

Ute Valley Plated Selections

Minimum of 50 guests

Meal Price includes:

Champagne or Sparkling Cider Toast
Cake Cutting and Service
Artisan Breads & Rolls and Butter served with Dinner
Freshly Brewed Regular & Decaffeinated Coffee and Assortment of Hot Tea

STARTER

Select one item from the following selections:

Tomato Bisque Soup

Boston Clam Chowder

Front Range Garden Salad

A Combination of Gourmet Greens, Teardrop Tomatoes, Sliced Cucumbers, Sliced Carrots, Red Onions & Croutons, Drizzled with House Made Ranch Dressing

Traditional Spinach Salad

Fresh Baby Spinach with Mushrooms and Onion, Drizzled with a Warm Pancetta Dressing

DINNER

Select one or two entrées.

When choosing two entrees, all meals will be charged at the highest priced entrée.

Chicken Piccata

Searced Breast of Chicken with Lemon Caper Butter, Served with Mashed Potatoes and Fresh Garden Vegetables

\$32.00

Savory Baked Chicken

Roasted Bone-in Chicken with Roasted Red Potatoes, and Fresh Garden Vegetables

\$30.00

London Broil

Served with Mashed Potatoes and Fresh Garden Vegetables

\$34.00

Grilled Salmon

Served with Rice Pilaf and Fresh Garden Vegetables

\$38.00



Prices are per person. A taxable Service Charge (currently 22%) and applicable Sales Tax (currently 7.4%) will apply.