



THE
LITTLE
NELL



SUMMER PRIVATE DINING MENUS

MAY - JULY 2019



Breakfast

Start with the Alpine 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. You may choose Plated or Buffet.

ALPINE BREAKFAST

Fresh Squeezed Orange & Grapefruit Juice

Platters of Seasonal Fruits

Chobani Yogurt & Homemade Granola

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

Hard Boiled Eggs
\$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, Fresh Strawberries
\$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 three

Lemon Soufflé Pancakes, Pine Nuts, Raspberries, Syrup

Brioche French Toast, Fresh Strawberries, 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

Banana Bread



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Brunch Enhancements

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

CHEF STATIONS*

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

Sweet and Savory Crepes

Nutella, Blueberry, Vanilla, Boursin and Mushroom, Asparagus, Ham and Swiss
\$25 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, Caramelized Apples, 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

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, Toasted Almonds,
Bacon, Candied Pecans, Crème Anglaise, Sugarman Maple Syrup, Whipped Cream, Raspberry
Sauce \$25 per person

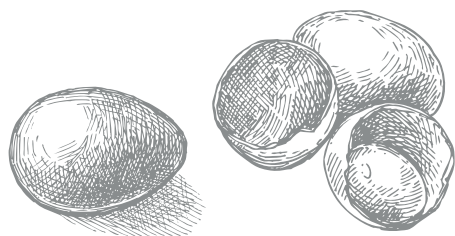
Buttermilk Biscuits , White Gravy, 3-Year White Cheddar, Fra' Mani Ham, Korean Fried Chicken,
Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha \$25 per person

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

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

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

Waffle Battered Fried Chicken, Bacon, Maple Syrup
\$15 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 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*

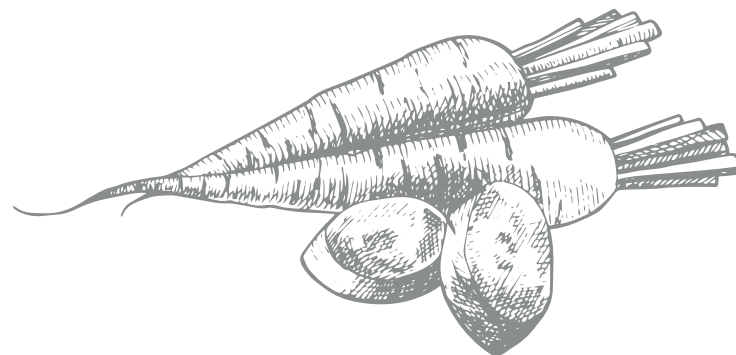
Champagne, Vodka, Moscato, Tequila, Gin
Little Nell Fresh Squeezed Lemonade, Raspberry and
Watermelon Juice, Mint, Basil, Rosemary, Lemon,
Lime, Orange, Pomegranate, Strawberry, Twizzlers,
Rock Candy, Old Fashion Lemon Stick
\$22 per drink, minimum order of 20 required

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

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

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 & Salsa Roja \$7 per person** Add Guacamole, \$5 per person

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.





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

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



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



Plated Lunch

Two Courses \$49 | Three Courses \$62

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

SOUP

Green Gazpacho Grapes, Almonds, Cucumber

Sweet Potato Vichyssoise

Shitake Miso Broth

Lemongrass, Crispy Pork Belly, Roasted Mushrooms

SALAD

Grilled Asparagus Salad

Frisee, Lardons, Balsamic

Whole Leaf Caesar

White Anchovy, Croutons, Parmigiano Reggiano

Spring Pea Salad

Greek Yogurt, Pumpkinseed Granola, Tendrils

APPETIZERS

King Crab

Summer Melons, Basil, Watercress

Beef Carpaccio

Herb Salad, Crumbed Blue, Dijon

ENTRÉE

Roasted Lamb Sirloin

Harissa Glaze, Stewed Chick Peas, Baby Romaine

Shaved Smoked Short Rib

Super Greens, Pearl Onions, Sherry Vinegar

Idaho Red Trout

Shaved Summer Vegetables, Citrus Emulsion

Lebanese Chicken Skewers

Tabbouleh, Tzatziki, Mint

VEGETARIAN

Butternut Squash Enchilada

Roasted Tomato, Pepita, Cotija, Kale

Winter Mushroom Risotto**

Heart of Palm "Fettuccine"**

Hazelnut, Kale Pesto

Roasted Beets**

Black Trumpet Mushrooms and Kale "Beetloaf"

PLATED DESSERTS

Cinnamon Crème Fraîche Cheesecake

Blueberry Compote, Lemon Curd

Summer Citrus Bar

Lemon, Toasted Meringue, Raspberry Sorbet, Shortbread

Strawberry Bavarian

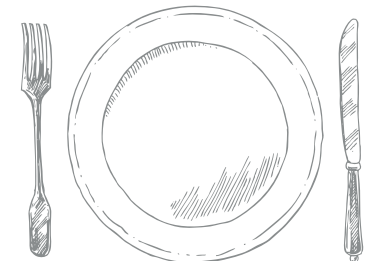
Buttercake, White Chocolate Crèmeux

Chocolate Mousse Cake

Apple Berry Cobbler, Vanilla Ice Cream

Chocolate Napoleon, Crispy Meringue, Chocolate Sauce

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 \$10 PER GUEST. ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR \$15 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.





