



THE  
LITTLE  
NELL



## WINTER PRIVATE DINING MENUS 2019



## Breakfast

Start with the Alpine Plated Breakfast or Buffet and customize with our additions to create a unique menu for your guests. Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

### ALPINE BREAKFAST

Fresh Squeezed Orange & Grapefruit Juice

Platters of Seasonal Fruits

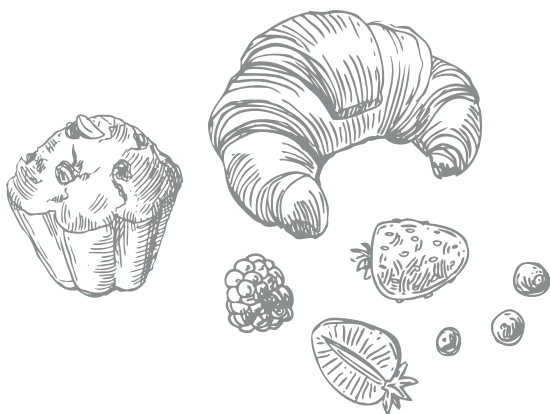
House Made Muffins, Croissants & Danish, Preserves, Honey, Butter

Regular & Decaffeinated Coffee

Selection of Hot Teas

\$34 per person

**\*\*GLUTEN FREE 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

Juice Bar: Carrot-Ginger Zinger, Green Machine, Pineapple Tangerine Papaya Juice  
\$11 per person

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

Acai Berry-Flax Seed Smoothies, Greek Yogurt, Honey  
\$7 per person

Coconut Tapioca & Tropical Fruits \$9 per person

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

Protein Shake Station: Espresso-Chocolate-Peanut Butter, Vanilla-Creamsicle & Kale-Apple-Ginger  
\$16 per person

Brown Sugar Brûléed Pineapple  
\$7 per person\*\*

Ruby Red Grapefruit  
\$5 per person

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

Assorted Soft Drinks  
\$6 each

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

### HOT ADDITIONS

House-made Cinnamon Rolls  
\$5 each

Pecan Maple Bread  
\$6 per person

Brioche French Toast, Caramelized Banana Jam, Syrup  
\$12 per person

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

Applewood Smoked Bacon  
\$7 per person\*\*

House-made Maple-Sage Sausage  
\$7 per person\*\*

Farmhouse Quiche, Roasted Tomatoes, Manchego  
\$14 per person

Egg White Frittata, Melted Leeks, Oyster Mushrooms, Chevre  
\$14 per person\*\*

Scrambled Eggs and Chives  
\$10 per person\*\*

Traditional Eggs Benedict, Canadian Bacon, Spinach, Hollandaise  
\$15 per person

Caramelized Onion Roasted Potatoes  
\$6 per person\*\*

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



# 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, Caramelized Banana Jam, Syrup

Eggs Benedict, Canadian Bacon, Spinach, Hollandaise

Egg White Frittata, Melted Leeks, Oyster Mushrooms, Chèvre \*\*

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

Croissant Sandwiches, Farm Eggs, White Cheddar, Bacon

Scrambled Eggs & Chives\*\*

Farmhouse Quiche, Roasted Tomatoes, Manchego

## 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, Tropical Fruits

Assorted Breakfast Cereals, 2% & Skim Milk

Caramelized Onion Roasted Potatoes\*\*

Applewood Smoked Bacon\*\*

Maple-Sage Poultry Sausage\*\*

House-made 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\*

#### Eggs Benedict

Canadian Bacon, Spinach, Hollandaise, Smoked Salmon, Braised Kale, Roasted Tomato  
Poultry Sausage, Poblano Hollandaise  
\$29 per person

#### Breakfast Tacos\*\*

Scrambled Eggs, Chorizo, Cotija Cheese, Shredded Radish, Salsa Verde, Salsa Roja,  
Salsa Crudo, Local Corn Tortillas  
\$23 per person

#### Steel Cut Oatmeal\*\*

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

#### Omelets Made to Order\*\*

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

### A LA CARTE ADDITIONS

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

Poached Shrimp, Snow Crab Claws, Spicy Cocktail Sauce \$32 per person\*\*

Shaved Kale Salad, Sherry Maple Vinaigrette, Dried Cranberries, Walnuts, Shaved Pecorino\*\*  
\$12 per person

