



À la carte selections



- Assorted Muffins and Danishes \$30/doz
- Bagels and Cream Cheese \$30/doz
- Cinnamon Rolls \$30/doz
- Doughnuts \$30/doz
- Sliced Nut Breads with Preserves \$30/doz
- Sliced Coffee Cakes \$30/doz
- Croissants \$30/doz
- Large Hot Pretzels \$26/doz
- Whole Fruit \$1.95/ea
- Baked Assorted Cookies \$29/doz
- Chocolate Brownies \$29/doz
- Granola Bars \$20/doz
- Assorted Fruit Flavored Yogurt \$2.75/unit
- Soft Drinks \$2.25/ea
- Bottled Waters \$3.00/btl
- Coffee (Regular and Decaf) and Tea \$32/gal
- Iced Tea \$32/gal
- Apple, Tomato, Grapefruit and Orange Juice \$17/qt
- Fruit Punch, lemonade \$29/gal



Break Packages



Single Break Options

Classic Continental Breakfast

\$10.95

- Chilled juice assortment
- Assorted pastries and muffins with sweet butter and fresh fruit preserves
- Sliced fruit display
- Coffee (regular and decaffeinated) and assorted hot teas

Deluxe Continental Breakfast

\$13.50

- Chilled juice assortment
- Assorted bagels, pastries, muffins, nut breads and coffee cake with sweet butter and fresh fruit preserves
- Yogurts and cereals with condiments
- Coffee (regular and decaffeinated) and assorted hot teas

New York Bagel Breakfast

\$14.50

- Chilled juice assortment
- Sliced seasonal fruit and selected berries
- Variety of bagels with cream cheese
- Smoked salmon display with Bermuda onions
- Coffee (regular and decaffeinated) and assorted hot teas

The Cookie Monster

\$13.25

- Freshly baked cookies, including chocolate chip, peanut butter, oatmeal and fudge brownies
- Ice cold 2%, skim and chocolate milk
- Assorted soft drinks and bottled water
- Coffee (regular and decaffeinated) and assorted hot teas



Casey at the Bat **\$14.25**

- Soft pretzels with deli mustard
- Roasted peanuts and Crackerjacks
- Assorted ice cream bars
- Miniature candy bars
- Coffee (regular and decaffeinated) and assorted hot teas

Replenished “Nine to Five” Break Packages

Break Package #1 **\$18.00**

- Chilled juice assortment
- Assorted breakfast breads with sweet butter and fresh fruit preserves
- Sliced fruit display
- Coffee (regular and decaffeinated) and assorted hot teas
- At your convenience, we will:
 - Replenish coffee and assorted hot teas
 - Bring in bottled water and assorted soft drinks
- Later in the afternoon, we will provide:
 - Baked cookies and brownies
 - Replenish coffee, hot teas and soft drinks

Break Package #2 **\$20.00**

- Fresh-squeezed orange juice
- Assorted breakfast breads and Danishes with butter and fresh fruit preserves
- Sliced fruit display
- Coffee (regular and decaffeinated) and assorted hot teas
- At your convenience, we will:
 - Replenish coffee and assorted hot teas
 - Bring in bottled water, assorted soft drinks and Nutri-Grain bars
- Later in the afternoon, we will provide:
 - Hot pretzels with deli mustard
 - Assortment of candy bars
 - Replenish coffee, hot teas and soft drinks



Break Package #3

\$22.00

- Chilled assortment of juices
- Sliced fruit display
- Selection of fruit-flavored yogurts
- Coffee (regular and decaffeinated) and assorted hot teas
- At your convenience, we will:
 - Replenish coffee and assorted hot teas
 - Bring in whole fresh fruit, Nutri-Grain bars, assorted soft drinks and mineral water
- Later in the afternoon, we will provide:
 - Gourmet cupcakes, chocolate-covered strawberries and bottled water
 - Replenish coffee, hot teas and soft drinks

Breakfast Selections



All breakfasts are accompanied by your choice of chilled orange juice or seasonal fruit cup, breakfast breads and pastries with butter and fruit preserves and brewed coffee or tea.

