

DINNER BUFFET MENU

THE CLIFF HOUSE AT PIKES PEAK

CHOOSE A MINIMUM OF FOUR SIDES AND THREE ENTREES (OR TWO ENTREES PAIRED WITH A CHEF ATTENDED STATION).

ENTRÉE PRICES INCLUDE ICED TEA AND COFFEE.

	PER PERSON		PER PERSON
ENTREES			
CHICKEN BREAST (GF) <i>Garlic and Blue Cheese Cream Sauce</i>	\$11	TROUT (GF) <i>Roasted Red Pepper and Shrimp Sauce</i>	\$13
SALMON (GF) <i>Cilantro Buerre Blanc Sauce</i>	\$13	PORK LOIN (GF) <i>Blackened Pork Loin with Dark Pineapple Sauce</i>	\$13
BISTRO TENDER (GF) <i>Bacon Lardons, Oporto Wine and Rosemary Sauce</i>	\$14	SELF-SERVE PASTA <i>Fettuccine and Penne Pastas Bolognese, Ratatouille and Alfredo Sauces Garlic Bread and Parmesan</i>	\$12
MADRILENO LAMB <i>Garlic and Rosemary Roasted Top Round, Mint Sauce</i>	\$12	ELK <i>American Elk Chop with Orange and Thyme Demi Glace</i>	\$19
TURKEY ROULADE <i>Roasted Turkey Filled with Pumpkin Puree, Pine Nut, Cashew, Pistachio, Macadamia, and Macadamia Nut Blend with Wild Herbs, and Au Jus</i>	\$15	VEGETARIAN NAPOLEON (GF) <i>Squash, Zucchini, Peppers, Red Onion, Portobello Mushrooms, Baked with Garden Fresh Red Sauce, Parmesan, and Mozzarella</i>	\$11

CHEF

SPECIALTY STATIONS

(\$21/EACH/PERSON)

*CARVING STATION (Choose One)

*Virginia Ham with Smoked Pineapple Sauce
Turkey Breast with Apricot and Orange Sauce
Roast Beef with Shallot and Garlic Sauce
Prime Rib with Creamy Horseradish Sauce
Black Angus Tenderloin with Red Wine and Rosemary Sauce*

*RISOTTO STATION

*Wild Mushroom Risotto with Fresh Herbs, Gruyere, and Parmesan Cheese
Mesculin Four-Cheese Truffle Risotto with Gruyere, Brie, Parmesan, and Blue Cheeses*

*ADDITIONAL \$50 CHEF ATTENDANT FEE WILL APPLY FOR EACH CHEF-ATTENDED STATION (MAXIMUM 2)

SIDES

(\$6/EACH/PERSON)

MIXED GREEN SALAD (GF)

*Arcadian Harvest Spring Greens, Red Wine
Poached Apples, Grapes, Cherry Tomatoes, Crispy
Corn, Goat Cheese Dressing*

CHOPPED CAESAR SALAD

*Romaine, Anchovy Parmesan Dressing,
Garlic Croutons*

PATATAS BRAVAS (GF)

*Grilled Red Potatoes with Spanish and Hungarian
Paprika and Roasted Garlic*

GARLIC CONFIT HERB MASHED POTATOES (GF)

GREEN BEANS ALMANDINE (GF)

ASPARAGUS WITH BABY CARROTS (GF)

BROCCOLINI WITH YELLOW PEPPERS (GF)

WALDORF SALAD (GF)

*Julienne of White Cabbage, Chopped Apples,
Dried Fruits, Walnuts, Blue Cheese,
Basil Mayonnaise Dressing*

CHILLED PASTA SALAD

*Penne Pasta, Apples, Strawberries, Smoked
Pineapple, Candied Pecans, Creamy Herb Dressing*

MIDDLE EAST RICE (GF)

*Pine Nuts, Sesame Seeds, Parsley, Rosemary, and
Thyme*

MAC AND CHEESE

TRUFFLE CREAM SPINACH (GF)

BRUSSEL SPROUTS WITH BACON (GF)

THERE IS A 30-GUEST MINIMUM FOR DINNER BUFFETS. DUE TO HEALTH DEPARTMENT REGULATIONS, BUFFET SERVICE WILL LAST A MAXIMUM OF 1.5 HOURS. MENU ITEMS ARE SUBJECT TO 20% SERVICE FEE AND APPLICABLE SALES TAX.

PRICING AND MENU ITEMS ARE GUARANTEED 30-DAYS PRIOR TO EVENT DATE.