French Bread

**Mixed Green Salad**, Green Cabbage, Shaved Fennel,  
Cilantro, Parsley, Celery  
Shaved Jalapeno, Chimichurri, Lemon Vinaigrette

**Home Team Salad**, Grilled Corn, Heirloom Tomatoes,  
Cucumber, Toasted Pepitas, Smoked Poblano Vinaigrette

**Wedge**, Ice Berg Lettuce, House Smoked Bacon, Heirloom Tomatoes,  
Blue Cheese Crumbles, Red Onion

**Vine Ripe Tomatoes**, Burrata, Basil, Balsamic Reduction

**Kale**, Brussel Sprouts, Pine Nuts, Carrots, Avocado,  
Shaved Cabra Blanca Chevre, Champagne Vinaigrette

## **BAR**

### **Hosted Bar**

Person, Company or Association pays for all drinks on consumption

### **Cash Bar**

Each guest pays for his or her own drinks

#### **House Spirits \$8/beverage**

Cat Head Vodka, Spring 44 Gin, Jim Beam Bourbon, Plantation 3 Star Rum, Altos Blanco Tequila

#### **Premium Spirits \$10/beverage**

Titos Vodka, Hendriks Gin, Basil Hayden, Plantation 5 Year Rum, Milagro Tequila, Johnnie Walker Black

#### **Domestic Bottled Beer \$5/beverage**

Budweiser, Bud Light, Coors, Coors Light, Ultra

#### **Craft Bottled Beer \$7/beverage**

10 Barrel, Anderson Valley, Deschutes, Great Divide, Lagunitas, Modelo, New Belgium Rotational, Ninkasi, Odell, Oskar Blues, Steamworks, Upslope, Telluride

#### **Kegs**

**Domestic Draught Beer \$400-\$500**

**Craft \$600-\$700**

#### **House Wines \$40/bottle or \$9/glass (cash bar only)**

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Rose, Cabernet, Merlot, Pinot Noir, Malbec

#### **Classic Cocktail Selection \$12/beverage**

Moscow Mule, Old Fashioned, Margarita, Gin or Vodka Gimlet, Michelada

#### **Signature Frozen Drinks \$12/beverage**

Home Team Game Changer: Gold Caribbean Rum, Spiced Caribbean Rum, Orange Juice, Pineapple Juice, Cream of Coconut & a Dash of Nutmeg

Frozen Irish Coffee: Tullamore Dew, Hoodoo, Vietnamese Iced Coffee, Cocoa Bins & Smoked Salt

**Other:** Mineral Water \$3.25 – Soft Drinks \$3.25 – Red Bull \$70, 24 Pack

\*\*Additional beers, liquor and wines are available. Please inquire if you do not see what you are looking for. \*\*