



# ANTLERS AT VAIL

## CATERING & EVENTS

### BREAKFAST

#### THE ASPEN

Chilled orange and cranberry juice  
Fresh seasonal cut fruits  
Assorted pastries, muffins and toast breads with jellies  
and whipped honey butter.  
Individual flavored yoghurts with fruit compote and  
toasted granola  
Banana bread french toasts with warmed maple syrup  
Scrambled eggs and crispy bacon  
Broiled fresh tomatoes, cheddar cheese and parsley  
Breakfast home fries with sautéed peppers and onions.

**\$32 per person**

#### THE ANTLERS CLASSIC

Chilled orange and cranberry juice  
Individual yogurts  
Seasonal fresh cut fruits with cottage cheese  
Assorted muffins, banana bread, and pastries  
Harvest Oatmeal bar with assorted dried fruits, fruit  
compote, bananas, brown sugar,  
maple syrup, granola, toasted coconut and almonds  
Assorted cold cereals with 2% milk, fat free milk and  
soy milk

**\$30 per person**

#### THE GORE RANGE

Chilled Orange and Cranberry Juice  
Fresh Seasonal Cut Fruits  
Assorted Pastries, Muffins and Bagels with jellies Cream  
Cheese and whipped Honey Butter  
Harvest Oatmeal Bar with assorted Dried Fruits, fruit compote,  
Banana's, brown sugar,  
Maple Syrup, Granola, Toasted Coconut and Almonds  
Banana Bread French Toasts with Warmed Maple Syrup  
Eggs Benedict  
Maple Breakfast Sausage  
Breakfast Home Fries with sautéed Peppers and Onions

**\$35 per person**



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### LUNCH

#### BLUE SKY

Tomato Basil Soup  
Crust-less Zucchini and Cheddar Quiche with Mixed Greens and Citrus Mustard Dressing  
Roasted Turkey, Cranberry and Swiss on Whole Wheat  
Shaved Honey Ham, Cucumber and Sharp Cheddar on Sourdough  
Lettuce, Tomato, Shaved Onion and House Pickles & Potato Chips  
Potato Salad and Greek Salad  
Chocolate Chip Cookies, Fresh Fruit Platter

**\$22 per person**

#### TWO ELKS BUFFET

Please Choose One Soup: Tomato Basil, Potato Cheese & Leek, Butternut Squash, Beef & Barley, Buffalo Chili, Broccoli & Cheddar, Chicken & Vegetable, Served with Fresh Rolls and Whipped Honey Butter  
Mixed Field Greens with Fresh Chopped Herbs and Baby Romaine with Citrus Mustard Dressing, Raspberry Vinaigrette, Ranch, and Red Wine Balsamic Vinaigrette  
Garnishing items include: Avocado, Diced Turkey, Tomatoes, Boiled Egg, Green Onions, Corn Kernels, Candied Pecans, Black Beans, Blue Cheese Crumbles, Cucumbers and Peppers  
Platters of Lemon and Herb Roasted Chicken Breast  
Grilled Vegetable, Pesto & Hummus Pinwheel Wraps  
Please Choose One: Zucchini and Cheddar Quiche or Garlic Shrimp Quiche with Southwestern Salsa  
Cookies and Brownies

**\$30 per person**

#### GAME CREEK DELI

Please Choose One Soup: Potato Cheese & Leek, Butternut Squash, Chicken & Vegetable, Broccoli & Cheddar  
Sliced Turkey, Shaved Honey Ham, Salami and Roast Beef  
Selection of Sliced Cheeses  
Lettuce, Tomatoes, Shaved Red Onion and House Pickles  
Please Choose One: Tuna Salad, Chicken Salad, or Egg Salad  
Grilled Vegetable Platter with Basil Aioli  
Baskets of Rolls & Sliced Sandwich Breads  
Mixed Salad greens with Citrus Mustard Dressing & Chopped Herbs  
Please Choose Two: Coleslaw, Vegetarian Pasta, Potato Salad, Greek Salad, Caprese Salad  
Fresh Fruit Platter, Cookies and Brownies

**\$35 per person**



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### **Dinner** **(Plated, Buffet or Family Style)**

\$60-\$65 per person

Price includes appetizers, Main Course, 2 sides, and dessert.