Served Breakfast Options

Joe's Fresh Scramble

\$15

Eggs scrambled with ground beef, onions, spinach and cheese served with breakfast potatoes and fruit garnish. Low cholesterol options available upon request.

All-American

\$14

Fluffy scrambled eggs with smoked bacon strips served with breakfast potatoes and fruit garnish.

Steak and Eggs

\$19

Fluffy scrambled eggs with petite tenderloin steak served with breakfast potatoes and fruit garnish.

Breakfast Burrito

\$15

Scrambled eggs, chorizo sausage, potatoes, onions and cheese wrapped in a warm flour tortilla, topped with green chill and cheddar cheese.



Quiche Lorraine **\$14**

Classic quiche with onion, bacon and Swiss cheese, served with breakfast potatoes and fruit garnish.

Breakfast and Brunch Buffets

Listed prices are for groups of 40 or more.

Traditional Breakfast Buffet **\$18**

- Orange juice, apple juice, grapefruit juice
- Seasonal fresh fruit display with berries
- Scrambled eggs
- Bacon strips and breakfast sausage
- Hash brown potatoes
- Assorted cereals with low fat/skim milk
- Muffins, coffee cakes, Danish and pastries, served with sweet butter and fruit preserves
- Coffee (regular and decaf) and assorted hot teas

Cherry Creek Buffet **\$22**

- Orange juice, apple juice, grapefruit juice
- Seasonal fresh fruit display with berries
- Scrambled eggs
- Cheese blintzes with fruit compote
- Bacon strips and breakfast sausage
- Homemade biscuits and gravy
- Hash brown potatoes
- Assorted cereals with low fat/skim milk
- Assorted bagels with a variety of flavored cream cheese
- Muffins, coffee cakes, Danish and pastries, served with sweet butter and fruit preserves
- Coffee (regular and decaf) and assorted hot teas



Red Lion Brunch Buffet

\$26

- Orange juice, apple juice, grapefruit juice
- Imported and domestic cheese display
- Seasonal fresh fruit display with berries
- Smoked salmon platter with onions, capers, chopped egg, bagels and flavored cream cheese
- Tossed garden salad with assortment of dressings
- Classic Caesar salad
- Sliced tomatoes, mozzarella and red onion with champagne vinaigrette
- Eggs Benedict and scrambled eggs
- Bacon strips and corned beef hash
- Marsala chicken
- Roasted new potatoes and seasonal vegetables
- Coffee cakes, croissants, Danish and pastries, served with sweet butter and fruit preserves
- Coffee (regular and decaf) and assorted hot teas

Enhancements

\$5/person

- Belgium waffle station with fresh seasonal berries, chopped pecans, whipped cream, maple syrup, strawberries and chocolate shavings.
- Omelets made to order with choice of sliced mushrooms, diced red and green peppers, fresh tomatoes, cheese and guacamole.



Lunch Selections



Lunch Buffet Selections

Prices listed are for groups of 50 or more.

Santa Fe Express

\$22

- Seven layer taco salad
- Seasoned beef with corn taco shells
- Chicken fajitas
- Refried beans and Spanish rice
- Warm flour tortillas
- Southwestern vegetable medley
- Guacamole, salsa, and sour cream, shredded cheddar cheese, lettuce, jalapenos and tomatoes
- Sopapillas with honey
- Coffee (regular and decaf) and assorted hot teas

Tastes of Italy

\$22

- Garden salad and variety of dressings
- Antipasto display
- Tortellini salad
- Chicken parmesan, meatballs and Italian sausage
- Pasta with alfredo and marinara sauces
- Garlic bread and rolls
- Vegetable ratatouille
- Dessert napoleons and cannoli
- Coffee (regular and decaf) and assorted hot teas



