



THE
LITTLE
NELL



LATE HARVEST PRIVATE DINING MENUS

AUGUST - OCTOBER 2019



Breakfast

Start with the Aspen Breakfast and customize with our additions to create a unique menu for your guests.

Our menus are inspired by the seasons. As a result, minor substitutions may occur.

ALPINE BREAKFAST

Fresh Squeezed Orange & Grapefruit Juice

Platters of Seasonal Fruits

House-made Muffins, Croissants and Danish, Assorted Breads & Bagels, Cream Cheese, Preserves, Honey, Butter

Regular and Decaffeinated Coffee, Selection of Hot Teas, Skim Milk, Almond Milk, Cream, Lemon, Honey
\$36 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.

COLD ADDITIONS

Sliced Smoked Salmon, Cream Cheese, Sieved Egg Yolks and Whites, Chives, Red Onion, Capers, Mini Bagels, \$20 per person

"Smoothie Bar" Strawberry-Banana, Avocado-Broccoli-Kale-Almond Milk, Acai Berry-Flax Seed, \$18 per person

"Juice Bar"
Carrot-Ginger Zinger, Green Machine, Basil Strawberry Watermelon, \$15 per person

Build Your Own Parfait
Selection of House Preserves, Berries, Granola, Greek Yogurt, \$15 per person

Rustic Avocado Toast, Cotija, Micro Cilantro, \$11 per person

Coconut Tapioca & Summer Berries, \$9 per person

Lemon Scones, Blackberry Jam, and Crème Fraiche, \$8 per person

Ruby Red Grapefruit, \$5 per person

Assorted Breakfast Cereals, 2%, Skim Milk & Almond Milk, \$5 per person

HOT ADDITIONS

Egg White Frittata, Ricotta, Summer Squashes, Cherry Tomatoes, \$16 per person

Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Maple Syrup, and Raspberry Syrup, \$14 per person

Farmhouse Quiche, Goat Cheese, Roasted Tomatoes, Asparagus, \$14 per person

Breakfast Croissant Sandwiches, Farm Eggs, White Cheddar and Bacon, \$12 per sandwich

Brioche French Toast, Peaches & Cream, \$12 per person

Scrambled Eggs and Chives, \$11 per person

Mini Farm Vegetable Burritos, Mozzarella Cheese, \$9 per person

Applewood Smoked Bacon, \$8 per person

House-made Poultry Sausage, \$8 per person

Rosemary Roasted Potatoes O'Brien, \$8 per person

Pecan Maple Bread, \$6 per person

House-made Cinnamon Rolls, \$5 each





Aspen Mountain Breakfast Buffet

\$57 per person

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

INCLUDES

Fresh Squeezed Orange & Grapefruit Juice

House Made Muffins, Croissants & Danish, Assorted Breads & Bagels, Cream Cheese, Preserves, Honey, Butter

Regular & Decaffeinated Coffee

Selection of Hot Teas

ENTRÉES

Please select two

Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Syrup

Brioche French Toast, Peaches & Cream, Syrup

Eggs Benedict, Canadian Bacon, Spinach, Hollandaise

Egg White Frittata, Ricotta, Summer Squashes, Cherry Tomatoes

Steel Cut Oats, Cider, Brown Sugar, Raisins, Almonds

Croissant Sandwiches, Farm Eggs, White Cheddar, Bacon

Scrambled Eggs & Chives

Farmhouse Quiche, Goat Cheese, Roasted Tomatoes, Asparagus

SIDES

Please select four

Sliced Fresh Fruit

Brown Sugar Brûléed Pineapple

Ruby Red Grapefruit

Seasonal Whole Fruit

Granola Parfaits, Greek Yogurt, Berries

Acai Berry- Flax Seed Smoothies, Greek Yogurt, Honey

Coconut Tapioca, Summer Berries

Assorted Breakfast Cereals, 2%, Skim Milk & Almond Milk

Rosemary Roasted Potatoes O'Brien

Applewood Smoked Bacon

House-made Poultry Sausage

Oven Fresh Apple Cinnamon Rolls

Pecan Maple Bread

House-made Tea Bread

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Brunch Enhancements

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

CHEF STATIONS*

Sweet and Savory Crepes

Nutella, Blueberry, Vanilla Boursin and Mushroom
Asparagus, Ham and Swiss, \$25 per person

Breakfast Tacos**

Scrambled Eggs, Chorizo, Queso Cotija,, Shredded Radish, Salsa Verde, Salsa Roja,
Salsa Crudo, Local Corn Tortillas, \$25 per person
Add Burritos or Quesadillas + \$7 per person

Omelets Made to Order**

Farm Eggs, Vegetables, Meats & Cheeses, \$25 per person

Personalized Steel Cut Oatmeal Bar

Almond Milk, Apple Cider or Vanilla Infused Milk, Seasonal Berries, Peaches, Cinnamon,
Toasted Almonds, Brown Sugar, Pecans, Raisins, White Chocolate Croquants
\$21 per person

*(1) CHEF ATTENDANT PER (50) GUESTS REQUIRED @ \$175 EACH. A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL BUFFETS AND STATIONS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.

