WINTER PRIVATE DINING MENUS 2019-2020
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 menu substitutions may occur.

ALPINE BREAKFAST
Fresh Squeezed Orange & Grapefruit Juice
Platters of Seasonal Fruits
House Made Muffins, Croissants & Scones, Preserves, Honey, Butter
Regular & Decaffeinated Coffee
Selection of Hot Teas
$36 per person

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

Protein Shake Station: Espresso-Chocolate-Peanut Butter, Vanilla-Creamsicle & Kale-Apple-Ginger
$18 per person  GF

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

Juice Bar:
Carrot-Ginger Zinger
Green Machine
Pineapple Tangerine Papaya Juice
Apple, Beet, Carrot
$14 per person  GF

Warrior Pudding, Hemp Seed, Chia Seed & Coconut
$9 per person  GF

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

Brown Sugar Brûléed Pineapple
$7 per person  GF

Ruby Red Grapefruit
$5 per person  GF

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

HOT ADDITIONS
Egg White Frittata, Melted Leeks, Oyster Mushrooms, Chevre
$16 per person  GF

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

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

Farmhouse Quiche, Roasted Tomatoes, Manchego
$14 per person

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

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

Scrambled Eggs and Chives
$11 per person  GF

Steel Cut Oats, Brown Sugar
$10 per person  GF

Caramelized Onion Roasted Potatoes
$8 per person  GF

Applewood Smoked Bacon
$8 per person  GF

House-Made Maple-Sage Sausage
$8 per person  GF

Pecan Maple Bread
$6 per person

House-made Cinnamon Rolls
$5 each

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL DISPLAY 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.
Aspen Mountain Breakfast Buffet
$58 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 & Scones, 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
Shakshuka, Sunny Side Up Eggs
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
Warrior Pudding, Chia Seeds, Coconut
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**
*CHEF ATTENDANT PER (50) GUESTS, $175 EACH*

**EGGS BENEDICT**
Canadian Bacon, Spinach, Hollandaise, Smoked Salmon, Braised Kale, Roasted Tomato
Poultry Sausage, Poblano Hollandaise
$25 per person

**BREAKFAST TACOS**
Scrambled Eggs, Chorizo, Cotija Cheese, Shredded Radish, Salsa Verde, Salsa Roja,
Salsa Crudo, Local Corn Tortillas
$25 per person  *GF*
Add Burritos or Quesadillas + $7 per person

**OMELETS MADE TO ORDER**
Farm Eggs, Vegetables, Meats, Cheeses
$25 per person  *GF*

**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
$18 per person  *GF*

**A LA CARTE ADDITIONS**
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

Poached Shrimp, Cocktail Sauce, Lemon (3 pieces per person)
$21 per person  *GF*

Snow Crab Claws, Cocktail Sauce, Lemon (3 pieces per person)
$21 per person  *GF*

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

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

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

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

Cheese Blintzes, Citrus Ricotta, Grapefruit Salad
$13 per person

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

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

**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
$18 per drink, Minimum Order of 20 Required
$150 Set-Up Fee

**LEMONADE BAR**
Prosecco, Vodka, Moscato, Tequila, Gin
$22 per drink, Minimum Order of 20 Required
$150 Set-Up Fee

**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

**BELLINI BAR**
Prosecco, Assorted Seasonal Fruit Purees & Fresh Squeezed Juices
$18 per drink, Minimum Order of 20 Required
$150 Set-Up Fee

**FRESH JUICE BAR**
Green Machine
Carrot, Ginger, Zinger
Pineapple, Tangerine, Papaya Juice
Apple, Beet, Carrot
$14 per drink, Minimum Order of 20 Required

