

*HOTEL*  
*Boulderado*



# *Sunlit Celebrations*

## **MENU**

HOST YOUR DAYTIME CELEBRATION AT  
OUR HISTORIC VENUE.

ALL MENU PRICES INCLUDE TABLES, CHAIRS,  
IN-HOUSE LINEN, GLASSWARE, CHINA,  
SILVERWARE, AND ALL SERVICE ITEMS.

BRING YOUR DECORATIONS AND  
LET OUR EXPERT EVENT TEAM  
MANAGE THE REST.

*Contact Sales For Details* SALES@BOULDERADO.COM | 303-440-2884

# Platters

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## **ASSORTED FRESH BAKED BREAKFAST PASTRIES**

with Berry Preserves & Honey Butter

Serves 25 | 100

Serves 50 | 200

## **FRESH FRUIT, BERRIES, AND ASSORTED CHEESES WITH CRACKERS**

Serves 25 | 215

Serves 50 | 425

## **BAKED BRIE IN PUFF PASTRY**

Raspberries, Toasted Almonds,

French Bread

Serves 50 | 325

## **CHARCUTERIE PLATTER**

Sliced Artisan Meats, Local & Imported Cheeses, Marinated Vegetables

Serves 25 | 375

Serves 50 | 550

## **HUMMUS & FRESH VEGETABLE PLATTER**

with Pita Crisps

Serves 25 | 170

Serves 50 | 300

## **A FRESH START**

Assorted Fresh Baked Breakfast Pastries

Berry Preserves & Honey Butter

Sliced Fresh Fruit & Berries

Boulderado Blend Silver Canyon Coffee

Cream and Sugar

Orange Juice

Serves 25 | 450

Serves 50 | 900

+ Bagels and Cream Cheese | 30 Per Dozen

# Breakfast Buffets

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## CLASSIC COLORADO CONTINENTAL | 30

Seasonal-Cut Fruit & Berries  
House-Made Granola & Noosa Honey Yogurt  
Locally-Baked Mini Bagels & Cream Cheese  
Fresh-Baked Croissants & Danish  
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Orange, Cranberry & Apple Juices

## MORNING MUNCHIES | 38

Seasonal-Cut Fruit & Berries  
House-Made Granola & Noosa Honey Yogurt

*(Choose 2 of the Following Combinations)*

Breakfast Sandwiches, on Croissant, Whole Grain English Muffin, or Bagel:

- Ham, Egg, and Cheddar
- Bacon, Egg, and Mozzarella
- Egg and Cheddar
- Breakfast Burritos: Chorizo, Egg, and Cheese

Mini Bagels & Cream Cheese  
Fresh-Baked Croissants & Danish  
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)  
Gourmet Hot Tea Selection  
Orange, Cranberry & Apple Juices

## BOULDERADO BREAKFAST BUFFET | 42

*(Select One Style of Eggs)*

- Scrambled Eggs with White Cheddar & Chive
- Denver Scramble | Bell Pepper, Onion, Diced Ham & Sharp White Cheddar
- Boulderado Power Bowl | Scrambled Eggs, Quinoa, Seared Greens, Carrots, Bell Peppers, Mushrooms, Onions
- Veggie Scramble | Sliced Mushrooms, Baby Spinach, Bell Peppers, Onions, Pepper Jack

*(Select One Type of Breakfast Protein)*

- Thick-Cut Smoked Bacon
- Locally-Sourced Breakfast Sausage Links
- Chicken Sausage Links
- Grilled Black Forest Ham
- Sofritas Tofu

*Includes:*

Seasonal-Cut Fruit & Berries  
House-Made Granola & Noosa Honey Yogurt  
Locally-Baked Mini Bagels & Cream Cheese  
Fresh-Baked Croissants & Danish  
Fresh-Brewed Boulderado Blend Silver Canyon Coffee (Regular & Decaf)  
The Tea Spot Assorted Hot Tea Selection  
Orange, Cranberry & Apple Juices