Add Plated Salad or Salad Bar \$5/person

#### **APPETIZERS**

Select up to 3 options from our Hors d'Oeuvres Menu

#### **SALADS**

(Salad Plated as a separate course \$5/person)

##### **Chefs Salad:**

Seasonal Mixed Greens and Baby Spinach Leaves with Chopped Fresh Herbs, Fresh Strawberries, Diced Peppers, Cucumber, Julienne Carrots, Craisins, Cherry Tomatoes, Feta Cheese and Garlic Croutons with Ranch, Blue Cheese, or Italian Dressing

##### **Boston Bibb Wedge Salad:**

with Blue Cheese Crumbles, Julienne Carrots, Green Onions, Craisins, Candied Pecans and Julienne Red Pepper with Ranch Dressing (or your choice of other dressing selection)

##### **CO Palisade Peach:**

Petite Baby Lettuces, Arugula, Grilled Palisade Peaches, Feta Cheese, Candied Pecans and Fresh Raspberries with Vanilla Bean White Balsamic Honey Vinaigrette

##### **Spinach & Strawberry:**

with Slithered Toasted Almonds & shaved Drunken Goat Cheese  
with Basil Balsamic Vinaigrette

##### **Summer Caesar:**

Crisp Hearts of Romaine tossed in Fresh Seasoned Croutons, Bacon Lardoons, Shredded Parmesan, chopped Parsley, and our own Anchovy-free Caesar Dressing [Anchovies on the side]

##### **Gore Range:**

Diced Tomato, Peppers, Cucumber and Feta Cheese

#### **VEGETABLES & STARCHES (SELECT 2)**

Roasted Garlic Mashed Potatoes

Truffle Goat Cheese Mash Potatoes

Grilled Asparagus

Roasted Rosemary Yukon Gold Potatoes

Boiled New Season Potatoes finished with Fresh Mint, Sea Salt & Butter

Grilled Asparagus

Baked Butternut Squash Gnocchi with Pesto, Tomato Relish & Parmesan

Roasted Root Vegetables finished with Sautéed Brussels, Lemon, Black Pepper & Butter

Balsamic Roasted Portobello Mushroom Caps finished with Goat Cheese & Roasted Beets

Sautéed Sesame Bok Choy

Cauliflower & Broccoli Au Gratin

Tarragon Infused Ratatouille



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### Dinner Cont.

**Please select 1 Main Course item for all guests**

#### POULTRY

- Lemon and Herb Infused Oven Roasted Chicken Breast
- Seared Oven Roasted Chicken Breast stuffed with Bacon Lardoons, Parmesan and Parsley
- Trilogy Roasted Turkey Roulade of Breast, Thigh and Leg Meat, Cranberry Chutney and Au Jus
- Slow Oven Roasted Hoisin Duck
- Mediterranean Chicken Braised with Artichoke Heart, Tomato, Oregano & Olives
- BBQ Tandoori Chicken Portions of Leg, Thigh and Breast

#### RED MEAT

- Grilled Striploin of Beef finished with Lemon Parsley Butter Sauce
- Roasted Colorado Lamb Leg with sautéed Pecans, Grapes, Fresh Rosemary & Rich Lamb Demi
- BBQ Grilled Lemon Thyme Lamb Leg with Grilled Garlic Pita & Grilled Vegetables
- Loin of Pork with Green Peppercorn & Mushroom Cream Sauce
- Bourbon Glazed BBQ Pork Spareribs

#### SEAFOOD

- Seared Atlantic Salmon
- Rocky Mountain Trout Almandine
- Grilled Skewers of Garlic Cajun Shrimp topped with Mango, Lime & Cilantro Salsa

#### DESSERT

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



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### ***Casual Buffets***

#### **BBQ \$30/PERSON**

Beef Burgers, all beef hot dogs, roasted red potato salad, pasta salad, potato chips, lettuce, tomato, pickles, onion, mustard, ketchup, sliced cheese, pickle relish, sauerkraut

#### **DELUXE BBQ \$35/PERSON**

Pulled Chicken, Pulled Pork, Slider Rolls, Roasted red potato salad, coleslaw, baked beans, marinated tomato cucumber salad, sliced watermelon, Classic BBQ sauce

#### **TACO BAR \$35/PERSON**

Chili Cilantro Lime rubbed Flat Iron Steak (medium rare, sliced)  
Cajun Spiced Jerk Marinated Chicken Breast with Fresh Cilantro & Lime Wedges  
BBQ Pulled Pork  
Flour Tortillas, Shredded Jack & Cheddar Cheeses, Grilled Green Onions, Avocado, Lime Wedges,  
Fresh Pico de Gallo, Spanish Rice & Cilantro-Cumin Black Beans

#### **Add Ons:**

Garlic Shrimp available \$8 per person  
Chili Cilantro Lime rubbed Flat Iron Steak \$10 per person  
Cajun Spiced Jerked Marinated Chicken Breast \$7 per person  
Pulled Pork \$7 per person

#### **PASTA BAR \$33/PERSON**

Penne pasta and marinara sauce with Italian sausage, bowtie pasta with pesto, marinated vegetable salad, garlic bread, mixed greens salad