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

Duck Confit Hash, Poached Eggs, Sweet Potatoes, Hollandaise \$17 per person\*\*

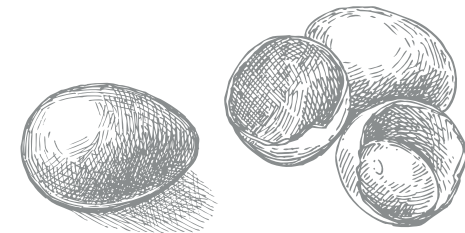
Huevos Rancheros, Refritos, Cotija Cheese, Salsa Verde, Cilantro, Local Tortillas \$16 per person

Cheese Blintzes, Citrus Ricotta, Grapefruit Salad  
\$12.50 per person

Winter Squash Adobo, Sliced Venison Loin, Celeries,  
\$37 per person

Buttermilk Biscuits, White Gravy, 3-Year White Cheddar, Framani Ham, Korean Fried Chicken,  
Whipped Butter, Aspen Mountain Honey, Tapatio, Cholula and Sriracha  
\$24 per person

\*\*GLUTEN FREE. \*(1) CHEF ATTENDANT PER (50) GUESTS REQUIRED @ \$175 EACH. 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.





## Brunch Bar Enhancements

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### BLOODY MARY BAR ON THE DECK

A Selection of Vodkas with 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

\$16 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\*\*

Prosecco, Vodka, Moscato, Tequila, Gin  
Little Nell Fresh Squeezed Lemonade, Raspberry & Watermelon Juice, Mint, Basil, Rosemary, Lemon, Lime, Orange, Pomegranate, Strawberry, Twizzlers, Rock Candy, Old Fashion Lemon Stick

\$16 per drink, minimum order of 20 required

\$150 set-up charge

### BELLINI BAR\*\*

Prosecco, Assorted Seasonal Fruit Purees & Fresh Squeezed Juices

\$16 per drink, minimum order of 20 required

\$150 set-up charge

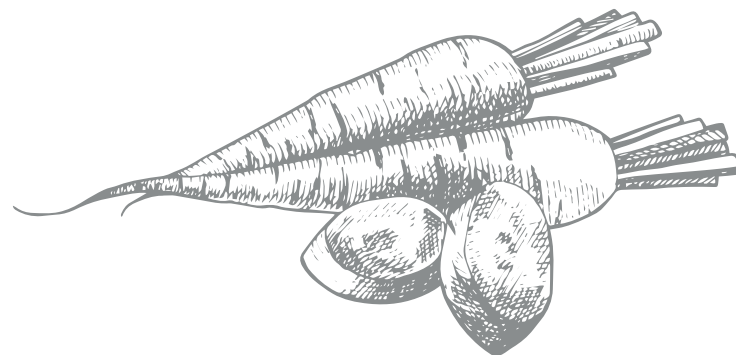
### FRESH JUICE BAR\*\*

Green Machine

Carrot Ginger Zinger

Pineapple, Tangerine, Papaya Juice

\$16 per guest





## Coffee & Tea Breaks

### 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, \$72 per gallon

Açaí Berry Flax Seed Smoothies, Greek Yogurt, Honey, \$6 per person

Fresh Squeezed Orange, Grapefruit Juice \$80 per gallon, Chilled Lemonade, \$60 per gallon

Freshly Brewed Iced Tea, \$60 per gallon

Mini Root Beer Floats & Vanilla Ice Cream, \$8 each

Assorted Soft Drinks, \$6 each

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

**\*\*GLUTEN FREE. 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, \$7 per person\*\*

Whole Fresh Fruit, \$3 per person\*\*

House Made Muffins, Croissants & Danish, Preserves, Honey, Butter, \$5 each

Sweet & Salty Trail Mix, \$15 per person\*\*

Little Nell "Cracker Jacks", \$12 per person

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

Hummus with a Garden of Vegetables, \$12 per person\*\*

House-made Corn Tortilla Chips, Salsa, \$12 per person\*\*, Add Guacamole, \$7

Fresh Baked Cookies, \$4 each

House-made Chocolate Truffles, \$5 each\*\*

Chocolate Covered Strawberries, \$5 each\*\*

House Made Mini Biscotti, \$12 per dozen

Candied Cashews, \$35 per pound\*\*





## Signature Breaks

Menus are designed for 30 minutes of service.