## CHEF ATTENDED BREAKFAST STATIONS

*(Chef Attendant | 100)*

Fried Whole Eggs or Whites or Scrambled, Assorted Cheeses  
(Made to Order) | 12 Per Person

2 Egg Omelet, Assorted Meat, Cheeses & Veggie Add-Ins | 14 Per Person

Waffles, Fresh Berries, Whipped Cream & Warm 100% Maple Syrup | 14 Per Person

Pancakes, Blueberries, Whipped Cinnamon Butter, Warm 100% Maple Syrup | 12 Per Person

# Lunch Buffets

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## **SOUTHWEST COLORADO | 45**

Chicken Tortilla Soup | Roasted Chicken, Chicken Stock, Green Chiles, Onion, Garlic, Tomatoes, Black Beans, Corn Tortilla Strips

Cortez Salad | Romaine & Radicchio, Roasted Corn, Black Beans, Red Onion, Anaheim Pepper, Avocado, Cilantro, Cotija, Cilantro Lime Vinaigrette

Curtido Slaw | Carrot, Onion, Jalapeño, Cabbage

Baked Cheese & Squash Enchiladas on Corn Tortillas

Beef Barbacoa | Seasoned Pulled Beef

Chicken Tinga | Slow-Cooked Shredded Seasoned Chicken

Warm Mini Flour & Corn Tortillas

Toppings | Sour Cream, Shaved Lettuce, Monterey Jack, Cotija, Tomatoes, Radishes, Onion, Guacamole, Tomatillo Salsa Verde, Salsa Roja & House-Spiced Tortilla Chips

Poblano Lime Rice & Pueblo Pinto Beans

Choice of Sopapillas or Churros with Spiced Chocolate Parfait

## **BOLDER BOULDER | 45**

Wild Mushroom Soup | Porcini, Cremini, and Shitake Mushrooms, Onion, Butter, Vegetable Stock, Sherry, Cream & Fresh Thyme

Romaine Heart Salad | Romaine, Arugula, Roasted Tomato, Onion, Pecans, Sundried Cherries, White Balsamic Vinaigrette

Citrus Salad | Orange Supreme, Shaved Fennel, Onion, Shaved Celery

Chickpea Salad | Chickpeas, Red Bell Pepper, Red Onion, Chopped Celery, Italian Parsley, Lemon Juice

Herbed Chicken | Airline Chicken, Basil, Dried Cranberries, Walnuts, Yogurt Dressing

Grilled Salmon | Verlasso Salmon, Wild Rice with Leeks and Bell Peppers

Pan-Seared Green Beans | Lemon, Garlic & Olive Oil

Edamame (Steamed & Salted)

Gluten Free Chips

Fresh-Cut Fruit & Berry Platter

## **THE MOUNTAINEER | 45**

Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette

Beet Salad | Spinach, Roasted & Chilled Beets, Walnuts, Red Onion, Goat Cheese, Sherry Vinaigrette

Pan-seared Rocky Mountain Trout on Wild Rice

Grilled Sirloin with Charred Onion Bordelaise

Roasted Spaghetti Squash, White Bean Stew, Grape Tomatoes, Garlic & Basil Relish

Grilled Seasonal Vegetables

Fresh-Baked Rolls and Butter

Peach Bread Pudding with Vanilla Caramel Sauce

Fresh-Cut Fruit & Berry Platter

# Salad & Sandwich Bar

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## **SALAD & SANDWICH BAR | 35**

Includes Water Station, Iced Tea and Assorted Pepsi Products

Your choice of salad and 2 sandwiches OR 2 sliders

*(Choose 1 Salad)*

- Colorado Greens | Romaine, Arugula, Frisée, Mushrooms, Cucumber, Cherry Tomatoes, Sunflower Kernels, Lemon Parmesan Vinaigrette
- Caesar Salad | House-made Croutons, Caesar Dressing, Parmesan, Anchovies
- Italian Pasta Salad | Salami, Fusilli, Cherry Peppers, Olive, Basil, Tomato
- Melon Strawberry Salad | Honeydew, Cantaloupe, Strawberry, Lime Mint Dressing

