

# Full Menu



# Breakfast Buffets

**(25-guest minimum)**  
Includes Water, Coffee, and Orange Juice

## Healthy Start

**Composed Seasonal Fruit Salad**  
with Citrus Mint Dressing

**Yogurt Bar**  
Hearty House-Made Granola, Local Honey, Seasonal Berries

**Hard-Boiled Eggs**  
with House-Made Seasoning

**Homemade Protein Cakes**  
Oats, Pecans, Chia Seeds, Flax Seeds, Dried Blueberries, Raw Sugar Crumble

## French Breakfast

**Quiche Choice**  
(select one)

Leek & Mushroom with Brie  
Bacon & Tomato with Manchego  
Seasonal Vegetables with Havarti

1 additional quiche option - \$6/person

**Sausage Links**

**Jam & Brie Puff Pastry Bites**

**Seasonal Fruit Salad**  
with Mimosa Dressing

## Breakfast Sandwich Selection

**Maximum of 2 sandwich varieties**

**Choice of Bread**  
Bagel, English Muffin, or Croissant Buns

**Choice of Egg**  
Scrambled or Fried Egg

**Choice of Meat**  
Bacon, Sausage Patty, Ham, or Smoked Salmon

**Choice of Cheese**  
American, Cheddar, or Provolone

## Royal Breakfast

**Glen Eyrie Eggs Benedict**  
Poached Egg, Roasted Pork Belly, Hollandaise, English Muffin, Herbed Honey Butter Spread

**Roasted Heirloom Fingerling Potatoes**

**Parfait Cups**  
Greek Yogurt, House-Made Granola, Fresh Berries, Honey Drizzle

A customary 18% service charge and applicable sales tax will be applied to the quoted charges.  
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**COLORADO SPRINGS, CO 80904**

# Breakfast Add-ons

## Roasted Potatoes

Diced Yukons, House Seasoning, Olive Oil, Parsley

## Breakfast Bacon

3 slices per person

## Sausage Links

2 links per person

## Whole Fruit

Apples and Oranges

Peaches, Plums, and Bananas, when available

## Fruit Salad

Variety of Seasonal Melon, Pineapple, Cantaloupe, and Berries

## Yogurt Bar

Greek Yogurt, Granola, Honey, Berries

## Pastry Basket

Chocolate Croissant, Blueberry Muffin, and Apple Turnover

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# Lunch Buffets

**(25-guest minimum)**  
Includes Water and a choice of Iced Tea or Lemonade

## Salad Bar

### Entree

(Choose one)

Marinated Grilled Chicken  
Steak  
Salmon

## Field Green Blend Salad

### Other Components

Pickled Shallots, Kalamata Olives, Heirloom Cherry Tomatoes, Shredded Carrots, Bacon Bits, Blue Cheese Crumble, Shredded Jack Cheese, Shaved Parmesan, Croutons

### Dressings

1 Vinaigrette, 1 Creamy

## Seasonal Chef's Choice Soup

## Fresh Baked Breadsticks

### Dessert

Macarons

## Sandwich Selections

(Select 2 of the 4 options)

### Cold Options

**Deli:** Italian Cold Cuts, Provolone, Tomato, Lettuce, Mayonnaise, Italian Dressing

**Grilled Chicken:** Lettuce, Tomato, Cold Sliced Grilled Chicken, Chipotle Aioli

### Hot Options

**French Dip:** Shaved Beef, Provolone, Creamy Horseradish Dressing, Au Jus

**Glen Eyrie Rueben:** Rye Bread, Turkey, Sauerkraut, 1000 Island Dressing, Provolone

## Potato Wedges

### Salad

Spinach and Seasonal Fruit Salad with Goat Cheese and Balsamic Dressing

### Dessert

Pecan Chocolate Chip Oatmeal Cookie

## Middle Eastern

### Entree

(Choose one)

Marinated Grilled Chicken  
Steak  
Salmon

## Wild Rice and Quinoa Pilaf

### Vegetable Medley

Roasted Eggplant, Tomato, Squash Medley with Parmesan Breadcrumbs

### Tabooli Salad

Parsley, Tomato, Garlic, Lemon Juice, Olive Oil

## Pita Bread and Hummus

### Dessert

Baklava

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# Lunch Add-ons

**Iced Tea or Lemonade**

**Hot Coffee and Tea**

**Chef's Choice Soup**

**Additional Lunch Protein**

**Whole Fruit**

**Apples and Oranges**

*Peaches, Plums, and Bananas, when available*

**Fruit Salad**

**Variety of Seasonal Melon, Pineapple, Cantaloupe, and Berries**

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# Theme Buffets

**(25-guest minimum)**  
Includes Water and Iced Tea OR Lemonade

## Spain

(choose 2 proteins of the 3 options\*)

