

BANQUET MENU

970.251.3000

500 Gothic Rd. Mt Crested Butte, CO 81225 Sales@ElevationResort.com

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BREAKFAST

AMERICAN BREAKFAST

Scrambled eggs, bacon, sausage, country potatoes, assorted breads with butter and jellies, individual yogurts, granola, individual cereal, fruit, coffee, tea & juice.

CONTINENTAL BREAKFAST

Assorted breads with butter and jellies, individual yogurts, granola, individual cereal, fruit, coffee, tea & juice.

FRITTATA

Frittata with egg, bacon, sausage, country potatoes, assorted breads with butter and jellies, individual yogurts, granola, individual cereal, fruit, coffee, tea & juice.

EGGS BENEDICT

Eggs benedict, country potatoes, assorted breads with butter and jellies, individual yogurts, granola, fruit, coffee, tea & juice. (Plated)

BREAKFAST BURRITO

Breakfast burrito (egg, sausage, vegetable), salsa & sour cream.

FRENCH TOAST

Scrambled eggs, bacon, sausage, french toast with maple syrup and butter, individual yogurts, individual cereal, fruit, coffee, tea & juice.

OMELETTE STATION

Made to order omelettes, bacon, sausage, country potatoes, assorted breads, butter and jellies, individual yogurts, granola, individual cereal, fruit, coffee, tea & juice. (\$100 Chef Attendant Fee)



LUNCH

FAJITA BUFFET

Choice of grilled chicken or beef, grilled peppers and onions, tortillas, salsa, sour cream, shredded cheese, shredded lettuce, rice, pinto beans, ice tea & lemonade.

ASIAN FUSION BUFFET

Vietnamese spring rolls, miso soup, chicken or beef ramen, vegetable stir fry, ice tea & lemonade.

DELI PLATTER

Selection of deli meats and cheeses, assorted breads, mustard and mayonnaise. Choice of garden salad with dressing, coleslaw or potato salad, ice tea & lemonade.

BBQ BUFFET

Choice of BBQ pulled pork, beef brisket or smoked chicken served with baked beans, house salad with dressing, cornbread, ice tea & lemonade.

GREEK BUFFET

Greek salad, Mediterranean grilled fish and lamb meatballs, wild rice, pita bread, ice tea & lemonade.

MOROCCAN BUFFET

Chicken and lamb couscous, Moroccan salad, spiced carrots, Moroccan flat bread, ice tea & lemonade.

ITALIAN BUFFET

Chicken alfredo, prima vera, bolognese, panzanella salad, ice tea & lemonade.



BOXED LUNCH

All served with chips, seasonal fruit and a choice of cookies or brownies

TURKEY CHEDDAR

Sliced turkey, cheddar cheese, caramelized onions & dijon aioli; Served on wheat bread.

THE ITALIAN

Black forest ham, Genoa salami, capicola ham, sliced provolone, diced tomatoes, shredded romaine, pepperoncini, basil pesto & a side of italian vinaigrette; Served on a hoagie bun.

SMOKED CHICKEN WRAP

Pulled smoked chicken, shredded romaine, Hass avocado, roma tomatoes, roasted corn, cotija cheese & cilantro vinaigrette; Wrapped in a flour tortilla.

SOUTHWEST AVOCADO WRAP

Hass Avocado, roasted corn, black beans, shredded romaine, roma tomatoes, cotija cheese & cilantro vinaigrette; Wrapped in a flour tortilla.

BLT

Pecan smoked bacon, iceberg lettuce, chipotle aioli & thick sliced tomatoes; Served on sourdough bread.

VEGGIE PITA

Hummus, roma tomatoes, spinach, shaved red onion, cucumbers, tzatziki sauce & red bell peppers; Served in a pita wrap.

COLD BRISKET SANDWICH

House smoked brisket with a side of pickled onions, jalapenos & BBQ sauce; Served on a brioche bun.

ROAST BEEF & SWISS

Sliced roast beef, swiss cheese, caramelized onions & horseradish aioli.

Served on rye bread.



APPETIZERS

CHIPS AND SALSA

(Serves 25)

CHARCUTERIE BOARD

Chef's choice of seasoned meats, cheeses and accouterments (serves 25).

CRUDITE

Assorted vegetable crudite with dressings (serves 25).

CHEESE PLATTER

Chef's choice of assorted cheeses and crackers (serves 25).