*(Choose 2 Handhelds)*

Sandwiches:

- Whole Wheat Turkey Wrap | Browned Turkey Breast, Artichoke Cream Cheese Spread, Spinach & Red Onion
- Roast Beef on 7 Grain | Shaved Beef, Romaine Lettuce, Horseradish Aioli
- Hot Pressed Corned Beef Rye
- Grilled Chicken Pesto Club | Fresh Colorado Chicken Breast, Basil & Pine Nut Pesto, Smoked Bacon, Romaine, Tomato, Black Pepper Aioli, Sourdough Bread
- Hot Pressed Grilled Portabella Mushroom, Boursin Cheese, & Caramelized Onion

\*Gluten Free Bread available upon request

Sliders:

- CAB Beef, BBQ Sauce, Onion Strings, Cheddar
- CAB Beef, Bacon, Gruyere, Crispy Jalapeno Slivers
- USDA Prime Steak, Mushroom & Havarti
- Chicken, Bacon & Guacamole
- Artichoke, Roasted Bell Pepper, Spinach, Boursin Cheese

# Beverages

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## NON-ALCOHOLIC BEVERAGES

Boulderado Blend Silver Canyon Coffee  
(Regular & Decaf) | 69 Per Gallon

The Tea Spot Assorted Hot Tea Selection | 69 Per Gallon

Iced Coffee | 75 Per Gallon

Juices - Apple, Orange, Lemonade, Cranberry  
20 Per Carafe (1 liter)

Iced Tea | 46 Per Gallon, 12 Per Carafe (1 Liter)

Assorted Pepsi Products | 6 Each

La Croix Sparkling Water | 6 Each

## PREMIUM WINE AND SPIRITS

Wines: 49 Per Bottle (Host) | 12 Per Glass (Cash)  
*Please See Seasonal Wine List*

Cocktails: 12 Per Drink (Host) | 13 Per Drink (Cash)  
Tito's Handmade Vodka, Bulleit Bourbon, Johnnie Walker Scotch, Jameson Irish Whiskey, St. George Terroir Gin, The Real McCoy Rum, Milagro Silver Tequila

Premium Beer & Wine Bar Package: 2 Hours | 39 Per Guest

## SELECT WINE AND SPIRITS

Wines: 38 Per Bottle (Host) | 11 Per Glass (Cash)  
*Please See Seasonal Wine List*

Cocktails: 10 Per Drink (Host) | 11 Per Drink (Cash)  
Breckenridge Gin, Breckenridge Vodka, Four Roses Bourbon, Ezra Brooks Blended Whiskey, Montanya Platino Rum, Exotico Tequila, Passport Blended Scotch

Select Beer & Wine Bar Package:  
2 Hours | 35 Per Guest

## BEER

*(Select 6)*

Imported and Microbrew Beers: 8 Each (Host) | 9 Per Drink (Cash)  
Corona, Avery IPA, Odell Easy Street, Fat Tire, Boulder Beer Co. Hazed & Infused, Boulder Beer Co. Chocolate Shake, Colorado Native, Odell 90 Shilling Ale, Dales Pale Ale, Pilsner Urquell

Domestic Beers: Coors & Coors Light  
6 Each (Host) | 7 Per Drink (Cash)

## MIMOSA & BLOODY MARY BAR

*Includes:*

Stellina Di Notte Prosecco  
Tito's Handmade Vodka  
Orange Juice  
Cranberry Juice Pineapple Juice  
Pickles, Olives & Celer  
Worcestershire Sauce  
Selection of Local and Classic Hot Sauces  
12 | EACH