



*Lion Square Lodge*

*2018*

*Catering Menu*

*Kirstie Lovelace*  
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## Breakfast

All breakfast buffets include fresh Orange Juice, Cranberry Juice, Freshly brewed & locally sourced regular coffee & decaffeinated coffee, assorted teas, honey, lemon, whole milk, 2% milk and almond milk.

All buffets are served for one and a half hours and require 25 or more guests.

Prairie Pride: \$19/person

Individual assorted cereals, granola, fresh fruit platter & individual assorted yogurts

Mountain Man: \$26/person

Scrambled eggs, choice of bacon or sausage links, seasoned breakfast potatoes & choice of bagels or toast.

Bagels & Lox platter: \$18/person

Full assortment of traditional bagels and lox

Full Pack Brunch: \$32/person

Waffles, bagels, individual yogurts, spinach quiche, fresh fruit platter, choice of bacon or sausage & seasoned breakfast potatoes

Add assorted pastries \$2 /person

Add bacon and/or sausage \$3/ person

Add quiche or scrambled eggs \$4/person

Add fruit platter \$4/person

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## Breakfast Bars

All breakfast bars include fresh Orange Juice, Cranberry Juice, Freshly brewed & locally sourced regular coffee & decaffeinated coffee, assorted teas, honey, lemon, whole milk, 2% milk and almond milk.

All buffets are served for one and a half hours and require 25 or more guests.

### **Whole Fruit Bar: \$4.00/ person**

Seasonal fresh whole fruit

### **Breakfast Sandwich Bar: \$19/person + \$100 Chef fee**

Bagels, English Muffins or Toast with assorted meats and cheeses and eggs

### **Omelet Station: \$20/person + \$100 Chef fee**

Cheese, ham, bacon, red onion, peppers, mushrooms, spinach, tomatoes, avocado, Pico de Gallo

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## Lunch Salad & Sides

All lunch buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

### Salads:

#### Roasted Pear:

Toasted pumpkin seeds, Artichoke hearts, blue cheese crumbles & a vinaigrette dressing

#### Caesar:

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

#### Caprese:

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic reduction

#### Grilled Shrimp, Add \$2/person:

Grilled romaine lettuce, tomatoes, green onion, cilantro & ginger lime vinaigrette

#### House:

Chef's choice of seasonal vegetables on a bed of mixed greens & house-made dressing

### Sides:

Roasted parmesan garlic cauliflower, Thai chili glazed Brussel sprouts, braised Swiss chard and kale, sautéed spinach almondine, Saffron rice, sage and brown butter sweet potatoes, traditional tabbouleh, mushroom risotto

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## Lunch Buffets

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### **Barbeque Buffet: \$31/person**

Choice of 2 proteins, brisket, pulled pork, barbeque chicken breast, smoked turkey breast with all the fixins'

### **Taco Bar Buffet: \$28/person**

Choice of 2 proteins, Mahi Mahi, carne asada, pulled chicken, pork carnitas. Served with, Mexican vegetables, Oaxacan rice, black beans, guacamole, salsa, sour cream, tomatoes and shredded cheese

### **Italian Buffet: \$29/person**

Choice of 2 options, Chicken Florentine with fettuccini, shrimp scampi with tomato & white wine sauce  
grilled portabellas with Capellini, four cheese ravioli with marinara

### **Sandwich Buffet: \$28/person**

Tomato bisque with grilled cheese, add bacon or ham or turkey

### **Soup Selection: Add 1 soup for \$6/person**

Tomato bisque

Roasted garlic cauliflower soup

Smoked corn and poblano chowder

Buffalo bean chili

Potato Leek

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## Dinner Salad & Sides

All dinner buffets are served with fresh baked bread, & herb butter, lemonade & iced tea. Menu provides 1 salad and 2 sides per buffet.

All buffets are served for one and a half hours and require 25 or more guests.