A LA CARTE ADDITIONS

Smoked Brisket Hash, Poached Eggs, Shredded Potatoes, Coffee Molasses BBQ, Hollandaise
\$20 per person

The Little Nell Cobb: Farm Lettuce, Chicken, Avocado, Crispy, Bacon, Bleu Cheese, Tomatoes,
Poblano Ranch, \$18 per person

Imported & Local Artisan Cheeses, Crostini, Lavosh, Crackers \$17 per person

Shaved Kale Salad, Avocado Vinaigrette, Crumbled Feta, Pine, Nuts, Blistered Cherry Tomatoes
\$12 per person

Poached Shrimp, Cocktail Sauce, Lemon \$7 each

Snow Crab Claws, Cocktail Sauce, Lemon \$7 each

Pancake Bar, Fresh Fruit, Berries, Luxardo Cherries, Chocolate Chunks, Toast, Almonds, Bacon,
Candied Pecans, Crème Anglaise, Sugarman Maple Syrup, Whipped Cream, Raspberry Sauce
\$25 per person

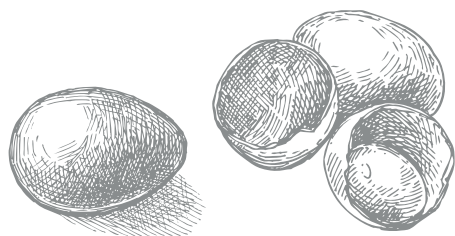
Buttermilk Biscuits , White Gravy, 3-Year White, Cheddar, Framani Ham, Korean Fried Chicken,
Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha, \$25 per person

Duck Chilaquiles, Salsa Roja, Cotija, Grilled Scallions, Duck Confit, Scrambled Eggs
\$20 per person

Huevos Rancheros, Refritos, Cotija Cheese, Salsa Verde, Cilantro, Local Tortillas \$16 per person

Cheese Blintzes, Ricotta, Blueberries \$13 per person

Petite Smoked Salmon B.L.T's \$17 per person





Brunch Bar Enhancements

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

BLOODY MARY BAR ON THE DECK

Ketel One or Belvedere Vodka with the Classic Bloody Mary Mix, Olives, Celery, Dill Pickles, Boiled Shrimp, Fresh Parsley, Cilantro, Beef Jerky, Bacon Slices, Cocktail Onions, Pickled Green Beans, Pickled Jalapenos, Horseradish, Lemon And Lime Wedges
\$18 Per Drink, Minimum Order Of 20 Required
\$150 Set-Up Charge Per 50 Guests

ESPRESSO BAR

Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti
Mini Cookies
\$8 per drink, minimum order of 20 required
\$200 set-up fee, includes machine & barista

*BARTENDERS \$100 EACH PER HOUR, 1 PER 75 GUESTS REQUIRED. A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.

LEMONADE BAR*

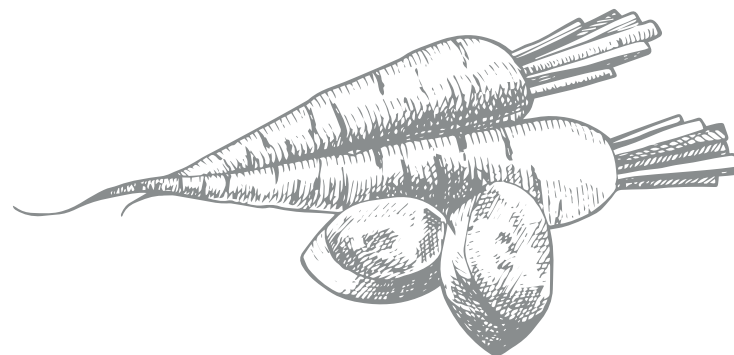
Champagne, Vodka, Moscato, Tequila, Gin
Little Nell Fresh Squeezed Lemonade, Raspberry and Watermelon Juice, Mint, Basil, Rosemary, Lemon, Lime, Orange, Pomegranate, Strawberry, Twizzlers, Rock Candy, Old Fashion Lemon Stick
\$22 per drink, minimum order of 20 required

BELLINI BAR*

Champagne, Assorted Seasonal Fruit Purees & Fresh Squeezed Juices
\$22 per drink, minimum order of 20 required
\$150 set-up charge

FRESH JUICE BAR*

Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple Beet Carrot
\$16 per guest





Coffee & Tea Breaks

Menus are designed for 30 minutes of service.

BEVERAGES

Regular & Decaffeinated Coffee \$72 per gallon

Selection of Hot Teas \$72 per gallon

Fruit Infused Water \$35 per gallon

European-Style Hot Chocolate, House-made Marshmallows, \$80 per gallon

Hot Local Apple Cider \$65 per gallon

Açaí Berry- Flax Seed Smoothies, Greek Yogurt, Honey, \$8 per person

Fresh Squeezed Orange & Grapefruit Juice, \$80 per gallon

Chilled Fresh Lemonade \$60 per gallon

Freshly Brewed Iced Tea \$60 per gallon

Kombucha Cold Brew \$8 each

Assorted Soft Drinks \$6 each

Flat & Sparkling Bottled Water – .25 Liter \$6 each

*MINIMUM ORDER OF ONE DOZEN. PRICING IS EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

SNACKS

Sliced Seasonal Fresh Fruit \$8 per person

Whole Fresh Fruit \$4 per person

Granola Parfaits, Greek Yogurt, Berries \$10 per person

Sweet & Salty Trail Mix \$5 per person

The Little Nell "Cracker Jacks" \$7 per person

Chicken Quesadillas, Salsa Roja, Sour Cream
\$14 per person

Hummus with a Garden of Vegetables & Pita Bread \$12 per person

Fresh Baked Cookies \$6 per person
Chocolate Chip, Peanut Butter, and Sugar

House-made Muffins, Croissants & Danish
Preserves, Honey, Butter \$6 per person

House-made Chocolate Truffles \$5 per person

House-made Biscotti \$4 per person

Sweet and Savory Scones
Butter, Honey, Assorted Jams \$6 per person

House-Made Corn Tortilla Chips & Roja Salsa \$7 per person**
Add Guacamole \$5 per person





Signature Breaks

Menus are designed for 30 minutes of service.