GRILLED SHRIMP SKEWERS

(50 pieces)

STUFFED MUSHROOMS

Chorizo and cheese stuffed mushrooms (50 pieces).

MINI CRAB CAKES

(50 pieces)

BRUSCHETTA

(30 pieces)

TEXAS CHILI

(Serves 25)

SOUP - CHEF'S CHOICE

(Serves 25)



DINNER

CHICKEN FILLET

Seasoned 6oz. pan seared chicken fillet, choice of risotto or fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade.

SALMON

Seasoned 6oz. grilled salmon fillet, choice of risotto or fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade.

TROUT

Seasoned 6oz. grilled trout fillet, choice of risotto or fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade.

PASTA PLATE

Choice of fettuccini or penne pasta with your choice of chicken alfredo or a bolognaise sauce, garden salad with dressings, garlic bread, ice tea & lemonade.

NEW YORK STRIP

8oz. New York strip, fingerling potatoes, seasonal vegetables, garden salad and dressings, roll with butter, ice tea & lemonade.

PRIME RIB

Slow roasted prime rib, aus jus, horseradish sauce, fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade. (\$100 buffet attendant fee)

BEEF TENDERLOIN

Grilled 6oz tenderloin, fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade.

SURF AND TURF

Grilled 6oz tenderloin, grilled shrimp, fingerling potatoes, seasonal vegetables, garden salad with dressings, roll with butter, ice tea & lemonade.

STUFFED PORTOBELLO

Marinated portobello mushroom stuffed with farro, quinoa, caramelized onions, roasted tomatoes, topped with manchego, served on a bed roasted veggies, ice tea & lemonade.



DESSERT

ASSORTED COOKIES

Chocolate chip, oatmeal & peanut butter (serves 25)

FUDGE BROWNIES

(Serves 25).

FRUIT COBBLER

(Serves 25).

CARROT CAKE

(Serves 25).

MEXICAN CHOCOLATE CAKE

(Serves 25)

PANNA COTTA

(Serves 25)

CREME BRULE

(Serves 25)

ICE CREAM SUNDAE BAR

(Serves 25)



BREAKS

PARFAIT BAR

Yogurt, granola, assorted berries, chocolate chips & sweets.

TRAIL MIX BAR

Granola, chocolate, assorted nuts & dried fruit.

SALSA & GUACAMOLE

Three types of salsas & guacamole; Served with house cut chips.

DIPS SELECTION

Spinach dip with sourdough & creamy chimicurri; Served with house cut chips.

SWEET TOOTH BAR

Assorted bars, brownies & cookies.

A HEALTH KICK

Assorted fruit and vegetable trays with dipping sauces.

CHARCUTERIE

Assorted cured meats & artisanal cheeses.



BEVERAGES

SOFT DRINKS

COFFEE | HOT TEA | HOT CHOCOLATE SODA, ICE TEA, JUICE | BOTTLED WATER ENERGY DRINKS | SPORTS DRINK

BEER

domestic bottle | premium bottle | domestic keg | premium keg

Domestic

Budweiser Bud Light Coors Kaliber (NA)

Premium

90 Shilling Lagunitas IPA Dale's Pale Ale

WINE

house glass | premium glass | house bottle | premium bottle

Chardonnay Merlot
Cabernet Sauvignon Blanc
Pinot Grigio Ask about
Pinot Noir Other Wine

LIQUOR

well | call | premium

Cordials

Bailey's (call) Jagermeister (call) Kahlua (call) Grand Marnier (Premium)

Whiskey

House Well
Crown Royal (call)
Jameson (call)
Seagram's 7 (call)
Johnnie Walker Red (p)

Bourbons

House Well Jack Daniels (call) Jim Beam (call) Bulleit (premium)

Rum

House Well Bacardi (call) Capt. Morgan (call) Malibu (call) Goslings (call)

Vodka

House Well Stolichnaya (call) Tito's (call) Grey Goose (premium)

Teguila

House Well Hornitos (call) Patron (call) Don Julio Anejo (premium)

Gin

House Well Beefeater (call) Tanqueray (call) Bombay Saphire (c) Hendrick's (premium)



BAR PACKAGES

ASK ABOUT OUR BAR PACKAGES

WELL BAR PACKAGE

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PREMIUM BAR PACKAGE

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