\*Wine Braised Short Ribs

\*Roasted Chicken

\*Basque Style Cod

*Tomato and Pepper Based Sauce*

Paella Rice

Curried Green Beans with Chickpeas

### Composed Salad

*Field Greens, Pickled Shallots, Manchego Cheese, Iberico Ham, Olives, Pita Croutons, Red Wine Vinaigrette*

Dinner Rolls

Flan Style Custard

*with Browned Honey Syrup*

## Italian Countryside

(choose 2 proteins of the 3 options\*)

\*Osso Buco

*Braised Veal Shanks with Demi Glace and Red Wine*

\*Chicken Picatta

\*Herb Roasted Pork Loin

Angel Hair Pasta in Herb Lemon Oil

Grilled Broccolini

Bruschetta

### Roasted Artichoke Heart Salad

*with Parmesan, Porcini Mushrooms, Proscuitto, Italian Vinaigrette*

Tiramisu

*with Rich Chocolate Liqueur and Candied Lemon Zest*

## Mexican Fare

(choose 2 proteins of the 3 options\*)

\*Braised Beef with Mole

\*Blackened Mahi Mahi  
*with Coconut Lime Cream Sauce*

\*Slow Cooked Pork  
*with Pineapple and Green Chili*

Corn Tortillas

Spanish Rice

Grilled Veggie Blend

Pomelo with Thai Basil and Cotija Cheese

### Street Corn Salad

*with Cotija Cheese, Cilantro, Lime, Smoked Paprika, Romaine, Crema Dressing*

Mexican Coffee Tres Leches  
*with Dark Chocolate Chili Drizzle*

## Southern Goodness

(choose 2 proteins of the 3 options\*)

\*Buttermilk Fried Chicken

\*Baby Back Ribs

\*Seasonal Blackened White Fish

Twice Baked Potatoes

Collard Greens

Mac and Cheese

Dinner Biscuits

Composed Salad

Blueberry Pie Bites  
*with Lemon Curd*

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# Children's Menu

(Age 12 and under)

## House-Made Cheeseburger

Waffle Fries  
Fresh Fruit  
Cookie

## Grilled Cheese

Tomato Bisque  
Steamed Broccoli  
Cookie

## Chicken Tenders

Macaroni and Cheese  
Steamed Broccoli  
Assorted Rolls  
Cookie

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# Plated Dinner Appetizers

(15-guest minimum)

## Steak Rolls

Shaved Steak, Cream Cheese Sauce, Shallots, Wonton  
Served with Chimichurri Dipping Sauce

## Lobster Croquettes

Lump of Lobster, Potato, Bacon, Panko  
Served with a Tarragon Butter Dijon Sauce

## Pork Belly

House-Cured and Slow-Roasted Pork Belly  
Served with a Sweet Chili Glaze

## Smoked Trout Dip

House-Smoked Colorado Trout, Shallots, Fresh Mayonnaise  
Served with Sesame Crackers

## Veggie Samosas

Curried Potato, Seasonal Vegetables, Fresh Herbs  
Served with Sweet Tamarind and Chili Dipping Sauce

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# Plated Dinner Starters

**(15-guest minimum)**  
Includes Rolls

## Salads

### Peppery Summer

Arugula, Shallots, Green Onion, Red Cabbage, Cucumber, Candied Bacon, Feta Cheese, Green Peppercorn Vinaigrette

### Grilled Caesar

Blend of Grilled Romaine, Fresh Romaine, Crisp Bacon, Spanish White Anchovies, Shaved Parmesan House-Made Caesar Dressing

### Asian Pear

Green and Red Cabbage, Watermelon Radish, Candied Ginger, Wonton Strips Rice Wine Pear Vinaigrette

### Prosciutto and Melon

Field Greens, Prosciutto, Melon Slices, Roasted Pumpkin Seeds, Goat Cheese Prosecco Vinaigrette

## Soups

### Roasted Cauliflower

Roasted Cauliflower, Onion, Herbs, Coconut Milk, Roasted Pumpkin Seeds

### Spring Pea

Fresh Pea Pureé, Aromatics, Cucumber Flower

### Shrimp Consommé

House-Made Seafood Broth, Spring Onion, Conch Fritter Crisp

### Yayla Corbasi

### (Turkish Mountain Soup)

Yogurt Base, Rice, Chickpeas, Herbs, Almond-Breaded Feta

### Chicken Amandine

Creamy Wine Base, Chicken, Almonds, Fresh Herbs, Cracker Dust

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# Plated Dinner Entrees

**Plated Dinners require at least 2 courses  
(15-guest minimum)**  
Includes Water, Iced Tea and Coffee

## Smoked Duck

**6 oz Smoke-Infused Skin-On Duck Breast**  
with Cherry Brandy Compote  
Roasted Beet and Parsnip Pureé  
Heirloom Fingerling Potatoes  
Grilled Broccolini