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
American Chocolate Cake, Ganache
Butterscotch Pudding, Shortbread Whiskey
Whip, Caramel

\$68 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
Coconut Tapioca Parfaits, Vanilla, Pineapple,
Mango Gel, White Chocolate Cream
Peach and Yogurt Popsickle, Berries

\$72 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

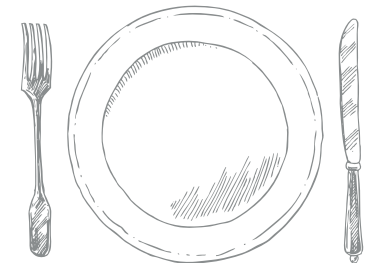
\$62 per person

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 Picnic Lunch

\$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.





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

BUILD YOUR OWN COBB

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

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*

COLORADO CLASSIC**

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

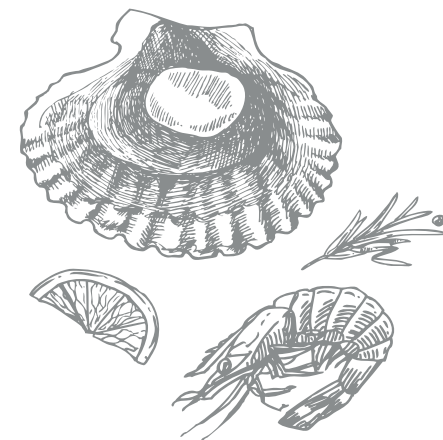
Strozzapreti, Morels, Duck Confit,
Spring Peas, Ramps, Caesar Salad
Lavosh, Focaccia, Grissini,
\$36 per person

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.



Hors D'oeuvres

\$8 per piece

COLD

Garden Radish, Salmon Roe,
Duck Cracklings**

Rustic Avocado Toast
Blood Orange, Cotija, Tomatillo Chip

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

Strawberry and Whipped Brie
Pickled Green Strawberry**

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, Finger Lime, Wonton**

HOT

Morbier Grilled Cheese
Tomato Jam

Crab Cake
Old Bay Aioli, Petite Celery

Mini Boursin Mac & Cheese
Sliced Scallion, Shaved Seasonal Mushroom

Pork Belly Steambun Soy Chili, Nori Aioli,
Pickled Vegetable**

Chicken Boudin & Mushroom
Truffle Mustard

Crème Fraîche Chive Tater Tot
Caviar, Bacon Jam

Lobster Corn Dog
Citrus Sriracha Aioli

Duck Duck Goose
Toasted Brioche, Rillettes, Foie, Chicharrón

Chicken Adobo Tacos
Pickled Onion, Salsa Verde**

ELEVATED

Dynamite Oyster
Caviar, Dynamite Sauce

Butter Poached Lump Crab
Shaved Asparagus, Hollandaise Espuma**

Foie Gras Bon Bons
Cocoa Nib, Cherry 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

SOUP

Smoked Colorado Trout Chowder

Shitake Miso Broth
Lemongrass, Crispy Pork Belly, Roasted Mushrooms

SALAD

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

Spring Pea Salad
Greek Yogurt, Pumpkinseed Granola, Tendrils

Spring Vegetable Salad
Baby Vegetables, Radishes, Asparagus, Frisée

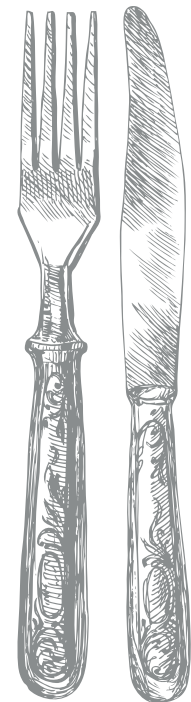
APPETIZERS

Kona Crab
Ginger Aioli, Pistachio, Asparagus, Opal Basil

Charred Corn Ravioli
Crispy Corn, Sweet Dropped Pepper

Octopus Escabeche
Sofrito, Heirloom Tomatoes, Olive

Korean Pork Belly
Sticky Rice, Kimchi, Plum BBQ Sauce



ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE IS AVAILABLE FOR \$10 PER GUEST. 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.