*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.*
Coffee & Tea Breaks

BEVERAGES

European-Style Hot Chocolate, House-made Marshmallows $80 per gallon
Fresh Squeezed Orange & Grapefruit Juice $80 per gallon
Regular & Decaffeinated Coffee $72 per gallon
Selection of Hot Teas $72 per gallon
Hot Local Apple Cider $65 per gallon
Chilled Lemonade $60 per gallon
Freshly Brewed Iced Tea $60 per gallon
Fruit Infused Water $35 per gallon
Açaí Berry Flax Seed Smoothies, Greek Yogurt, Honey $8 per person
Mini Root Beer Floats & Vanilla Ice Cream $8 each
Kombucha Cold Brew $8 each
Assorted Soft Drinks $6 each
Flat & Sparkling Bottled Water $6 each

SNACKS

Chicken Quesadillas, Salsa Roja, Sour Cream $14 per person
Hummus with a Garden of Vegetables & Pita $12 per person  GF
Granola Parfaits, Greek Yogurt, Berries $10 per person  GF
Sliced Seasonal Fresh Fruit $8 per person  GF
House-Made Corn Tortilla Chips & Roja Salsa $7 per person  GF
Add Guacamole $5 per person
Little Nell “Cracker Jacks” $7 per person
Element 47 Bar Mix, Truffle Popcorn, Olives, Chocolate Rocks $6 per person  GF
Sweet and Savory Scones
Butter, Honey, Assorted Jams $6 per person
House Made Muffins, Croissants & Scones
Preserves, Honey, Butter $5 per person
Sweet & Salty Trail Mix $5 per person
Candied Cashews $5 per person
House-Made Chocolate Truffles $5 per person
Chocolate Covered Strawberries $5 per person
House-Made Mini Biscotti $4 per person
Whole Fresh Fruit $4 per person  GF
Fresh Baked Cookies
Chocolate Chip, Peanut Butter, and Sugar $4 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 60 minutes of service.

DOUGHNUT BAR
Assorted Doughnuts
Assorted Glazes, Sprinkles, and Toppings
$26 per person
Suggested Beverage Pairing: Regular & Decaf Coffee
+$72 per gallon

COOKIE EXTRAVAGANZA
Mini Chocolate Chip Cookies
Mini Oatmeal Cookies
Mini Peanut Butter Cookies
Assorted Short Bread
Coconut Macaroons GF
Fudge Brownie GF
White Chocolate Macadamia Nut Blondies
$25 per person
Suggested Beverage Pairing: Peach Iced Tea
+$72 per gallon

LET’S GO NUTS
Sliced Almonds
Candied Pecans
Pistachios
Candied Cashews
Dried Fruits
$23 per person GF
Suggested Beverage Pairing: Infused Water
+$35 per gallon

CREATE YOUR OWN TRAIL MIX
Spiced Almonds, Pistachios
Candied Cashews, Dried Papaya
Dried Cherry, Raisins, Coconut
White Chocolate, Dark Chocolate
$23 per person GF
Suggested Beverage Pairing: Infused Milks
+$10 per person

GARDEN GRAZING
Crudité, Raw Veggies
Onion Dip, Carrot Hummus
Bean Chips, Spelt Crackers
$19 per person GF
Suggested Beverage Pairing: Green Machine Juice
+$65 per person

OKTOBERFEST
Soft Warm Pretzel Bites
Pretzel Rods
Pale Ale Cheese Dip, House Mustard,
Nutella & Peanut Butter Spreads
$19 per person GF
Suggested Beverage Pairing: Hot Local Apple Cider
+$8 per person

MATINEE BREAK
Cocoa Dusted Almonds
Assorted Candy Favorites
(M&M’s, Snickers, Milky Way, Kit Kat)
Buttered Popcorn GF
$18 per person
Suggested Beverage Pairing: House-Made Lemonade
+$60 per gallon

SALSA BAR
Trio of House-Made Salsas
Warm Cheese Dip
House-made Tortilla Chips
$17 per person GF
Add Guacamole + $5 per person
Suggested Beverage Pairing:
Glass Bottled Coke & Topo Chico
+$6 each

PROTEIN POWER UP
Espresso Chocolate Peanut Butter Shakes
Vanilla Creamsicle Shakes
Kale Apple Ginger Shakes
$16 per person GF