### JUICE-LOGY

Mix Your Own Juices with Power Greens,  
Pineapple, Apple, Beet, Carrot  
\$18 per person

### LIGHT & FIT

Crudite  
Raw Vegetables, Onion Dip, Carrots  
Hummus, Bean Chips, Spelt Crackers  
\$19 per person

### OKTOBERFEST

Soft Warm Pretzel Bites  
Pale Ale Cheese Dip, House Mustard,  
Nutella & Peanut Butter Spreads  
\$19 per person

### ESPRESSO BAR

Espresso Drinks  
Chocolate Covered Espresso Beans  
Biscotti  
Mini Cookies  
\$8 per drink  
\$200 set-up fee, includes machine + barista

### LET'S GO NUTS\*\*

Sliced Almonds  
Candied Pecans  
Pistachios  
Candied Cashews  
\$23 per person

### MATINEE BREAK

Assorted Candy  
Buttered Popcorn  
Cocoa Dusted Peanuts  
\$18 per person

### SALSA BAR\*\*

Trio of House-made Salsas  
Warm Cheese Dip  
House-made Tortilla Chips  
\$17 per person

### PROTEIN POWER UP

Espresso Chocolate Peanut Butter Shakes  
Vanilla Creamsicle Shakes  
Kale Apple Ginger Shakes  
\$16 per person

### COOKIE EXTRAVAGANZA

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

\*\*GLUTEN FREE. 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 \$47 | Three Courses \$59

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

### SOUP

Chicken Noodle  
Ricotta Salata, Confit Tortellini

Forest Mushroom Bisque\*\* Melted Leeks, Puffed Rice

Tomato Bisque  
Grilled Cheese Croutons, Basil Pistou

Smoked Trout Chowder\*\*  
Trout Roe, Charred Scallion, Potato Croquettes

### SALAD

Whole Leaf Caesar Salad  
Lemon, Garlic, Anchovy, Parmigiano Reggiano

Braised Endive & Arugula  
Butternut Squash Caponata, Cranberry Emulsion

Roasted Baby Beet Salad\*\*  
Pistachio Emulsion Treviso, Chevre

Frisée Aux Lardons\*\*  
Poached Egg, Winter Mushrooms, Parmesan

\*\*GLUTEN FREE. 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. MAX 3 SELECTIONS. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

### APPETIZERS

Creamy Truffled Pappardelle  
Molten Brie, Chicken Confit

Beef Carpaccio\*\*  
Herb Salad, Crumbed Blue, Dijon

### ENTRÉE

Winter Mushroom Agnolotti Celery Root, Shaved Truffle

Pan Seared Red Trout  
Sweet Potato Gnocchi, Parsnip, Ricotta

Braised Lamb, Creamy Polenta, Braised Greens\*\*

Emma Farms Wagyu Bolognese  
Herb Mascarpone, Parmigiano Reggiano

Seared Flat Iron Steak\*\*  
Whipped Potatoes, Crispy Shallots, Salsa Verde

### VEGETARIAN

Butternut Squash Enchilada  
Roasted Tomato, Pepita, Cotija, Kale

Winter Mushroom Risotto\*\*

Heart of Palm "Fettuccini"\*\*  
Hazelnut, Kale Pesto

Roasted Beets\*\*  
Black Trumpet Mushrooms and Kale "Beetloaf"

### PLATED DESSERTS

Cinnamon Cheesecake  
Vanilla Bean Poached Cranberries & Tuile

Coconut Crème Brûlée  
Banana Chip, Mango, Coconut Mac

Frangipane Pear Tart  
Almonds, Crème Fraîche Whipped Cream

Chocolate & Caramel Tart  
Whipped Monte, Candied Cashews

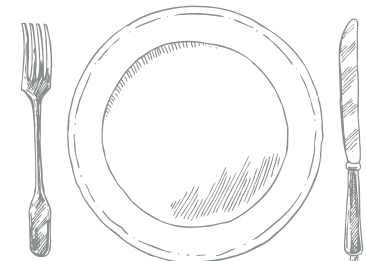
Apple Cobbler  
Vanilla Ice Cream

Chocolate Napoleon  
Crispy Meringue, Chocolate Sauce

Cheese Cake  
White Chocolate Mousse, Milk Chocolate Sponge,  
Milk Chocolate Ganache