Executive Deli

\$21

- Two home-style soups
- Seasonal fresh sliced fruit
- Chef's choice of three cold salads
- Vegetable crudité's with dip
- Sliced turkey, roast beef, ham and salami
- Swiss and cheddar cheese
- Lettuce, tomato, onion and dill spears
- Deli breads and condiments
- Coffee (regular and decaf) and assorted hot teas

The Aspens Adventure

\$24

- Tossed salad with assorted dressings
- Chef's choice of two cold salads
- Seasonal fresh sliced fruit display
- Chicken tarragon and wild rice pilaf
- Fresh catch of the day
- Sliced strip loin
- Parsley red potatoes and a seasonal vegetable medley
- Luncheon rolls and butter
- Dessert display
- Coffee (regular and decaf) and assorted hot teas

Down Home Style

\$21

- Potato salad, creamy coleslaw and baked beans with bacon
- Southern-fried chicken
- St. Louis-style barbequed pork
- Vegetable crudité's with dip
- Biscuits, corn bread and muffins served with honey butter
- Warm apple brown Betty



Working Lunches

All lunches include appropriate accompaniments, dessert, coffee and tea service.

Mufaletta Sandwich

\$18

Capicola ham, Genoa salami, melted provolone cheese with tomato and olive relish vinaigrette dressing on New Orleans-style muffaletta bread. Served with homemade potato chips

California Cobb Salad

\$19

Julienne breast of chicken, bacon bits, chopped egg, tomato and avocado slices on a bed of mixed greens with an assortment of dressings.

Southwestern Wrap

\$18

Classic club sandwich with avocado strips wrapped in a flour tortilla garnished with guacamole and sour cream. Served with tortilla chips and salsa.

Vegetarian Southwestern Wrap

\$18

Vegetarian sandwich with avocado strips, wrapped in a flour tortilla and garnished with guacamole and sour cream. Served with tortilla chips and salsa.

Mauna Loa Chicken Salad

\$19

Chicken breast marinated in soy sauce and sesame oil broiled and served on a bed of greens with papaya, roasted peppers, pineapple and macadamia nuts.

Denver Salad Plate

\$18

Cashew chicken salad and tuna salad with cheddar and Swiss cheese, sliced tomato and a fruit garnish.

Fruit Plate

\$18

Sliced fresh seasonal fruit and berries served with yogurt, nut bread and a side of poppy seed dressing.



Plated Lunches

All plated lunches include dinner salad, chef's choice of accompaniments, dinner rolls, dessert, coffee and tea service.

Chicken Rockefeller **\$18**

Sautéed chicken breast on a bed of spinach topped with mornay sauce.

Chicken Ala Oscar **\$20**

Grilled chicken breast topped with asparagus, crabmeat and béarnaise sauce.

Chicken Strudel **\$19**

Diced chicken, boursin cheese, spinach, and mushrooms in phyllo dough and basil cream sauce.

Chipotle Pollo **\$19**

Grilled boneless chicken breast topped with green chili and Monterey jack cheese.

Sweet and Spicy Salmon **\$22**

Grilled filet with a honey and cracked peppercorn glaze.

Pacific Mahi-Mahi **\$20**

Grilled Mahi-Mahi with ginger marinade on top of Asian noodles.

Baked Stuffed Pork Chop **\$19**

With seasoned bread stuffing and spiced apple Coulis.

Caribbean Pork Loin **\$19**

Jerk spiced roasted pork loin with mango peach chutney.

London Broil **\$20**

Sliced marinated flank steak with burgundy mushroom sauce.



Bison Burger **\$19**
Served with relishes and Jicama slaw.

Steak Sandwich **\$21**
Charbroiled New York steak on focaccia bread with fried onion strings and homemade potato chips.

Sliced Aged Sirloin **\$19**
Served with a rosemary wild mushroom Demi-glaze.

Vegetable Lasagna **\$18**
Baked lasagna with fresh vegetables, ricotta cheese, marinara sauce, and parmesan cheese.