JUICE-LOGY
Green Machine
Carrot Ginger Zinger
Pineapple, Tangerine, Papaya Juice
Apple, Beet, Carrot
$14 per person GF

SEASONAL FRUITS AND BERRIES
The Season’s Freshest Fruit
Selections with Exotic Fruit Dipping Sauces
Compressed Melons
Individual Yogurt
$15 per person GF
Suggested Beverage Pairing: Acai-Berry Smoothie
+$8 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL SIGNATURE BREAKS. A SURCHARGE OF $250 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 $50 | Three Courses $62
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

SOUP
Chicken Noodle
Ricotta Salata, Confit Tortellini
French Onion Soup Gratinee
Tomato Bisque
Grilled Cheese Croutons, Basil Pistou
Smoked Trout Chowder
Trout Roe, Charred Scallion, Potato Confit

SALAD
Whole Leaf Caesar Salad  GF
Lemon, Garlic, Anchovy, Parmigiano Reggiano
Braised Endive & Arugula  GF
Butternut Squash Caponata, Cranberry Emulsion
Roasted Baby Beet Salad  GF
Pistachio Emulsion Treviso, Chevre
Frisée Aux Lardons  GF
Poached Egg, Winter Mushrooms, Parmesan

APPETIZERS
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  GF
Whipped Potatoes, Crispy Shallots, Salsa Verde

VEGETARIAN
Butternut Squash Enchilada  GF
Roasted Tomato, Pepita, Cotija, Kale
Winter Mushroom Risotto  GF
Heart of Palm "Fettuccini"  GF
Hazelnut, Kale Pesto

PLATED DESSERTS
New York Style Cheesecake
Caramel Rum Sauce, Vanilla Bean Pineapple Compote
Coconut Crème Brûlée
Banana Chip, Mango, Coconut Mac
Frangipane Pear Tart
Almonds, Crème Fraîche Whipped Cream
S’more’s Pie
House-made Graham Cracker Crust,
68% Chocolate Custard, Chocolate Ganache,
Toasted Vanilla Bean Marshmallow
Apple Cobbler
Vanilla Ice Cream
Chocolate Napoleon  GF
Crispy Meringue, Chocolate Sauce
Roasted Apple Tart
Caramelized White Chocolate, Sour Cream Sorbet  GF
Brown Sugar Custard with Ginger Snap Biscotti
Bourbon Whipped Cream, Pecan Brittle  GF

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 ENTRÉE IS AVAILABLE FOR $20 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.
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.

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 GF
Eggplant Caponata, Pinenuts, Tomato
Snapper Picatta, Roast Potatoes, Capers, Lemon
Creamy Polenta GF
Pistachio Semi-Freddo GF
Tiramisu
$72 per person

A TASTE OF THE SOUTHWEST
Pozole GF
Chili Broth, Hominy, Shaved Radish
Classic Nachos
Refritos, Cheddar, Jalapenos, Chorizo, Sour Cream, Salsa Roja
Southwest Cobb GF
Poblano Ranch Dressing
Smoked Chicken & Red Chili Enchiladas
Roasted Pork Loin Green Chili GF
Pinto Beans & Rice GF
Jalapeño Cheese Cornbread GF
Chocolate Chile Pot de Crème GF
Mini Churros Cinnamon Dipping Sauce
Caramel Flan Parfaits GF
$68 per person

SANDWICH SHOP
Gluten Free Bread Available
Loaded Baked Potato Soup GF
House Cured Bacon
Classic Caesar
Pasta Salad, Salami, Pepperoncini, Roasted Peppers, Feta
Roasted Brussels Salad GF
Bacon Vinaigrette, Pickled Onions
The Philly, Shaved Beef, Onions, Soft Baguette
Turkey Pastrami on Rye, Cole Slaw, Swiss Cheese
Grilled Vegetables, Olive Tapenade, Hummus on Focaccia
Chicken B.L.T, Toasted Focaccia, Ranch Aioli
Cheese Cake Cookie Sandwiches
Cast Iron Caramel Brownie Pudding
$65 per person