VEGETARIAN

Roasted Heirloom Cauliflower Steak
Carrots, Barley, Pickled Onion

Roasted Maitake Mushroom
Farro Couscous, Padron Chimichurri

FISH

Citrus Herb Crusted Cod
Corn "Chowder" Peruvian Potato Allumes

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

Mediterranean Bass
Tomato, Fennel, and Orange Ragu
Nicoise Olives, Quinoa

Salmon
Fennel, Quinoa, Asparagus, Sauce Vierge

ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE
FOR \$25 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

Brandt Beef Filet
Summer Mushrooms, Swiss Chard, Crème Fraiche Potato

Miller Amish Chicken
Marble Potatoes, Mustard Greens, Truffle Jus

Crispy Duck Breast
Yellow Romesco, Broccolini, Creamy Barley

Colorado Rack of Lamb
Cauliflowers, Night Shades, Local Goat Cheese,
Kalamata Lamb Jus

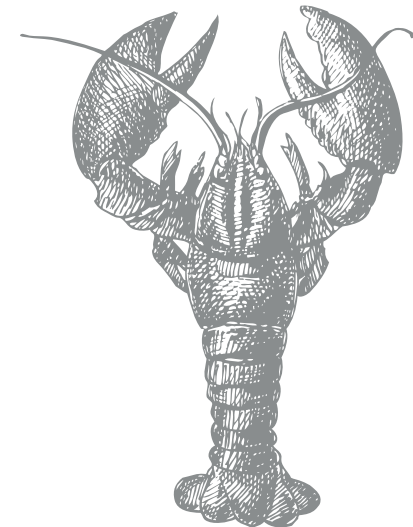
DUO ENTRÉE

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

Colorado Lamb & Trout
Mélange of Spring Peas, Rainbow Carrots, Smokey Polenta

Colorado Wagyu Beef
Braised Short Rib, New York Strip
Truffled Potato, Asparagus, Pearl Onion
+ \$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
Lemon, Toasted Meringue, Raspberry Sorbet, Shortbread

Strawberry Bavarian
Buttercake, White Chocolate Cremeaux

Peanut Butter and Chocolate Bar Fluff, Roasted Peanuts

Apple Berry Cobbler, Vanilla Ice Cream

Chocolate Napoleon, Crispy Meringue, Chocolate Sauce

Chocolate Silk Bar Caramelized White Chocolate, Caramel &
Caramel 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 Mousse Verrines

Mini Strawberry Shortcake Parfaits

Mini Tiramisu Parfaits

Cheesecake Bites with Fresh Fruit

Mini Éclairs

Chocolate Silk & Caramel Tarts

Lemon Meringue Tarts

Keylime Tarts

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 SUMMER TASTING MENU

| First |

Brillat Savarin Omelet

Caviar, Petite Herbs

| Second |

Seared Scallop

Ricotta Agnolotti, Parmesan Broth

Spring Peas

| Third |

Emma Farms Wagyu Tataki

Coal Roasted Shitake, Jalapeno Emulsion

Scallion

| Fourth |

Crispy Skin Duck Breast

Szechuan Pepper, Potato, Honey

| Fifth |

Blueberries and Crème Fraîche

Tarragon

TLN SUMMER VEGETARIAN TASTING MENU

| First |

Young Vegetable Jardinière

Inspired by our weekly harvest

| Second |

Ricotta Agnolotti

Parmesan Broth, Spring Peas, Shaved Truffle

| Third |

Summer Squash Fettucine

Hazelnut Kale Pesto, Roasted Tomato, Pecorino

| Fourth |

Cedar Roasted Mushrooms

Smoked Carrot, Frisée, Baby Potato

| Fifth |

Strawberries and Frangipane

Basil

DUE TO THE NATURE OF THIS TASTING MENU, CHANGES AND SUBSTITUTES CANNOT BE MADE. WE WILL ACCOMMODATE DIETARY RESTRICTIONS IF 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

Spring Pea Ravioli, Pea Tendrils, Crema di Mascarpone

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

Farro Risotto, Spring Mushrooms, Parmesan, Spring Onion Pesto

Rosemary and Herb Roasted Leg of Lamb, Charred Lemon Tzatziki

Buttermilk Pana Cota, Balsamic, Strawberries

Pistachio & Chocolate Cannoli

Zeppole and Caramel Sauce

\$130 per person

THE STEAKHOUSE

Flour Topped Country Potato Roll

Baby Eggplant Salad, Summer 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

Bison Back Ribs, Blueberry BBQ Sauce

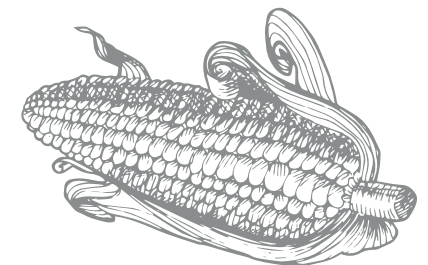
Cedar Plank Roasted Salmon, Cheesy Grits

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





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,

THE DONUT BOARD

Chef's Choice Assorted Donuts, \$6 each, 6 dozen
minimum order

THE PRETZEL BAR

Philadelphia Pretzels, Assorted Mustards, \$7 Each
6 Dozen Minimum Order

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.

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





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

PREMIUM BEER

Corona
Stella Artois
Becks NA
Fat Tire, Fort Collins
Great Divide IPA, Denver
Buffalo Gold, Boulder
—

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





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 in 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

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

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 \$1,000 FOR TWO HOURS