Roast Apple Tart, Caramelized White Chocolate  
Sour Cream Sorbet

Brown Sugar Custard, Ginger Snap Biscotti  
Bourbon Whipped Cream, Pecan Brittle







## 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.

### A TASTE OF THE SOUTHWEST

Pozole, Chili Broth, Hominy,  
Shaved Radish\*\*

Classic Nachos, Refritos, Cheddar,  
Jalapenos, Chorizo, Sour Cream,  
Salsa Roja\*\*

Southwest Cobb,  
Poblano Ranch Dressing\*\*

Smoked Chicken & Red Chili Enchiladas

Roasted Pork Loin Green Chili\*\*

Pinto Beans & Rice\*\*

Jalapeño Cheese Cornbread

Chocolate Chile Pot de Crème\*\*

Mini Churros Cinnamon Dipping Sauce

Caramel Flan Parfaits

\$63 per person

### ITALIAN INSPIRATION

Pasta Fagioli

Focaccia Panzanella, Chicory,  
Grilled Artichokes, Kale, Anchovies,  
Parmesan

Roasted Beets, Endive,  
Gorgonzola Dressing, Arugula\*\*

Strozzapreti, Winter Mushroom, Truffle,  
Crispy Mushrooms, Charred Radicchio

Herb Roasted Wagyu, Eggplant Caponata,  
Pinenuts, Tomato

Snapper Picatta, Roast Potatoes,  
Capers, Lemon

Creamy Polenta\*\*

Pistachio Semi-Freddo\*\*

Tiramisu

\$65 per person

### SANDWICH SHOP

*Gluten Free Bread  
Available on Consumption*

Loaded Baked Potato Soup  
House Cured Bacon\*\*

Classic Caesar

Pasta Salad, Salami, Pepperoncinis, Roasted  
Peppers, Feta

Roasted Brussels Salad, Bacon Vinaigrette,  
Pickled Onions\*\*

The Philly, Shaved Beef, Onions, Soft  
Baguette

Pastrami on Rye, Cole Slaw, Swiss Cheese

Grilled Vegetables, Olive Tapenade, Hum-  
mus on Focaccia

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

Cheese Cake Cookie Sandwiches

Cast Iron Caramel Brownie Pudding

\$59 per person

### SIGNATURE SOUP & SALAD

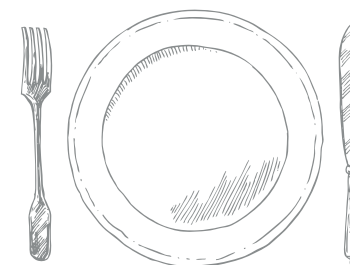
The Little Nell Signature Tortilla Soup  
Chicken, Avocado, Pepper Jack

Element 47 Cobb Salad\*\*  
Romaine Lettuce, Avocado, Tomatoes,  
Crumbled Bacon, Bleu Cheese, Poblano  
Ranch, Grilled Chicken, Seared Shrimp,  
Blackened Ahi

Assorted Petit Fours

\$49 per person

\*\*GLUTEN FREE. 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

\$46 each

### SANDWICHES & WRAPS

Kale Salad Wrap  
Olives, Feta, Balsamic Vinaigrette

Grilled Chicken Cobb Salad Wrap  
Romaine, Bacon, Bleu Cheese, Tomatoes Poblano Ranch

Smoked Salmon Plain or Everything Bagel  
Cream Cheese, Cucumber, Tomato

The Little Nell Club on Sourdough  
Turkey, Ham, Bacon, Lettuce, Tomato, Onion

Ham & Cheese Croissant  
Dijon Mustard

### ACCOMPANIMENTS

Bottled Water Pasta Salad  
Fruit Salad  
Boulder Potato Chips

### ADDITIONAL BEVERAGES

Assorted Soft Drinks  
\$6 each

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

\$7.50 per piece 6-8 pieces per person recommended per hour.

Canapés are designed for 1 hour of service.