FRESH JUICE BAR

Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple Beet Carrot
\$16 per guest

SEASONAL FRUIT AND BERRIES

The Seasons Freshest Fruit
Selections with Exotic Fruit Dipping Sauce
Compressed Melons
Chobani Yogurt
\$15 per person

CREATE YOUR OWN TRAIL MIX

Spiced Almonds, Pistachios,
Candied Cashews, Dried Papaya,
Dried Cherry, Raisins, Coconut,
White Chocolate, Dark Chocolate
\$23 per person

MATINEE BREAK

Cocoa Dusted Almonds
Assorted Candy Favorites
(M&M's, Snickers, Milky Way, Kit Kat)
Buttered Popcorn
\$18 per person

SALSA BAR

House-made Salsas
Salsa Verde
Salsa Roja
Salsa Cruda
House-made Tortilla Chips
\$17 per person
Add Guacamole + \$9 per person

ESPRESSO BAR

Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti, Mini Cookies
\$8 per drink, minimum order of 20 required
\$200 set-up fee, includes machine & barista

VEGGIES, CHIPS, AND DIPS

Crudit , Raw Veggies
Onion Dip, Carrot Hummus
Bean Chips, Spelt Crackers
\$19 per person

SMOOTHIE BAR

Strawberry-Banana
Avocado-Broccoli-Kale-Almond Milk
Acai Berry-Flax Seed
\$18 per person
Add Protein Whey + \$5 per person

COOKIE EXTRAVAGANZA

Mini Chocolate Chip Cookies
Mini Oatmeal Cookies
Mini Peanut Butter Cookies
Assorted Short Bread
Coconut Macaroons
Fudge Brownie
White Chocolate Macadamia Nut Blondies
\$25 per person

DOUGHNUT BAR

Assorted Doughnuts
Assorted Glazes, Sprinkles, and Toppings
\$26 per person





Plated Lunch

Two Courses \$49 | Three Courses \$62

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

SOUP

Kabocha Squash Bisque
Pepitas, Cardamom Cream

Creamy Corn
Potato, Chive, Crab

SALAD

Heirloom Tomatoes
Burrata, Saba, Basils

Whole Leaf Caesar
White Anchovy, Croutons, Parmigiano Reggiano

Baby Kale
Grilled Peach, Shaved Manchego, Pine Nut
Emulsion

APPETIZERS

Chanterelles
Grits, Aged Cheddar, Poached Egg Yolk

Beef Carpaccio
Herb Salad, Crumbed Blue, Dijon

A THREE COURSE MENU CONSISTS OF A FIRST COURSE, ENTRÉE, AND DESSERT - PLEASE SELECT ONE ITEM PER COURSE FOR THE ENTIRE PARTY. ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AN ADDITIONAL \$8 PER GUEST. ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR \$12 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

ENTRÉE

Roasted Lamb Sirloin
Harissa Glaze, Stewed Chick Peas, Baby Romaine

Shaved Smoked Short Rib
Super Greens, Pearl Onions, Sherry Vinegar

Pan Roasted King Salmon
Cedar Roasted Mushrooms, Frisee, Pine Nut

Lebanese Chicken Skewers
Tabbouleh, Tzatziki, Mint

VEGETARIAN

Spaghetti Squash
Hazelnut Pesto, Garden Herbs, Aged Cheddar

Butternut Squash Gnocchi
Kale, Cipollini Onions, Maitake Mushrooms

PLATED DESSERTS

Cinnamon Crème Fraîche Cheesecake
Blueberry Compote, Lemon Curd

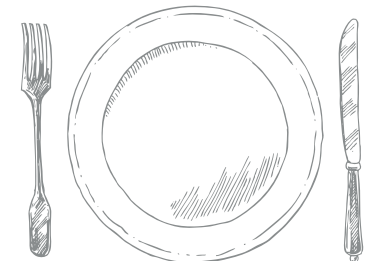
Summer Citrus Bar
Yuzu, Blood Orange, Matcha Ice Cream

Peach Pana Cota
Honey Sponge, Balsamic Ice Cream

Lemon Lime Mousse, Pistachio & Cassis

Paonia Peach Cobbler, Vanilla Ice Cream

Chocolate Napoleon, Crispy Meringue,
Chocolate Sauce





Lunch Buffet

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.
All lunch buffets include Iced Tea and Lemonade.