SIGNATURE SOUP & SALAD
The Little Nell Signature Tortilla Soup GF
Chicken, Avocado, Pepper Jack
Element 47 Cobb Salad GF
Romaine Lettuce, Avocado, Tomatoes, Crumbled Bacon, Bleu Cheese, Poblano Ranch, Grilled Chicken, Seared Shrimp, Blackened Ahi
Assorted Petit Fours
$50 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
Includes TLN Reusable Lunch Cooler

SALADS & SANDWICHES

Kale Caesar Salad With Chicken

Grilled Chicken Cobb Salad  GF
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

Tomato Cucumber Salad  GF

Boulder Potato Chips  GF

Seasonal Whole Fruit  GF

Fresh Baked Cookies

ADDITIONAL BEVERAGES

(1) drink included per person

Bottled Water

Assorted Soft Drink

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.
Hors D’oeuvres
S8 per person, per item
Hors D’oeuvres are designed for 60 minutes of service.

**HOT**

- Crème Fraîche & Chive Tater Tot  
  GF
  Caviar, Bacon Jam
- Morbier Grilled Cheese
  Tomato Jam, Basil
- Sweet Potato Pie
  Pecan Guajillo Crumble, Micro Celery
- Pork Belly Steam Bun
  Nori Aioli, Soy-Chili, Cilantro
- Almond Crusted Camembert  
  GF
  Cranberry Gel
- Mini Boursin Mac & Cheese
  Sliced Scallion, Shaved Seasonal Mushroom
- Lobster Corn Dog
  Agave Dijon
- Shrimp Potsticker
  XO Sauce, Scallion
- Duck Confit Spring Roll
  House-Made Hoisin Sauce
- Wagyu Beef Jerk Marinated Skewers
  Chipotle Lime Sauce

**COLD**

- “Chips & Salsa”  
  GF
  Crispy Tortilla, Cherry Tomato, Onion, Salsa Fluid Gel
- Cornet of Spicy Tuna
  Avocado, Micro Cilantro, Wasabi, Roe
- Wagyu Tartare Potato Flatbread, Yolk Jam
- Smoked Salmon & Caviar Napoleon
  Pumpernickel Toast
- Rustic Avocado Toast  
  GF
  Blood Orange, Cotija, Tomatillo Chip
- Salmon Tartare  
  GF
  Yuzu, Jalapeno
- Whipped Burrata
  Heirloom Beets, Arugula, Preserved Lemon, Focaccia Crisp
- Charred Octopus
  Confit Potato, Squid Ink Emulsion

**ELEVATED**

- Dynamite Oyster
  Caviar, Dynamite Sauce
- Butter Poached Lump Crab  
  GF
  Shaved Asparagus, Hollandaise Espuma
- Foie Gras Toast
  Paonia Peach Jam
- Uni Tongue  
  GF
  Cauliflower, Smoked Trout Roe
  + $12 per person
- Kobe Beef Tataki
  Black Truffle, Romaine Tip
  5g Ocieta Caviar
  Brioche, Yolk Jam, Chive
  + $40 per person

6-8 PIECES PER PERSON ARE RECOMMENDED BASED ON ONE HOUR.
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Stations - Lunch, Dinner or Reception

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**CHEF ATTENDED**

- **WAGYU BEEF TENDERLOIN**
  Roasted Fingerlings, MZ Steak Sauce
  $85 per person

- **CHINA TOWN**
  Ramen & Dim Surn
  Pork Tonkatsu Broth
  Ramen Noodles, Udon Noodles, Sprouts
  Tofu, Scallions, Pork Belly, Poached Eggs
  Bamboozle Steamed Shrimp Potstickers
  Duck Confit Steam Buns
  Veggie Spring Rolls
  $55 per person