### COLD

\*Chips & Salsa\*\*

Crispy Tortilla, Cherry Tomato,  
Onion, Salsa Fluid Gel

Cornet of Spicy Tuna  
Avocado, Micro Cilantro

Wagyu Tartare Potato Flatbread, Yolk Jam

Smoked Salmon & Caviar Napoleon  
Pumpnickel Toast

Rustic Avocado Toast  
Blood Orange, Cotija, Tomatillo Chip

Salt Brick Hamachi\*\*  
Nori, Avocado, Sprouts

Duck Duck Goose  
Toasted Brioche, Rillettes, Torchon, Chicharones

Whipped Burrata  
Heirloom Beets, Arugula, Preserved Lemon, Focaccia Crisp

Charred Octopus\*\*  
Confit Potato, Squid Ink Emulsion

### HOT

Crème Fraîche & Chive Tater Tot  
Caviar, Bacon Jam

Morbier Grilled Cheese  
Tomato Jam, Basil

Sweet Potato Pie\*\*  
Pecan Guajillo Crumble, Micro Celery

Duck Confit Steam Bun  
Sesame, Soy-Chili, Cilantro

Almond Crusted Camembert  
Cranberry Gel

Wild Mushroom Agnolottis  
Black Truffle, Crispy Mushroom, Chive

Lobster Soup Dumplings  
Coconut Lemongrass, Micro Basil

Shrimp Toast  
Shrimp Mousse, Toasted Bread Sriracha Aioli, Cilantro



\*\*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*

Smoked Potato\*\*  
Trout Roe, Dill, Radish

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

Beet Napoleon\*\*  
Chevre, Walnut

Mini Tuna Nicoise\*\*  
Parmesan Basket

Winter Truffle Flan\*\*  
Artichoke, Parmesan

+ \$10 per person

### SOUP

Forest Mushroom Soup\*\*  
Melted Leek, Puffed Rice

Chicken Noodle  
Ricotta Salata & Confit Tortellini

Tomato Bisque  
Grilled Cheese Croutons, Basil Pistou

Smoked Trout Chowder  
Trout Roe, Charred Scallion, Potato Croquettes

### SALAD

Whole Leaf Caesar  
Three-Year Parmigiano Reggiano

Roasted Baby Beet Salad\*\*  
Pistachio Emulsion, Treviso, Chevre

Braised Endive & Arugula  
Butternut Squash Caponata, Cranberry Emulsion

Baby Kale Salad\*\*  
Toasted Walnuts, Maytag Bleu, Shaved Pear,  
Roasted Onion Vinaigrette

### APPETIZERS

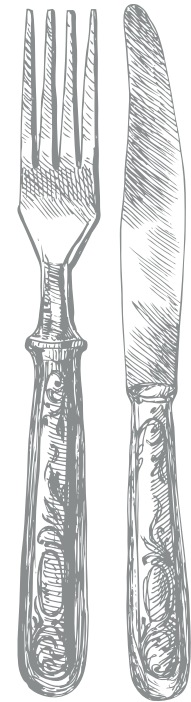
The "Club Sandwich"  
Toasted Brioche, Confit Turkey, Crispy Pork Belly,  
Tomato Jam, Roasted Garlic Aioli

Free Formed Pasta  
Braised Oxtail, Crispy Mushrooms, Crème Fraîche

Brown Butter Sweet Potato Agnolotti  
Guajillo & Pecan Granola, Ricotta Parsnip Cream

Pan Seared Scallops\*\*  
Winter Squash "Risotto"

Smoked Duck Pastrami\*\*  
Pine Nuts, Aged Manchego, Brussels Sprouts



\*\*GLUTEN FREE. 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

Duo Entrée add \$15 per person, plus enhancements as noted.

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

### VEGETARIAN

Textures of Winter Squash\*\*

Roasted Squash, Sweet Potato Puree, Pomegranate

Roasted Baby Carrots\*\*

Mushroom Fricassée, Pearl Onions, Vegetable Demi

### FISH

Roasted Sea Bass\*\*

Brussels Sprouts, Baby Potatoes, Mustard Cream

Glazed Black Cod\*\*

Braised Napa Cabbage, Mussels, Kaffir Lime Carrot

Butter Poached Lobster\*\* (+ \$10 per person)

Ratatouille, Basils, Baby Fennel

Seared Scallop\*\*

Chorizo Butter Broth, Baby Potatoes, Clams

Loch Duart Salmon\*\*

Quinoa, Fennel, Tomato Relish

\*\*GLUTEN FREE ADDITIONAL TABLESIDE CHOICE OF ENTREE IS AVAILABLE FOR \$25 PER GUEST. PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.