COLORADO BBQ

Pozole, Chili Broth, Hominy,
Shaved Radish

Cucumber and Red Onion Salad

Southwest Cobb,
Poblano Ranch Dressing

Chipotle Garlic Pork Ribs, Cheesy Grits

Green Chili Fried Chicken Legs

Smoked BBQ Brisket,
Coffee Molasses BBQ

Brown Sugar Baked Beans

Jalapeño Cheese Cornbread

Mexican Chocolate &
Chile Pot de Crème

Tres Leches Cake Trifle

\$65 per person

ASIAN STREET FOOD

Thai Green Papaya Salad

Soba Noodle and Wakame Salad

Duck Fat Fried Rice

Pork Satay, Chili Jam

Shrimp Pad Thai

Sweet Chili Glazed Coriander Soy

Chicken Wings

Thai Beef Salad

Condiments for the Table: Bean Sprouts,
Limes, Cilantro, Sambal, Chilies

Green Tea & Coconut Rice Parfaits

Lemon Grass-Ginger Bars

\$67 per person

THE SANDWICH SHOP

White Bean and Kale Soup

Classic Caesar

Pasta Salad, Salami, Pepperoncini,
Roasted Peppers, Feta

Roasted Brussel Sprouts Salad, Dijon
Vinaigrette, Pickled Onions, Bacon

The Philly, Shaved Beef, Onions, Soft
Baguette

Salmon Pastrami Rueben,
Swiss Cheese, Rye

Chicken B.L.T, Toasted Focaccia, Ranch
Aioli

Fresh Baked Cookies

Brownies and Blondies

\$62 per person

Add Caprese Panini + \$13 per person

SIGNATURE SOUP & SALAD

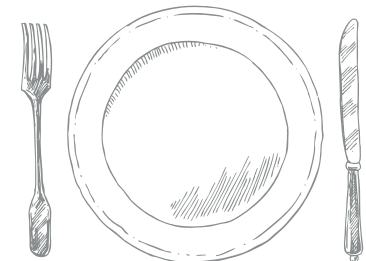
The Little Nell Signature Tortilla Soup
Chicken, Avocado, Pepper Jack

Element 47 Cobb Salad
Romaine Lettuce, Grilled Chicken,
Avocado, Tomatoes, Crumbled Bacon,
Bleu Cheese, Poblano Ranch

Mini Cookies and Brownies

\$49 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL LUNCH BUFFETS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFET SERVICE BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





Take-Away Menu

\$45 per person, 20 person minimum order

SANDWICHES & WRAPS

Turkey and Cheddar on Whole Wheat

Ham and Gruyere on Rye

Tuna Salad Wrap on Spinach Tortilla

Portobello and Grilled Vegetable Hummus with Sprouts on Spinach Tortilla

Cobb Salad Wrap

ACCOMPANIMENTS

Tomato Cucumber Salad

Boulder Potato Chips

Seasonal Whole Fruit

Fresh Baked Cookie

ADDITIONAL BEVERAGES

(1) drink included per person

Bottled Water

Assorted Soft Drinks

Gatorade

Energy Drink

Cold Brew

MINIMUM OF 5 OF EACH TYPE OF SANDWICH. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. INCLUDES REUSABLE LUNCH COOLER.





Hors D'oeuvres

\$8 per piece

COLD

Garden Radish
Salmon Roe, Whipped Duck Fat, Duck Crack

Avocado Toast
Lemon Curd, Pickled Carrot

"Chips and Salsa"
Crispy Tortilla, Cherry Tomato, Scallion, Cilantro

Bison Tartare
Grilled Filoni, Watercress

Hamachi Sashimi
Radish, Wasabi, Salt Brick

Smoked Salmon & Caviar Napoleon
Pumpernickel Toast

Cornet of Spicy Tuna
Avocado, Micro Cilantro

Red Snapper Crudo
Yuzu, Fingerlime, Wonton

HOT

Morbier Grilled Cheese
Tomato Jam

Crab Cake
Old Bay Aioli, Petite Celery

Mini Boursin Mac & Cheese
Sliced Scallion, Shaved Seasonal Mushroom

Chicken Boudin & Mushroom
Truffle Mustard

Crème Fraîche Chive Tater Tot
Caviar, Bacon Jam

Lobster Corn Dog
Citrus Sriracha Aioli

D.L.T
Crispy Duck Confit, Baby Lettuce, Ranch Aioli

Chicken Adobo Tacos
Pickled Onion, Salsa Verde

ELEVATED

Dynamite Oyster
Caviar, Dynamite Sauce

Butter Poached Lump Crab
Shaved Asparagus, Hollandaise Espuma

Foie Gras Toast,
Paonia Peach Jam

Uni Tongue
Cauliflower, Smoked Trout Roe

+ \$12 per person

Kobe Beef Tataki
Black Truffle, Romaine Tip

5g Ocietra Caviar
Brioche, Yolk Jam, Chive

+ \$40 per person

**GLUTEN FREE. 6-8 PIECES PER PERSON ARE RECOMMENDED BASED ON ONE HOUR. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





Plated Dinner

Three Courses \$115 | Four Courses \$135 | Five Courses \$150

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

AMUSE BOUCHE

Please Select One

+ \$ 10 per person

Smoked Potato
Trout Roe, Dill, Radish

Beet Cured Salmon, Bagel Chip,
Cured Egg Yolk, Crème Fraiche

Beet Napoleon
Chevre, Walnut

Mini Tuna Nicoise
Parmesan Basket

Truffle Flan
Artichoke, Parmesan

FAMILY STYLE

Shrimp Cocktail
+\$14 per person

Crab Cake
+\$14 per person

Selection of Cheeses
+\$26 per person

ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AVAILABLE FOR \$10 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAX-ABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

SOUP

Kabocha Squash Bisque
Pepitas, Cardamom Cream

Smoked Trout Chowder

SALAD

Freshly Snipped Farm Greens
Shaved Vegetables, Pecorino
Dijon-Red Wine Vinaigrette