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### ***Hors d' Oeuvres***

#### **ANTLERS CLASSIC**

Summer Watermelon & Fresh Mint Skewers  
Caprese Salad Skewer of Mozzarella & Grape Tomatoes with Pesto and Balsamic Apple Syrup  
Smoked Salmon and Herb Cheese on Cucumber  
Local, Domestic & International Cheese Spread  
Roasted Asparagus Spears wrapped in Prosciutto  
Dried fruit, pickles, olives, crackers, sliced charcuterie meats and artisan breads

**\$33 per person**

#### **SIMPLE CHARCUTERIE**

Roasted organic heirloom tomato relish with goat cheese on bruschetta  
Caprese Salad Skewer of Mozzarella and Grape Tomatoes with Pesto and Balsamic Apple Syrup  
Summer Vegetable Crudites with Avocado, Hummus, Ranch Dip with Grilled Pita wedges  
Deviled Eggs  
Dried fruit, pickles, olives, crackers, sliced charcuterie meats and artisan breads

**\$30 per person**

#### **ANTLERS LUAU**

Crab Cakes with Tequila Honey Glaze & Avocado Salad  
Chilled Shrimp with Lemons, Limes and Cocktail Sauce  
Mahi Mahi Taco Bar  
Vegetable Spring Rolls with Sweet Chili Sauce  
Tuna Ceviche on blue corn tortilla with Avocado Salad

**\$40 per person**



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### ***Group Snacks***

#### **OPTION 1**

Ice Tea & Lemonade

Platter of Fresh Cut Fruit

*Please Select 2:* Chips, Pretzels, Popcorn or Chips & Salsa

*Please Select 1:* Brownies, Cookies, Granola Bars or Dried Fruit

**\$12 per person**

#### **OPTION 2**

Ice Tea & Lemonade

Platter of Fresh Cut Fruit and Whole Fruit (Bananas, Apples and Oranges)

*Please Select 2:* Chips, Pretzels, Popcorn or Chips & Salsa

*Please Select 2:* Brownies, Cookies, Granola Bars, Dried Fruit & Nuts or Assorted Cheese and Crackers

**\$15 per person**

**Please don't hesitate to ask about special requests or adjustments  
to the items offered above.**

**Chef Barry Robinson is happy to personalize menus!**



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### ALCOHOLIC DRINKS

Domestic Beer **\$ 8.00**  
per can

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Micro/Imported Beer **\$ 12.00**  
per can

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Red Wine **\$ 32.00**  
by the bottle **Bottle**

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White Wine **\$ 30.00**  
by the bottle **Bottle**



### NON-ALCOHOLIC DRINKS

Coffee, Hot Tea, Water

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**Complementary**

Soda **\$ 4.00**  
Variety of Coca-Cola products **each**

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Orange and Cranberry  
Juice, Lemonade, Milk, and  
Iced Tea **Add On \$4.00**  
**each**

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Bottled Water **\$30**  
16 oz. bottles **Per Case**





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## Terms & Conditions

### Alcoholic Beverages & Food Policy

The prices listed on our catering menus are current. However, due to the changing market conditions these prices are subject to change without notice. All food and beverage prices are subject to a service charge, state and local taxes. Antlers at Vail is a liquor licensed facility; therefore no outside alcohol is permitted in our event space.

### Final Guarantee Guest Count

It is necessary the minimum guaranteed number of guests be confirmed 14 business days prior to the event. The client is required to guarantee the minimum number of attendees. The client is responsible for payment for the final guaranteed number even if fewer guests attend the event. Once a final guarantee is submitted, it may not be changed. If more guests arrive to an event outside of the minimum final guarantee guest count, the host is responsible for the total number of guests at the end of the event. Antlers at Vail reserves the right to adjust the total amount due to reflect total consumption on food and beverage.

### Deposit/Cancellations

A deposit equal to the event space fee is due at the signing of this agreement and will be applied to your invoice. Your final invoice will be issued after the function. Payment of the invoice is due within 48 hours of the issued invoice date.

Cancellations made within 14 days of the event are subject to all deposits paid be forfeited and non-refundable. An additional amount equal to 100% of the estimated total revenue will be billed to the guest that will be due upon receipt.



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### Beverage Service & Bar Service Fees

For a Hosted Bar all beverages consumed are paid for by the host and is considered an 'Open Bar'. A bar set-up fee of \$150 per bar is required. Bars are staffed with one dedicated bartender and a bar back/runner per 25 guests for a beer and wine bar and two dedicated bartenders and a bar back/runner per 15 guests for a full service bar. Last call for all bar service is 10 PM.

### Food Service Fees

Food Server charges are not included in prices. The charge for food servers is based on 1 server for a maximum 25 guests, \$30 per hour/server, 5 hour min. For quality service, food served at our Pool requires a lower server:guest ratio.

### Parking.

Parking in the Antlers' Garage is reserved for our lodging guests. Parking will not be guaranteed in our garage for any guests who are not lodging with us. Parking available at Lionshead Parking Structure.