### MEAT & POULTRY

Kombu Braised Short Rib\*\*

Kholrabi, Grilled Scallion, Shiitake

Roasted Boulder Chicken

Brioche Spaetzle, Butternut Squash, Madeira Glaze

Seared Venison Loin\*\*

Whipped Celery Root, Potatoes, Onion Jam, Juniper

Bison Ribeye

Brioche, Foie, Preserved Cherry, Cocoa Nib

Prime Filet Potato Puree, Romesco, Charred Onions,

Winter Harvest Mushrooms

### DUO ENTRÉE

Colorado Wagyu Beef\*\* (+\$20 pp)

Braised Short Rib, New York Strip

Twice Baked Potato, Burgundy Pearl Onions

Filet & Lobster\*\* (+\$10 pp)

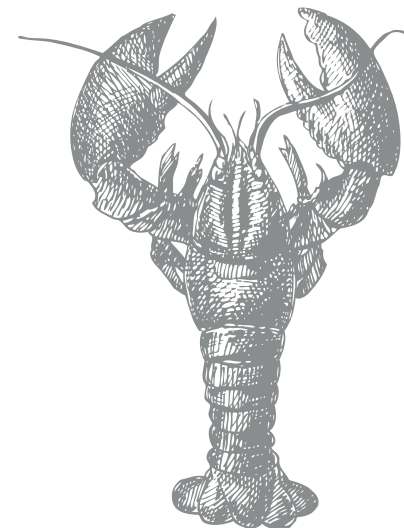
Confit Potato, Celery Root Puree,

Caramelized Fennel, Pomegranate, Celeries

Colorado Lamb & Trout\*\*

Creamy Parsnip, Carnival Cauliflowers,

Crispy Leek, Cauliflower Chips





# The Little Nell Tasting Menus

Wine Pairings Available Starting at \$100 per person

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

## TLN WINTER TASTING MENU

| First |

### **Uni\*\***

Sourdough, Cauliflower, Lemon

| Second |

### **Venison Tartare\*\***

Crispy Potato, Smoked Crème Fraiche, Caviar

| Third |

### **Squab\*\***

Truffle, Tater Tot, Seven Herb Salad

| Fourth |

### **72 Hour Short Rib\*\***

Kohlrabi, Shitake, Alliums

| Fifth |

### **Peanut Butter and Chocolate Mousse**

Peanut Crunch, Devil's Food, Milk Sorbet

## TLN WINTER VEGETARIAN TASTING MENU

| First |

### **Heart of Palm Fettuccine\*\***

Grapefruit, Avocado, Finger Lime

| Second |

### **Golden Beet Carpaccio\*\***

Beet Greens, Crispy Gorgonzola

| Third |

### **Roasted Carrot\*\***

Carrot Cake, Maitake, Pearl Onion

| Fourth |

### **Textures of Winter Squash\*\***

Pomegranate, Crispy Kale

Gluten Free Pasta Option:

Fettuccine with Mushroom Ragout & Black Truffles

| Fifth |

### **Winter Citrus\*\***

Blood Orange, White Chocolate Matcha,

Confit Lemon, Vanilla Bean Meringue

\*\*GLUTEN FREE. 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





## 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  
Caramelized Apples, Spiced Cider

Warm Chocolate Cake  
Caramelized Banana & Hazelnut Ice Cream

Red Wine Pear Tart  
Almonds, Crème Fraîche

Lemon Lime Mousse\*\*  
Pistachio & Cassis

Chocolate & Caramel Tart

Apple Cobbler  
Vanilla Ice Cream

Chocolate Napoleon\*\*  
Crispy Meringue, Chocolate Sauce

### CHEESE COURSE

Brillat-Savarin, Pistachio Sponge,  
Sorrels, Strawberry

**+\$17 per person**

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

### MINI CUPCAKES

Chocolate & Caramel Sea Salt

Cookies & Cream

Smore's

Lemon Meringue

Carrot with Coconut Cream

Red Velvet & Mascarpone

Pumpkin Spice, Cream Cheese

Vanilla, Vanilla

Chocolate, Chocolate

### MINI COOKIES & BROWNIES

Coconut Macaroons\*\*

Assorted French Macarons

Assorted Tea Cookies

Chocolate Chip, Peanut Butter & Oatmeal Cookies

Oatmeal Cookies

Fudge Brownie\*\*

White Chocolate Macadamia Nut Blondies

Apricot Raspberry Linzer Gluten Free Brownie

### MINI DESSERTS

Tiramisu Parfaits

Mini Apple Tarts

Pecan Pie Bars

Pumpkin Cheesecake Bites with Spiced Cream

### SWEETS STATION

Selection of Five Mini Desserts

Regular & Decaffeinated Coffee

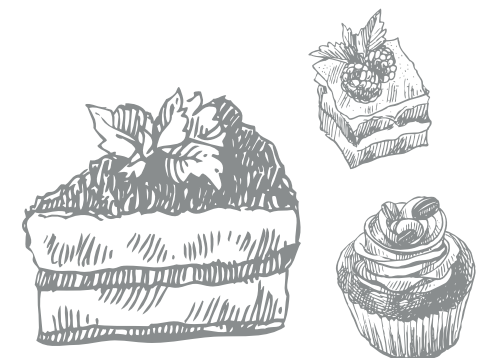
Selection of Hot Teas

\$25 per person

### MIGNARDISE

Chef's Selection of Sweet Bites

**+ \$5 per piece**





## Dinner Buffet

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

### RUTHIE'S BBQ

Jalapeño Cheese Corn Bread

Black Bean Hominy Salad, Poblano Vinaigrette,  
Crumbled Cotija\*\*

Shaved Kale, Toasted Walnuts, Dried Cherries,  
Chipotle Blue Cheese Dressing\*\*

Roasted Brussels Sprouts\*\*

Roasted Acorn Squash\*\*

Chili & Smoked Ham Baked Beans\*\*

Chipotle Rubbed Beer Can Chicken

Smoked Beef Brisket, BBQ\*\*

Carolina Pulled BBQ Pork Shoulder\*\*

Assorted Cookies & Brownies\*\*

Apple Cobbler, Whipped Cream

Regular & Decaffeinated Coffee

Selection of Hot Teas

**\$115 per person**

\*\*GLUTEN FREE. 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.

### TUSCAN TABLE

Preserved Lemon & Rosemary Focaccia

Hearty Vegetable Minestrone\*\*

Caramelized Endive, Arugula, Pine Nuts,  
Talleyio Dressing

Grilled Artichoke, Roasted Eggplants with Balsamic  
& Prosciutto\*\*

Herbed Ricotta Ravioli, Roasted Peppers

Butternut Squash Gnocchi, Sage Brown Butter

Braised Lamb Shank Manicotti, Mushrooms, Marsala

Roasted Pork Loin and Mascarpone Polenta\*\*

Almond Cookies

Lemon Meringue Tarts

Buttermilk, Panna Cotta, Blood Orange\*\*

Tiramisu

Regular & Decaffeinated Coffee

Selection of Hot Teas

**\$130 per person**

### STEAK HOUSE MENU

Country Potato Roll

Alpine Choucroute, Sausages, Sauerkraut, Mustard\*\*

Winter Squash and Arugula Salad, Dried Cranberries,  
White Balsamic Vinaigrette, Shaved Pecorino\*\*

Wedge Salad, Lardons, Blue Cheese, Fried Shallots\*\*

Biscuit Top Chicken Pot Pie

Red Trout, Lentils, Citrus Gremolata\*\*

Beef Short Ribs Bourguignon, Pearl Onions, Bacon\*\*

New Zealand Lamb Chops, Roasted Mushrooms,  
Fingerling Potatoes, Reduced Balsamic\*\*

Chocolate Banana Cream Pies

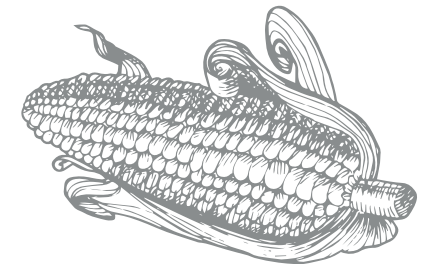
Spiced Apple Cake Parfait

Croissant Bread Pudding

Regular & Decaffeinated Coffee

Selection of Hot Teas

**\$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\*\*

Poached Shrimp, Freshly Shucked Oysters  
Wakame Salad, Snow Crab Claws  
Spicy Cocktail Sauce, Mignonette, Lemon  
(3) pieces of each per person  
\$67 per person

**+ Maine Lobster \$12 per person**  
**+ Additional Pieces \$7 per piece**

#### ANTIPASTI

Imported & Domestic Cheese  
Custom 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 & Blackened Ahi  
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  
\$30 per person

\*\*GLUTEN FREE | \*CAN BE MODIFIED GLUTEN FREE. 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.