## Bone-in Pork Chop

**12 oz Dry Aged Bone-In Pork Chop**  
with Grilled Peach and Bourbon Chutney  
Feta and Herb Popover  
Grilled Asparagus

## Stuffed Chicken

**6 oz Chicken Breast Stuffed**  
with Sharp Triple Cream and Spinach  
Rich Truffle and White Wine Sauce  
Rosemary and Leek Potato Cake  
Sautéed Fiddleheads

## Snapper

**7 oz Steamed Red Snapper**  
with Lemongrass  
Rice Wine Chimichurri  
Coconut Lime Rice Cake  
Sautéed Kale with Tamarind and Mint

## Deconstructed Beef Wellington

**6 oz Filet Mignon Served on a Puff Pastry Disc with**  
Mushroom Compote and Burgundy Demi Glace  
Tri-Colored Baby Carrots  
Blue Cheese Mashed Potatoes

## Vegetarian Options

### Seasonal Roasted Vegetable Curry

Saffron Rice  
Roasted Potatoes

## Bone-in Ribeye

**12 oz Dry-Aged Bone-In Ribeye**  
with a Coffee Mole Sauce  
Sweet Potato Croquettes  
Corn Ribs with Cajun Remoulade

## Mushroom Stuffed Ravioli

Red Wine Ragu  
Asparagus Tips

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# Plated Desserts

(15-guest minimum)

## Crème Brûlée

Fresh Strawberries and Cream

## Vanilla Panna Cotta

Passion Fruit Gel and Strawberry Mint Consommé

## Goat Cheesecake

Strawberry Sauce, Dark Chocolate Shards,  
and Freshly Whipped Cream

## Flourless Chocolate Cake

Pistachios, Raspberry Gel,  
and Freshly Whipped Cream

## Chocolate Hazelnut Pot de Crème

Raspberry Gel and Candied Hazelnuts

## Chocolate Hazelnut Tart

Fresh Raspberries and Cream

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# Beverage Reception

**(40-guest minimum)**  
Includes China, Service, and Infused Water

## Beverage Reception

### Hot Beverages

Glen Eyrie Barista Selection of Freshly Brewed Coffee,  
Decaffeinated Coffee, and Hot Teas

### Cold Beverages

#### choice of:

##### Assorted Juice or Soda or Mix of Both

Variety of Bottled Juices  
Diet Coke, Coke, and Sprite

## Cold Beverage Reception

### choice of:

##### Assorted Juice or Soda or Mix of Both

Variety of Bottled Juices  
Diet Coke, Coke, and Sprite

## Hot Beverage Reception

### Hot Beverage

Glen Eyrie Barista Selection of Freshly Brewed Coffee,  
Decaffeinated Coffee, and Hot Teas

## Mocktail Reception

Sparkling Handcrafted Cocktail

## Reception Add-ons

Only available as an add-on to the above Beverage Receptions

### Iced Tea or Lemonade

2.5 gallon dispenser  
(serves 12-15 guests)

### Iced Tea or Lemonade

5 gallon dispenser  
(serves 24-30 guests)

### Hot Chocolate

Winter Glen Eyrie-Style Hot Cocoa with Toppings

(serves 17-19 guests)

### Martinelli Toast

Sparkling Apple Cider Served in Champagne Flute

### Mocktail

Sparkling Handcrafted Cocktail

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# Reception Hors d'Oeuvres

## Watermelon Canapés

Compressed Watermelon, Blue Cheese, Balsamic Glaze, and Cacao Nibs

## Chicken Satays

Glazed Chicken with Lemongrass, Soy, and Sesame Glaze

## Crab Cakes

Chipotle Remoulade and Corn Relish

## Mini Wellingtons

Beef Tenderloin Wrapped in Pastries with White Wine Mustard Sauce

## Chicken Croquettes

Chicken, Country Ham, and Gruyere Croquettes with Dijon

## Shrimp Cocktail

Chilled, Poached Shrimp with Cocktail Sauce

## Buttermilk Breaded Chicken

Deep Fried Red Bird Tenders, Blueberry Compote, and Brioche

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# Reception Platters

## Imported and Domestic Selection of Cheeses

Grapes, Nuts, Dried Fruits, Jams, Lavash, and Crackers

*minimum 25 guests*

## Crudités

Assortment of Farmed and Seasonal Vegetables

*Served with Roasted Pepper Hummus, Ranch, and Blue Cheese Dipping Sauce*

*minimum 25 guests*

## Colorado Roasted Vegetables

Herb-Marinated Roasted Eggplant, Zucchini, Yellow Squash, Red Onion, Portobello Mushrooms, Red Peppers, and Asparagus