Vegetarian Strudel **\$18**
Assorted seasonal vegetables and boursin cheese baked in puff pastry with a sauce chasseur.

Dinner Selections

Dinner Buffets

Prices listed are for groups of 50 or more.

Home on the Range **\$29**

- Fresh-sliced fruit display
- Fresh garden greens with assorted dressing
- Coleslaw and potato salad
- Country-fried chicken
- Barbequed baby back pork ribs
- Carved roast sirloin of beef
- Roasted vegetables, baked beans, and chef's potato casserole
- Cornbread and rolls with honey butter
- Hot apple and cherry crisp
- Coffee (regular and decaf) and assorted hot teas



Italian Hospitality

\$31

- Caesar and tortellini salads
- Antipasto display
- Chicken picatta and breaded Italian tenderloin
- Meatballs and Italian sauces
- Vegetable lasagna and vegetable ratatouille
- Pasta with clam and marinara sauce
- Garlic bread and rolls
- Dessert display
- Coffee (regular and decaf) and assorted hot teas

The Grand Buffet

\$35/2 entree

\$39/3 entrees

- Fresh sliced fruit display
- Vegetable crudité's with dip
- Fresh garden greens with assorted dressings
- Chef's choice of three cold salads
- Grilled salmon with lime beurre blanc
- Sliced beef strip loin and sauce bordelaise
- Chicken Marsala
- Angel hair pasta, mashed potatoes, fresh vegetables
- Assorted rolls and butter
- Assorted cheesecake display
- Coffee (regular and decaf) and assorted hot teas

Dinner Selections

All plated dinners include dinner salad, chef's choice of accompaniments, dinner rolls with butter, dessert, and coffee and tea service.

Chicken Florentine

\$27

A boneless grilled chicken breast on top of spinach and basil ragout with a mornay sauce.

Chicken Cordon Bleu

\$27

Breaded chicken breast stuffed with ham, Swiss cheese and béchamel sauce.



RED LION HOTEL
DENVER SOUTHEAST

CATERING MENU

Roast Cornish Game Hen	\$24
Stuffed with white and wild rice and topped with a bourbon orange glaze.	
Chicken Scaloppini	\$25
Sautéed medallions with portabella mushrooms, capers, and Marsala wine sauce.	
Seared Pork Medallions	\$26
Pork tenderloins lightly coated with peanut crust and pan seared with peaches finished with a brandy demi-glaze.	
Bone-in Stuffed Pork Chop	\$27
Stuffed with baked sage, roasted garlic, mushrooms, and Marsala demi-glaze.	
Beef Tenderloin	\$35
Grilled 8 oz tenderloin with bourbon mushroom sauce.	
Veal Saltimbocca	\$34
Pan seared medallions with prosciutto ham, fresh sage and a chardonnay Beurre blanc.	
Beef Tenderloin & Blackened Shrimp	\$32
Topped with béarnaise sauce. Served with baby artichokes and duchess potatoes.	
Herb Crusted Prime Rib	\$27
12 oz cut with au jus sauce and fresh citrus horseradish.	



Bison Top Sirloin	\$27
8oz cut served with a hunter's sauce.	
Pecan Crusted Salmon	\$28
Made with a honey amaretto glaze.	
Rocky Mountain Trout	\$28
Made with a lemon parsley butter sauce.	
Halibut Steak	\$30
With champagne herb butter sauce and saffron orzo.	
Marinated Tuna	\$33
Grilled and served with orange Gran Mariner sauce.	
Balsamic Sea Bass	\$29
Pan seared and served with feta cheese polenta cakes.	
Seafood en Croute	\$36
Shrimp, scallops, and crab meat wrapped in puff pastry with lobster bisque sauce.	
Highlands Grill	\$38
Grilled petit filet mignon and chicken breast with bourbon demi-glaze and béchamel sauces.	
Arapahoe Grill	\$41
Medallion beef tenderloin with mushroom ragout and potato crusted salmon with molasses glaze.	
Aurora Grill	\$39
Charbroiled rib eye steak and assorted seafood Newburg vol-au-vent.	