### DISPLAYED

#### SPANISH INSPIRED TAPAS\*

Grilled Octopus, Black Garlic Romesco,  
Chorizo Stuffed Squid, Kalamata Cream  
Grilled Flat Bread, Figs, Bleu Cheese  
Serrano Ham Wrapped Dates, Manchego  
Spiced Marcona Almonds  
Tarragon Grilled Sourdough  
\$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

#### LAZY SUSAN & ASIAN STREET FOOD

Thai Green Papaya Salad\*\* Duck Bao Buns  
Soba Noodle & Wakame Salad, Shitakes  
Shrimp Pad Thai Sweet Chili Glazed Coriander  
Soy Chicken Wings Thai Beef Salad  
Condiments for the Table: Bean Sprouts,  
Limes, Cilantro, Sambal, Chilies  
Pork Belly Fried Rice\*\*  
Chicken Pot Stickers  
\$65 per person

### CHEF ATTENDED\*

#### COLORADO CLASSIC\*\*

Roasted Buffalo Strip Loin  
Cheddar Grits, Swiss Chard  
Coffee Molasses BBQ  
\$45 per person

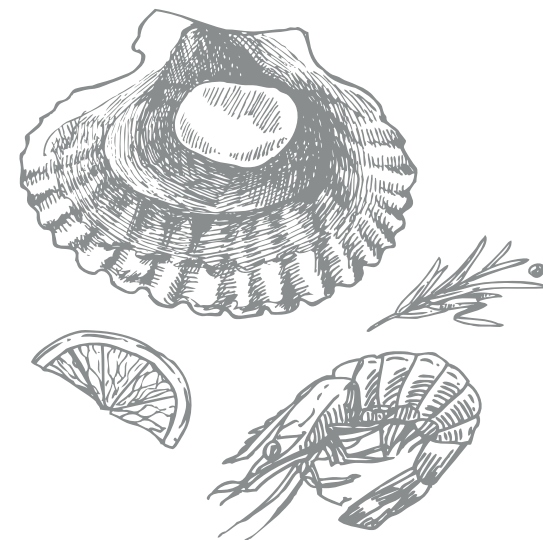
#### BEEF TENDERLOIN

Grilled Scallion Aioli,  
Potato Chive Buns, Au Jus  
\$39 per person

**+ Wagyu \$20 per person**

#### FRESH PASTA AND RISOTTO

Orecchiette, Colorado Wagyu Bolognese  
Winter Mushroom and Boursin Risotto\*\*  
Butternut Gnocchi, Brown Butter  
Focaccia, Grissini, Lavosh  
\$47 per person





## Party Enhancements

A selection of treats to offer sustenance to the late night dance crew.

### DRESSING ROOM

*\$7.50 per person*

#### Tea Sandwiches:

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

### ELEVATED DRESSING ROOM

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

Artisan Cheese, \$22 per person

Selection of \$24 per person

Sturia Caviar, Brioche, Blini, Sieved Egg,  
Chive, Crème Fraîche, 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

**\*\*GLUTEN FREE. 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, \$7.50 each*

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

Tiramisu Parfaits

Mini Éclairs

Tropical Mini Parfaits

### 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*

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

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

Sweet & Salty Mixed Nuts, \$15 each

Cheese or Pepperoni Pizza, \$16 per slice

Assorted Chocolate Barks & Toffee, \$15 each

Four Mini Chocolate Chip Cookies, \$10 each

The Little Nell Cracker Jacks, \$10 each

Flat & Sparkling Bottled Water, \$4.50 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  
Maker's Mark  
Johnny Walker Black  
Glenlivet 12

—  
hosted \$17  
cash \$18

### PREMIUM BAR

Absolut  
Beefeater  
Altos  
Altos Reposado  
Jack Daniel's  
Jameson  
Chivas Regal  
Dewar's White Label  
Bacardi Superior Light

—  
hosted \$15  
cash \$16

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.

### 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, 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/\$9 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 \$99 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

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 \$1,000 FOR TWO HOURS.