Heirloom Tomatoes
Burrata, Saba, Basils

Baby Kale
Grilled Peach, Shaved Manchego, Pine Nut Emulsion

APPETIZERS

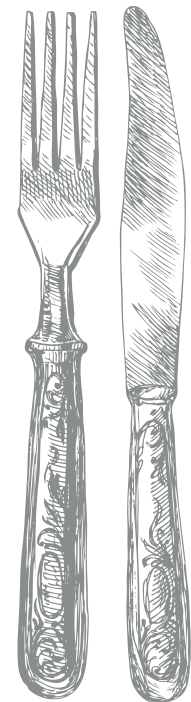
Kona Crab Cake
Pickled Peppers, Watercress, Polenta

Butternut Squash Gnocchi
Kale, Cipollini Onions, Maitake Mushrooms

Foie Torchon
Apple, Brioche, Walnut

Scallops
Autumn Squash Puree, Crispy Duck Prosciutto

Charred Octopus
Piquillo Peppers, Fingerling Potatoes,
Nicoise Olives





Plated Dinner

Three Courses \$115 | Four Courses \$135 | Five Courses \$150

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

VEGETARIAN

Roasted Heirloom Carrot
Chick Pea, Maitake, Veggie Demi

Confit Byaldi
Roasted Tomato, Baby Eggplant

Caramelized Endive
Fennel, Sunchoke, Amaranth

FISH

Pan Roasted King Salmon
Cedar Roasted Mushrooms, Frisee, Pine Nut

Seared Scallop
Clams, Spanish Chorizo, Marble Potato, Baby Fennel

Sea Bass
Baby Bok Choy, Turnip, Kecap, Potato

Alaskan Halibut
Textures of Cauliflower, Preserved Fennel Chilies

ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE
FOR \$20 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAX-
ABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR
9.3% (HOTEL) SALES TAX.

MEAT & POULTRY

Roasted Filet of Beef
Potato Puree, Grilled Scallion, Romesco

Roasted Chicken
Cauliflower Gratin, Frilly Mustard, Cashew

Crispy Duck Breast
Collards, Smoked Carrot, Cherries

Colorado Lamb Loin
Lentils, Baby Chard, Roasted Pearl Onions

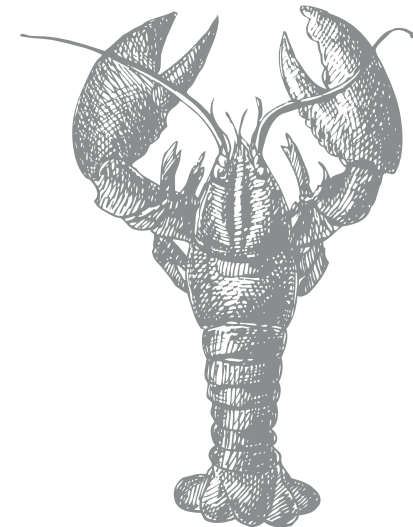
DUO ENTRÉE

Bison Ribeye & Roasted Smoked Salmon
Braised Kale, Whipped Sweet Potato, BBQ

Colorado Lamb & Trout
Broccoli's, Rainbow Carrots, Smokey Polenta

Wagyu Short Rib & Half Lobster
Spinach, Roasted Garlic Potato, Mushrooms
+ \$20 per person

Duo Entree + \$15 per person





Desserts

Choose one plated dessert or a trio of mini desserts served family style in lieu of a plated dessert course.

PLATED DESSERTS

Cinnamon Crème Fraîche Cheesecake, Blueberry Compote, Lemon Curd

Summer Citrus Bar, Yuzu, Blood Orange, Matcha Ice Cream

Peach Pana Cota, Honey Sponge, Balsamic Ice Cream

Peanut Butter Cup Deconstruct
Nougat, Crispy Wafer, Dark Chocolate

Apple Berry Cobbler, Vanilla Ice Cream

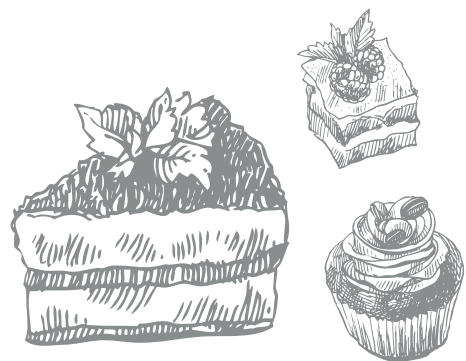
Chocolate Napoleon, Crispy Meringue, Chocolate Sauce

Chocolate Silk Bar Caramelized White Chocolate,
Caramel & Barley Ice Cream

CHEESE COURSE

Brillat-Savarin, Pistachio Biscotti, Sorrels, Strawberry

+\$17 per person



MINI CUPCAKES

Peaches & Cream

Strawberry Shortcake

Mixed Berry Cream

Chocolate & Caramel Sea Salt

Lemon Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Vanilla, Vanilla

Chocolate, Chocolate

MINI COOKIES & BROWNIES

Coconut Macaroons

Assorted Mini Cookies

Chocolate Chip, Peanut Butter & Oatmeal Cookies

Fudge Brownie

White Chocolate Macadamia Nut Blondies

Gluten Free Peach Brownies

Apricot Raspberry Linzer

PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE
AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

