ANTLERS
AT VAIL

# Sample Dinner Buffet Menu 



## Cocktail Hour

Choose 3 passed hors d' oeuvres from our list of Favorites to accompany a local Colorado and International Cheese Selection

## Salad Station

Mixed Greens with Fresh Herbs and Baby Spinach Leaves, Orange Segments, Bacon Bits, Diced Peppers, Cucumber, Cherry Tomatoes, Crumbled Feta, Blue Cheese, Julienne Carrot and Dried Cranberries with Citrus Mustard, Ranch or Blue Cheese Dressing

## Entrée Buffet

Chicken Breast Infused with Fresh Poultry Herbs, Lemon \& Black Pepper
Colorado Beef Rib Eye Carving Station
with Mushroom Red Wine Demi, Horseradish Sauce, and Dijon Mustard

Baked Potato Station with Bacon Bits, Green Onions, Cheese, Sour Cream and Butter

Roasted Root Vegetable Medley finished with Parsley Lemon Butter
Baked Butternut Squash Gnocchi topped with Sautéed Mixed Peppers, Zucchini and Shaved Parmesan with sides of Pesto and Tomato Relish

Dinner Rolls \& Whipped Honey Butter on Tables

## Dessert

Please feel free to discuss any personal dessert favorites, or our Chef is happy to recommend something special for your guests!