Parker Grill **\$41**
Medallions of beef, chicken, and shrimp with rosemary béchamel and red port sauces.

Vegetable Lasagna **\$25**
Baked Lasagna with fresh vegetables, ricotta cheese, marinara sauce and parmesan cheese.

Baked Portobello Mushroom **\$27**
Grilled then stuffed with vegetables, cheese, and a blend of white and wild rice.

Culinary Displays

Imported and Domestic Cheese and Fruit Display

50 servings	\$135
100 servings	\$275

Fresh Vegetable Crudités with Assorted Dips

50 servings	\$115
100 servings	\$225

Baked Brie Display (40 servings) **\$100**
Brie in puff pastry with raspberry Coulis. Served with sliced French bread.



Whole Smoked Salmon (50 servings) \$275

Served with mini bagels, rye bread, diced onions, chopped egg, capers, diced tomatoes and cream cheese.

Seafood Display (100 pieces) \$300

Jumbo shrimp, crab claws, clams or oysters on a half shell.

Antipasto Platter

50 servings \$215

100 servings \$300

Artichoke hearts, marinated fresh vegetables, olives, peperoncini, prosciutto, Genoa salami, pepperoni, provolone and mozzarella cheeses with bread sticks.

Carving Stations

All carving stations include silver-dollar rolls and condiments. A \$75 carving fee will apply.

Roast Baron of Beef (150 servings) \$550

Honey Roasted Ham (60 servings) \$200

Tenderloin Beef (25 servings) \$275

Whole Turkey Breast (50 servings) \$200

Beef Prime Rib (25 servings) \$250

Barbeque Beef Brisket (25 servings) \$150

Reception Selections

Cold Hors d'oeuvres (100 pieces) \$175

- Antipasto skewers
- Smoked trout canapé
- California roll with wasabi
- Prosciutto & melon
- Beef Carpaccio & crostini
- Chocolate covered strawberries
- Assorted finger sandwiches
- Fruit kabobs



- Salmon pinwheel
- Tomato & mozzarella bruschetta
- Cold satay chicken skewers
- Deviled eggs
- Artichoke bottoms with crab mousse
- Smoked salmon on toast points

Hot Hors d'oeuvres (100 pieces)

\$175

- Chicken & black bean quesadillas
- Spanikopita
- Pot stickers with garlic ginger sauce
- Buffalo-style chicken wings
- Beef satay with peanut sauces
- Vegetable spring rolls with Chinese hot mustard and sweet & sour sauce
- Thai spice chicken brochette
- Coconut chicken with pineapple salsa
- Scallops wrapped in bacon
- Crab stuffed mushrooms
- Mini beef wellingtons
- Mini quiche
- Dijon and herb crusted baby lamb chops (\$200 per 100 pieces)
- Mini crab cakes with picante mayo (\$200 per 100 pieces)

Snack Trays

Snack Tray # 1 (50 servings)

\$80

Potato chips, pretzels, goldfish, and mixed nuts.

Snack Tray # 2 (50 servings)

\$95

Tri-colored tortilla chips, bean dip, salsa, chili con queso.



Banquet Bar Services

Hosted Bar

	Call	Premium
Mixed cocktails	\$4.75	\$5.25
Domestic Beer	\$3.50	
Imported Beer	\$4.00	
Micro Brews	\$4.25	
Glass of Wine	\$4.50	
Soft Drinks (each)	\$1.50	

Premium Brands

- Kettle One Vodka
- Tanqueray Gin
- Wild Turkey Bourbon
- Chivas Regal Scotch
- Captain Morgan Rum
- Cuervo 1800 Tequila

Call Brands

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Dewar's Scotch
- Bacardi Rum
- Jose Cuervo Tequila

Cash Bar

\$75 bartender and setup fee applies

Attended Keg of Beer

Domestic kegs	\$250
Imported beer	\$350