MINI DESSERTS

Chocolate Pâté, Layered Ganache's and Brownie

Mini Assorted Cake Bites

Mini Tropical Parfaits

Mini Tiramisu Parfaits

Cheesecake Bites with Fresh Fruit

Mini Éclairs

Chocolate Silk & Caramel Tarts

Lemon Meringue & Key Lime Tarts

Seasonal Crème Brûlée

SWEETS STATION

Selection of Five Mini Desserts

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$25 per person

MIGNARDISE

Truffles

Macaroons

Fudge

Pâté Frei

+ \$5 per piece



The Little Nell Experience

Wine Pairings Available Starting at \$100 per person

Three Courses \$115 | Four Courses \$135 | Five Courses \$150

TLN FARM TASTING MENU

| First |

Lobster Bisque

Poached Lobster, Cognac, Anise

| Second |

Wild Mushroom Tortellini

Black Truffle

| Third |

Dry Aged Duck Breast,

Confit, Beets, Blood Orange

| Fourth |

TLN Chèvre

Grilled Bread, Seasonal Jam

| Fifth |

Hazelnut Dacquoise

Coffee Ice Cream

TLN VEGETARIAN TASTING MENU

| First |

Butternut Squash Bisque

Candied Pecans, Blis Maple

| Second |

Baby Beet Salad

Orange, Almond, Arugula, Bulls Blood, Pecorino

| Third |

Wild Mushroom Tortellini

Black Truffle

| Fourth |

Wild Mushroom Tortellini

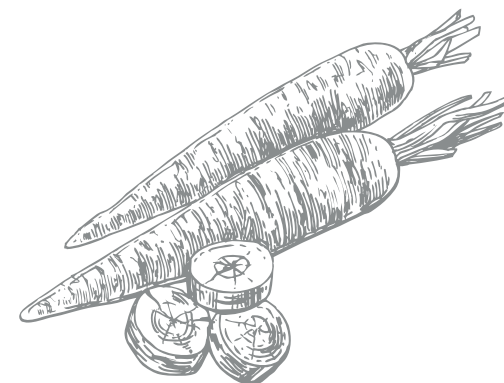
Black Truffle

| Fifth |

Hazelnut Dacquoise

Coffee Ice Cream

DUE TO THE NATURE OF THIS TASTING MENU, CHANGES AND SUBSTITUTES CANNOT BE MADE. WE WILL ACCOMMODATE DIETARY RESTRICTIONS AS IS POSSIBLE. PRICES ARE EXCLUSIVE OF 22% TABLE SERVICE.





Dinner Buffet

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur. All dinner buffets include coffee and tea.

ZG BBQ

Jalapeño Cheese Corn Bread

Smoked Potato and Hominy Salad, Poblano Vinaigrette, Crumbled Cotija

Baby Kale Salad, Apple Chipotle Vinaigrette, Toasted Walnuts, Blue Cheese Crumbles

Roasted Brussels Sprouts, Dijon Bacon Vinaigrette, Pickled Onions, Fine Herbs

Grilled Summer Squashes and Haricot Verts

Chili and Smoked Ham Shank Baked Beans

Chipotle Rubbed Beer Can Chicken

Smoked Beef Brisket, Coffee Molasses BBQ

Carolina Pulled BBQ Pork Shoulder

Assorted Cookies & Brownies

Apple Blackberry Cobbler, Vanilla Cream

\$120 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL HOT BUFFETS. A SURCHARGE OF \$250 WILL APPLY FOR BUFFETS BELOW THE MINIMUM. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.

THE TUSCAN TABLE

Preserved Lemon and Rosemary Focaccia

Zuppa de Eggplant, Roasted Pepper, Tomato, E.V.O

Grilled Broccolini and Kale Salad, Sundried Tomato Vinaigrette, Shaved Pecorino

Grilled Artichoke and Roasted Eggplants with Balsamic and Prosciutto

Butternut Ravioli, Walnuts, Sage, Mascarpone

Roasted Veal Loin, Strozzapreti, Blistered Cherry Tomatoes, Marsala Jus

Orzo, Broccoli Pesto, Pecorino

Rosemary and Herb Roasted Leg of Lamb, Charred Lemon Tzatziki

Buttermilk Pana Cota, Balsamic, Peaches

Pistachio & Chocolate Cannoli

Zeppole and Caramel Sauce

\$130 per person

THE STEAKHOUSE

Flour Topped Country Potato Roll

Baby Eggplant Salad, Autumn Squashes Parsley Pistou, Crispy Chick Peas

Quinoa Salad, Seasonal Mushrooms, Kale, Truffle Vin, Parmesan

Chopped Romaine Caesar Salad, Parmigiano Reggiano

Herb Roasted Chicken, Mashed Potatoes Charred Lemons, Chicken Jus

Beef Brisket, Peach Guajillo

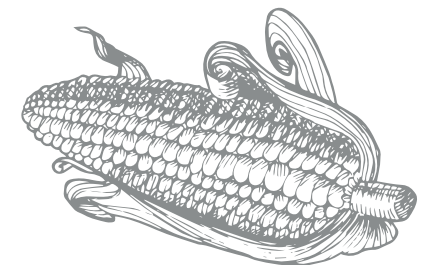
Cedar Plank Roasted Salmon, Cheesy Grits

Grilled N.Y Strip Loin, Roasted Potatoes, Balsamic, Roasted Tomato, Elephant Garlic