- **COLORADO RACK OF LAMB**
  Root Vegetable “Ratatouille”
  $52 per person

- **BISON STRIPLOIN**
  Cheddar Grits, Swiss Chard
  Coffee Molasses BBQ
  $47 per person

- **FRESH PASTA AND RISOTTO**
  Orecchiette, Colorado Wagyu Bolognese
  Winter Mushroom and Boursin Risotto
  Butternut Gnocchi, Brown Butter
  Focaccia, Grissini, Lavosh
  $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

- **CHILLED SEAFOOD BAR**
  Designed for (3) Pieces a Person
  Poached Shrimp $18 per person
  Freshly Shucked Oysters $18 per person
  Snow Crab Claws $27 per person
  Maine Lobster $30 per person

- **A MINIMUM OF 20 PEOPLE REQUIRED FOR ALL STATIONS. 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.**
Plated Dinner
Three Courses $120 | 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  GF
Trout Roe, Dill, Radish
Vodka Cured Salmon
Bagel Chip, Cured Egg Yolk, Crème Fraîche
Beet Napoleon  GF
Chevre, Walnut
Spicy Tuna
Risotto Cake
Winter Truffle Flan  GF
Artichoke, Parmesan

FAMILY STYLE
Shrimp Cocktail  GF
+ $14 per person
Crab Cakes  GF
+$14 per person
Selection of Cheeses  GF
+ $26 per person

SALAD
Whole Leaf Caesar
Three-Year Parmigiano Reggiano
Roasted Baby Beet Salad  GF
Pistachio Emulsion, Treviso, Chevre, Blood Orange
Winter Squash Salad  GF
Arugula, Quinoa, Pomegranate Candied Pine Nut
Baby Kale Salad  GF
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  GF
Winter Squash “Risotto”
Smoked Duck Pastrami
Pine Nuts, Aged Manchego, Brussels Sprouts

SOUP
Forest Mushroom Soup  GF
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 Confit

ADDITIONAL TABLESIDE CHOICE OF FIRST OR DESSERT COURSE 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.
Plated Dinner
Three Courses $120 | Four Courses $135 | Five Courses $150
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VEGETARIAN

Textures of Winter Squash  GF
Roasted Squash, Sweet Potato Puree, Pomegranate

Roasted Baby Carrots  GF
Mushroom Fricassée, Pearl Onions, Vegetable Demi

FISH

Roasted Sea Bass  GF
Brussels Sprouts, Baby Potatoes, Mustard Cream

Glazed Black Cod  GF
Braised Napa Cabbage, Mussels, Kaffir Lime Carrot

Seared Scallop  GF
Chorizo Butter Broth, Baby Potatoes, Clams

Loch Duart Salmon  GF
Spinach, Spaghetti Squash, Citrus

Butter Poached Lobster (+ $10 per person)  GF
Ratatouille, Basil, Baby Fennel

MEAT & POULTRY

Roasted Boulder Chicken
Chive Spaetlze, Butternut Squash, Madeira Glaze

Duck Two Ways  GF
Beluga Lentils, Honey Glazed Carrots, Lavender Sauce

Seared Venison Loin  GF
Whipped Celery Root, Potatoes, Onion Jarn, Juniper

Braised Short Rib  GF
Artisan Grits, Brussel Sprouts, Baby Carrots, Grilled Scallion

Bison N.Y Strip  GF
Swiss Chard, Braised Salsify, Beets Bordelaise

Brandt Beef Prime Filet
Potato Puree, Romesco, Charred Onions, Winter Harvest Mushrooms
TLN Wagyu Beef + $20 per person

DUO ENTRÉE

+ $15 Unless Otherwise Noted

Braised Short Rib & New York Strip  GF
Twice Baked Potato, Burgundy Pearl Onions
TLN Wagyu Beef + $20 per person

Filet & Lobster  GF
Confit Potato, Celery Root Puree, Caramelized Fennel, Pomegranate, Celeriac
TLN Wagyu Beef + $20 per person