### Salads:

#### Roasted Pear:

Toasted pumpkin seeds, Artichoke hearts, blue cheese crumbles & a vinaigrette dressing

#### Caesar:

Romaine lettuce, fresh croutons, parmesan cheese & house made Caesar dressing

#### Caprese:

Mixed greens, fresh mozzarella, Roma tomatoes, fresh basil & balsamic vinaigrette

#### Harvest:

Sliced avocado, pickled red onions, toasted pine nuts & tarragon vinaigrette

#### Roasted Beet Salad:

Arugula, puffed farro, seasonal beets & lemon vinaigrette (Add shrimp +\$2)

### Sides:

Garlic mashed potatoes, wild mushroom risotto, lemon & garlic brussel sprouts, roasted fingerling potatoes, roasted organic carrots, sautéed asparagus

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### **Mesa Verde Buffet: \$60/person**

Local Flat Iron Steak with pine nut chimichurri, Pasilla braised beef short ribs, Colorado Striped Bass with a smoked tomato salsa, Chickpea tamale with salsa verde

### **Rocky Mountain Buffet: \$70/person**

Rosemary Venison Filet with thyme demi-glace, Bison Meatloaf with mushroom gravy, Pan Seared Trout with beurre blanc, Wild mushroom quinoa salad

### **Home Comfort Buffet: \$50/person**

Southern fried chicken with mashed potatoes and green beans, Applewood smoked bacon cheeseburger and sweet potato fries or shoestring fries

### **Front Range buffet: \$75/person**

Colorado Rack of Lamb with rosemary jus, Marble Farms pork chop with wholegrain mustard sauce, Lemon and thyme roasted salmon filet, roasted beet and farro salad with arugula

### **Carving Stations: \$62/person + \$100 Chef fee**

Garlic & thyme crusted prime rib, agave-bourbon glazed pork loin, Bison filet, Smoked whole turkey

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## Plated Dinners

All plated dinners are served with fresh baked bread, & herb butter, lemonade, iced tea, regular & decaffeinated coffee.

All plated dinners require 25 or more guests.

**Duck Breast: \$65/person**

**Agave-Bourbon glazed pork chop: \$62/person**

**Surf & Turf: \$80/person (4oz filet & 3-4 shrimp)**

**Bison Meatloaf: \$64/person**

**Venison Filet: \$75/person**

**Lemon & Sage chicken breast: \$55/person**

**Local flat iron steak: \$60/person**

**Airliner chicken breast: \$62/person**

Sides may be based off buffet sides or customized to match your taste

Chef can customize or discuss if needed

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## Passed Hors d'oeuvre

Tuna poke wontons \$6/person

Pork belly lotus buns \$5/person

Roasted tomato bruschetta \$5/person

Goat cheese bacon wrapped dates \$5/person

Mozzarella arachinis \$5/person

Caprese skewers \$5/person

Gyro bites \$5/person

Prosciutto wrapped asparagus \$5/person

Deviled eggs \$4/person

Shrimp and grit cups \$5/person

Bacon wrapped scallops with spiced agave drizzle \$6/person

Bacon wrapped tenderloin bites \$6/person

Chicken and waffle bites \$6/person

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Bar

Bartender Fees- \$20/hour plus an extra two hours for set up and break down.

Colorado State Law requires a person to be 21 years of age with a valid ID to be served alcohol or beer.  
No outside food or beverages can be brought into the function space.

Liquor:

Well Brand- \$7.00

Svedka Vodka, Appleton Rum, Lunazul Tequila, Beefeater Gin & Jim Beam Whiskey

Call Brand- \$8.00

Tito's Vodka, Sailor Jerry Rum, Espolon Silver Tequila, Jack Daniel's Whiskey, Dewar's White Label  
Premium Brand- \$12.00

Grey Goose Vodka, Patron Silver Tequila, Hendricks Gin, Maker's Mark, J.W Black

Bottled Beer:

Domestic- \$6.00

Budweiser, Coors light

Imports- \$8.00

Corona, Corona Light, Peroni

Micro Brews- \$8.00

Colorado Native, Avery White Rascal Wheat, Fresh Squeezed Deschutes IPA

Beer Kegs:

Domestic- \$400-\$500

Craft Beer/Microbrew/Import- \$700

Wine:

House Wine- \$50/bottle or \$12/glass (cash bar only)

Campuguet Rose, France

Mezzacorona Pinot Grigio, Italy

Acacia A Chardonnay, Italy

Matua Sauvignon Blanc, New Zealand

Shoofly Pinot Noir, Australia

Broquel Malbec, Argentina

Chilicas Reserve Cabernet Sauvignon, Chile

Champagne:

Bollicini Prosecco, Italy \$40/bottle

\*Premium Champagne available to be ordered

Other:

Mineral Water- \$5.00/bottle Soft Drinks/Soda- \$4.00/can

Red Bull or Sugar Free Red Bull \$80.00/24 pack

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