Chocolate Mousse, Raspberries Crème Fraîche Whipped Cream,

Croissant Bread Pudding

\$155 per person





Stations - Lunch, Dinner or Reception

Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

DISPLAYED

CHILLED SEAFOOD BAR

Designed for (5) pieces a person,
60 Minutes of Service

Wakame Salad \$12 per person
Poached Shrimp \$30 per person
Freshly Shucked Oysters \$30 per person
Snow Crab Claws \$45 per person Maine
Lobster \$60 per person

Includes Spicy Cocktail Sauce,
Mignonette, Lemon

ANTIPASTI

Imported & Domestic Cheese
Imported & House Cured Meats
Marinated Olives, Peppers
Preserved Local Fruits
Chicken Liver Pate, Crostini & Grissini
\$45 per person

BISCUIT BAR

Buttermilk Biscuits, White Gravy, 3-Year
White Cheddar, Fra' Mani Ham, Korean Fried
Chicken, Whipped Butter, Aspen Mountain
Honey, Tapatio, Cholula and Sriracha
\$25 per person

BUILD YOUR OWN COBB

Romaine Lettuce, Baby Kale, Avocado,
Tomatoes, Crumbled Bacon, Bleu Cheese
Grilled Chicken, Shrimp
Poblano Ranch, Citrus Vinaigrette
\$39 per person

DISPLAYED

SPANISH INSPIRED TAPAS*

Camarones A La Plancha, Romesco
Chorizo Stuffed Squid, Kalamata Cream
Grilled Flat Bread, Figs, Bleu Cheese
Serrano Ham Wrapped Dates, Manchego
Spiced Marcona Almonds
Grilled Octopus, Black Garlic Romesco
\$59 per person

TACO "TRUCK"

Classic Pork Carnitas
Camarones al Pastor
Adobo Pulled Chicken
Salsa Verde, Salsa Crudo, Salsa Roja
Queso Fresco, Sour Cream, Local Tortillas
\$49 per person

SWEET AND SAVORY CREPES

Nutella, Blueberry, Vanilla
Boursin and Mushroom
Asparagus, Ham and Swiss
\$25 per person

SKEWERS AND SATAYS

Lebanese Chicken Skewers
Kofta Spiced Lamb Leg
Sweet Soy Beef Satay
Pork Satay
Thai Peanut Sauce, Tzatziki, Chili Jam
\$45 per person

STURIA CAVIAR BY THE KILO

Brioche, Blini, Sieved Egg, Chive, Crème
Fraiche, Red Onion
Market Price

CHEF ATTENDED*

BISON STRIPLOIN

Cheddar Grits, Swiss Chard
Coffee Molasses BBQ
\$50 per person

BEEF TENDERLOIN

Certified Angus Beef
Potato Puree, Braised Kale, Jus
\$45 per person

WAGYU BEEF TENDERLOIN

Roasted Fingerlings, MZ Steak Sauce
\$95 per person

FRESH PASTA

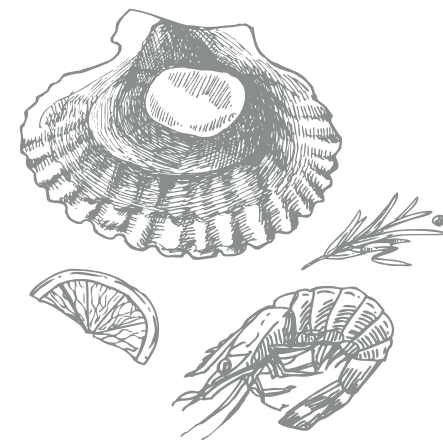
Strozzapreti, Morels, Duck Confit,
Spring Peas, Ramps, Caesar Salad
Lavosh, Focaccia, Grissini,
\$36 per person

CEVICHE BAR

Key West Pink Shrimp, Leche De Tigre
Bay Scallop, Serrano, Lime, Cucumber Red
Snapper, Corn, Lime, Scallion
\$49 per person

CHINA TOWN

Ramen & Dim Sum
Pork Tonkatsu Broth
Ramen Noodles, Udon Noodles, Sprouts,
Tofu, Scallions, Pork Belly, Poached Eggs
Bamboo Steamed Shrimp Pot Stickers
Duck Confit Steam Buns
Veggie Spring Rolls
\$55 per person



A MINIMUM OF 20 PEOPLE REQUIRED FOR ALL STATIONS. *CHEF ATTENDANT REQUIRED, 1 PER (50) GUESTS \$175 EACH. PRICING IS BASED UPON A NINETY MINUTE TIME PERIOD AND EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. BUFFETS MAY BE EXTENDED FOR \$5 PER PERSON PER THIRTY MINUTES.