Colorado Lamb & Trout  GF
Creamy Parsnip, Carnival Cauliflower, Crispy Leek, Cauliflower Chips
The Little Nell Tasting Menus
Wine Pairings Available Starting at $100 per person
Three Courses $120 | Four Courses $135 | Five Courses $150

**WINTER TASTING MENU**

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**Uni**
Sourdough, Cauliflower, Lemon

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**Venison Tartare**
Crispy Potato, Smoked Creme Fraiche, Caviar

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**Squab**
Truffle, Tater Tot, Seven Herb Salad  **GF**

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**72 Hour Short Rib**
Kohlrabi, Shitake, Alliums  **GF**

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**Peanut Butter and Chocolate Mousse**
Peanut Crunch, Devil’s Food, Milk Sorbet

**WINTER VEGETARIAN TASTING MENU**

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**Heart of Palm Fettuccine**
Grapefruit, Avocado, Finger Lime  **GF**

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**Golden Beet Carpaccio**
Beet Greens, Crispy Gorgonzola  **GF**

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**Roasted Carrot**
Carrot Cake, Maitake, Pearl Onion  **GF**

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**Textures of Winter Squash**
Pomegranate, Crispy Kale  **GF**

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**Winter Citrus**
Blood Orange, White Chocolate Matcha, Confit Lemon, Vanilla Bean Meringue

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**

New York Style Cheesecake
Caramel Rum Sauce, Vanilla Bean Pineapple Compote

Warm Chocolate Cake
Caramelized Banana & Hazelnut Ice Cream

Red Wine Pear Tart
Almonds, Crème Fraîche

Tropical Verrine  GF
Guava Panna Cotta, Coconut Mousse, Pineapple Gel, White Chocolate

S'more's Pie
House-made Graham Cracker Crust, 68% Chocolate Custard, Chocolate Ganache, Toasted Vanilla Bean Marshmallow

Apple Cobbler  *Can Be Modified GF
Vanilla Ice Cream

Chocolate Napoleon  GF
Crispy Meringue, Chocolate Sauce

**CHEESE COURSE**

Brillat-Savarin, Pistachio Sponge, Sorrels, Strawberry

+$17 per person

**MINI CUPCAKES**

*All Cupcakes Can Be Modified GF

Chocolate & Caramel Sea Salt
Cookies & Cream
S'mores
Lemon Meringue
Carrot with Coconut Cream
Red Velvet & Mascarpone
Pumpkin Spice, Cream Cheese
Vanilla, Vanilla
Chocolate, Chocolate

**MINI COOKIES & BROWNIES**

Coconut Macaroons  GF
Assorted French Macarons  GF
Assorted Tea Cookies
Chocolate Chip, Peanut Butter & Oatmeal Cookies
Oatmeal Cookies
Fudge Brownie  GF
White Chocolate Macadamia Nut Blondies
Apricot Raspberry Linzer Gluten Free Brownie  GF

**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**

Truffles  GF
Macaroons  GF
Fudge  GF
Pâté Frei  GF

+$5 per piece

**PRICES ARE EXCLUSIVE OF 22% TAXABLE SERVICE CHARGE AND 6.9% (TOP OF MOUNTAIN) OR 9.3% (HOTEL) SALES TAX.**
Dinner Buffet
Our menus are inspired by the seasons. As a result, minor menu substitutions may occur.

THE STEAKHOUSE

Country Potato Roll  GF
Alpine Choucroute, Sausages, Sauerkraut, Mustard  GF
Winter Squash and Arugula Salad  GF
Dried Cranberries, White Balsamic Vinaigrette, Shaved Pecorino
Wedge Salad, Lardons, Blue Cheese, Fried Shallots  GF
Biscuit Top Chicken Pot Pie
Red Trout, Lentils, Citrus Gremolata  GF
Beef Short Ribs Bourguignon, Pearl Onions, Bacon  GF
New Zealand Lamb Chops  GF
Roasted Mushrooms, Fingerling Potatoes, Reduced Balsamic
Chocolate Banana Cream Pies
Spiced Apple Cake Parfait
Croissant Bread Pudding
Regular & Decaffeinated Coffee
Selection of Hot Teas

TUSCAN TABLE

Preserved Lemon & Rosemary Focaccia
Hearty Vegetable Minestrone  GF
Caramelized Endive and Arugula  GF
Pine Nuts, Taleggio Dressing
Grilled Artichoke and Roasted Eggplants  GF
Balsamic & Prosciutto
Herbed Ricotta Ravioli, Roasted Peppers  GF
Butternut Squash Farotto
Sage Brown Butter, Broccoli Rabe
Braised Lamb Shank Manicotti, Mushrooms, Marsala
Roasted Pork Loin and Mascarpone Polenta  GF
Almond Cookies
Lemon Meringue Tarts
Buttermilk, Panna Cotta, Blood Orange  GF
Tiramisu
Regular & Decaffeinated Coffee
Selection of Hot Teas

RUTHIE’S BBQ

Jalapeño Cheese Corn Bread  GF
Black Bean Hominy Salad  GF
Poblano Vinaigrette, Crumbled Cotija
Shaved Kale Salad
Toasted Walnuts, Dried Cherries, Chipotle Blue Cheese Dressing
Roasted Brussels Sprouts  GF
Roasted Acorn Squash  GF
Chili & Smoked Ham Baked Beans  GF
Chipotle Rubbed Beer Can Chicken
Smoked Beef Brisket, BBQ  GF
Carolina Pulled BBQ Pork Shoulder  GF
Assorted Cookies & Brownies  GF
Spiced Apple Cobbler, Whipped Cream  *Can Be Modified GF
Regular & Decaffeinated Coffee
Selection of Hot Teas

TLN Wagyu Beef + $20

$180 per person
$165 per person

$148 per person

A MINIMUM OF 20 PEOPLE IS REQUIRED FOR ALL DISPLAY 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.
Party Enhancements
A selection of treats to offer sustenance to the late night dance crew.

DRESSING ROOM
$22 per person

Tea Sandwiches: Choice of 3
Cucumber Mascarpone
Egg Salad Provolone
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  GF
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
Assorted Doughnuts
Assorted Glazes, Sprinkles, and Toppings $26 per person

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

LATE NIGHT BITES
Tray Passed, $10 per person
Mini Ajax Cheeseburger
Traditional Pad Thai  GF
Buffalo Slider, Aged Cheddar, Green Chile Jam
Truffled Potato Skins
Mini Truffle Parmesan and Herb Popcorn  GF
Cheddar Bacon Grilled Cheese on Sourdough
Mini Hot Dogs with Mustard
Chocolate Kahlua Shake, Fudge Brownie Bite
Tiramisu Parfaits
Mini Éclairs

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
Cheese or Pepperoni Pizza $12 per person
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 each
European-Style Hot Chocolate with House-made Marshmallows $80 per gallon  GF
Regular & Decaffeinated Lavazza Coffee, Selection of Rishi Teas $72 per gallon
Hot Local Apple Cider $65 per gallon
Flat & Sparkling Bottled Water $6 each

ESPRESSO BAR
Espresso Drinks
Chocolate Covered Espresso Beans
Biscotti, Mini Cookies
$8 per drink $200 Set-Up Fee, Includes Machine & Barista

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
- Bacardi Silver
- Bombay Sapphire
- Patron Silver
- Patron Reposado
- Avion Silver
- Avion Reposado
- Buffalo Trace
- Johnny Walker Black
- Glenlivet 12
  - hosted $17
  - cash $18

**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 BAR**
- Absolut
- Bulldog Gin
- Espolon Silver
- Espolon Reposado
- Basil Hayden
- Jameson
- Chivas Regal
- Dewar’s White Label
- Bacardi Superior Light
  - 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/$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 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.

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.