Party Enhancements

DRESSING ROOM

\$12 per person

Tea Sandwiches:

Cucumber Mascarpone
Egg Salad Profiterole
Prosciutto & Honey Mustard
Smoked Salmon, Boursin on
Pumpernickel
Curry Chicken Salad on Banana Bread
Seasonal Sliced Melons and Pineapple

ELEVATED DRESSING ROOM

Selection of Charcuterie, \$24 per person

Artisan Cheese Board, \$22 per person

Smoked Salmon Platter, Bagel Chips,
Sieved Egg, Onion, Capers, \$18 per person

Sturia Caviar, Brioche, Blini, Sieved Egg,
Chive, Crème Fraiche, Red Onion, \$ Market Price

LATE NIGHT BITES

Tray passed, \$10 per person

Mini Ajax Cheeseburger

Pigs Ear Pad Thai

Buffalo Slider, Aged Cheddar, Green Chile Jam

Mini Truffle Parmesan and Herb Popcorn

Cheddar Bacon Grilled Cheese on Sourdough

Mini Hot Dogs with Mustard

Chocolate Kahlua Shake, Fudge Brownie Bite

Boxes of Caramel Corn

Nutter Butters

Mudslide Cookies

CORDIAL CART

Grand Marnier, Bailey's Irish Cream, Frangelico

Kahlua, Sambuca, Tuaca, Amaretto

Whipped Cream & Chocolate Shavings

Regular & Decaffeinated Coffee, Hot Tea

\$16 per drink

\$125 set-up fee

GONDOLA GOODIES

Individually packaged & given to guests as they depart

Cheese or Pepperoni Pizza \$16 per person

Soba Noodle Salad, Sesame, Wakame, Shrimp \$12 each

Mini Breakfast Burritos, Bacon, Egg and Cheese \$12 each

Assorted Meringues \$10 each

Four Mini Chocolate Chip Cookies \$10 per bag

The Little Nell Cracker Jacks \$10 per bag

Sweet & Salty Mixed Nuts \$8 per person

Flat & Sparkling Bottled Water \$6 each

European-Style Hot Chocolate with House-made
Marshmallows \$80 per gallon

Regular & Decaffeinated Lavazza Coffee, Selection of Rishi
Teas \$72 per gallon

ESPRESSO BAR

Espresso Drinks

Chocolate Covered Espresso Beans

Biscotti, Mini Cookies

\$8 per drink

\$200 set-up fee,
includes machine & barista



MINIMUM ORDER OF ONE DOZEN. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.



The Bar

Beverages are priced per drink and billed on consumption.

SIGNATURE BAR

Grey Goose
Tito's
Belvedere
Bombay Sapphire
Patron Silver
Patron Reposado
Avion Silver
Avion Reposado
Buffalo Trace
Johnny Walker Black
Glenlivet 12
—
hosted \$17
cash \$18

PREMIUM BAR

Absolut
Bulldog Gin
Espolon Silver
Espolon Reposado
Basil Hayden
Jameson
Chivas Regal
Dewar's White Label
Bacardi Superior Light
—
hosted \$16
cash \$17

WINE

hosted - \$52/64 per bottle
hosted - \$14/17 per glass
cash - \$15/18 per glass

CORDIALS & PORT

B & B
Drambuie
Grand Marnier
Amaretto Di Saronno
Bailey's Irish Cream
Frangelico
Kahlua
Patron XO
Tuaca
Hennessy VS
—
hosted \$16
cash \$17

BEER

Corona
Stella Artois
Becks NA
Fat Tire, Fort Collins
Great Divide IPA, Denver
Buffalo Gold, Boulderw
—
hosted \$8
cash \$9

DOMESTIC BEER

Budweiser
Bud Light
—
hosted \$7
cash \$8

NON-ALCOHOLIC

Assorted Sodas
Assorted Juices
Aqua Panna
San Pellegrino
—
hosted \$6 each/\$10 per liter
cash \$7



BARTENDERS \$100 EACH PER HOUR, 1 PER 75 GUESTS REQUIRED. A \$150 REMOTE BAR SET UP FEE MAY APPLY. HOSTED BAR PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX. CASH BAR PRICES ARE INCLUSIVE OF SALES TAX AND EXCLUSIVE OF SERVICE CHARGE.



Specialty Bars

Specialty bars are priced per bottle and billed on consumption.

CHAMPAGNE

A selection of four distinct styles: Vintage, Blanc de Blanc, Blanc de Noir + Rosé. Give your guests the opportunity to find a style of champagne that they prefer while exploring the differences of each category.

Pricing begins at \$75 per bottle for Champagne

WHISKEY

Indulge in the one of the most diverse spirits the world with your guests by selecting four different styles of whiskey such as Bourbon, Irish Whisky, Scotch, Japanese Whisky or Rye.

Pricing begins at \$200 per bottle for spirits

BOURBON BAR

Featuring classic American whisky selections with Whisky Sours, Old Fashions, Manhattan's & Mint Juleps.

TEQUILA

Enjoy personalized tequila tasting of Blanco, Reposado, Añejo and Mezcal styles; highlighting the differing lengths of time that tequila is aged.

Pricing begins at \$200 per bottle for spirits

ISLAND CLASSICS

Tropical refreshing drinks made the way they were originally intended – Margaritas, Palomas, Daiquiris, Dark n' Stormies, and of course – the Mojito

100 MANHATTAN

3oz. Michter's 10 year old bourbon, 1.5oz House made sweet vermouth, Dash of house made bitters
\$100 each

Minimum Order of 20 required

SPIRITS CAN BE SERVED NEAT OR ON SPECIALTY ICE INCLUDING DRY ICE, SPHERES, CUBES AND SCULPTURES IF ONE STYLE OF SPIRIT IS PREFERRED, UP TO FOUR PRODUCERS MAY BE SELECTED. CUSTOM COCKTAILS MAY ALSO BE INCLUDED UPON REQUEST. IF YOU ARE ENHANCING YOUR EVENT WITH A SOMMELIER, PRICING BEGINS AT \$750 FOR TWO HOURS