*Served with Herb Aioli and Balsamic Dipping Sauces*

*minimum 25 guests*

## Traditional Charcuterie

Imported and Local Selection of Charcuterie

*Divina Tomatoes, Marinated Olives, Lavash, and Assorted Crackers*

*minimum 25 guests*

## Sweet Selections

Assorted Macarons, Honey, Chantilly, Oat Crumble, and S'mores

*minimum 25 guests*

## Tropical and Seasonal Fruit

Seasonal Selection of Sliced Fruit with Yogurt Dip

*minimum 25 guests*

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# Reception Carving Stations

## Roasted Pork Loin

Sauce Robert Demi Glace, White Wine, Onions, Dijon Mustard, and Corn Bread  
*minimum 20 guests*

## Colorado Leg of Lamb

Honey Lavender Emulsion, and Hard Rolls  
*minimum 20 guests*

## Turkey Breast

Herb-Crusted with Cranberry Sauce, Pan Gravy, and Soft Rolls  
*minimum 20 guests*

## Herb-Crusted Prime Rib

Rosemary and Thyme Au Jus, and Hard Rolls  
*minimum 20 guests*

## House-Smoked Salmon

Hard Boiled Yolks and Whites, Shallots, Caper, Bagels, and Cream Cheese  
*minimum 20 guests*

## Pan-Seared Tenderloin

Thyme, Garlic, Périgueux Sauce, and Baguettes  
*minimum 20 guests*

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# Reception Desserts

## Profiterole Trio

Hazelnut, Milk Chocolate, Caramel  
*sold by dozen*

## Assorted Macarons

Seasonal Flavors  
*sold by dozen*

## Mini Dessert Shooters

Choose one flavor per dozen:  
Lemon Blueberry, Chocolate Peanut Butter, or Strawberries and Cream  
*sold by dozen*

## New York-Style Mini Cheesecake

with Fresh Strawberry Sauce and Whipped Cream  
*sold by dozen*

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# On-the-Go Meals

*Includes Napkin, Plasticware, and Condiments*

## Breakfast in a Box

### **Breakfast Sandwich**

**Individually Wrapped English Muffin Sandwich**  
*English Muffin, Ham, Eggs, and Aged Cheddar*

### **Granola Bar**

### **Breakfast Juice**

*Orange, Apple, or Cranberry Cocktail*

### **Breakfast Burrito**

#### **Breakfast Burrito**

*Chorizo, Scrambled Eggs, Potatoes, and Colby Jack Blend  
Wrapped in a Flour Tortilla with Sides of Salsa and Sour Cream*

### **Granola Bar**

### **Breakfast Juice**

*Orange, Apple, or Cranberry Cocktail*

### **Breakfast Croissant**

#### **Croissant**

*Omelet, Swiss Cheese, and Ham*

### **Granola bar**

### **Breakfast Juice**

*Orange, Apple, or Cranberry Cocktail*

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# On-the-Go Meals

*Includes Napkin, Plasticware, and Condiments*

## *Salad in a Box*

### **Salad with Grilled Chicken**

Romaine, Croutons, Tomatoes  
Caesar Dressing

House-Baked Cookie

Whole Fruit

Roll

Water Bottle, Juice, or Soda

### **Salad with Grilled Flank Steak**

Romaine, Pecans, Pears  
Blue Cheese Dressing

House-Baked Cookie

Whole Fruit

Roll

Water Bottle, Juice, or Soda

## *Lunch in a Box*

### **Sourdough Bread with Smoked Turkey and Gruyere**

Cranberry Aioli

Boulder Chips

House-Baked Cookie

Whole Fruit

Water Bottle, Juice, or Soda

### **Ciabatta with Roast Beef and Provolone**

Cajun Remoulade

Boulder Chips

House-Baked Cookie

Whole Fruit

Water Bottle, Juice, or Soda

### **Ciabatta with Roasted Vegetables**

Aioli

Boulder Chips

House-Baked Cookie

Whole Fruit

Water Bottle, Juice, or Soda

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# Beverage Breaks

*Served with disposables*

## Hot Coffee

Regular or Decaf

*Glen Eyrie Barista Selection of Freshly Brewed Coffee  
(the minimum order for coffee is either 2 small pots or 1 large pot)*

**Small Pot - 9 - 8 oz cups**

**Large Pot - 24 - 8 oz cups**

**Urn - 72 - 8 oz cups**

## ADD Tea Bags

*by dozen*

## Hot Tea Only

*"Two Leaves" Assortment of Teas  
minimum one dozen tea bags*

## Individual Beverages

Bottled/Canned

*(the minimum order is 20 total bottles/cans)*

**Variety of Bottled Juices - 10 oz**

**Cans of Soda - 7.5 oz**

*(Coke, Diet Coke, Sprite)*

**Cans of San Pellegrino -11 oz**

**Bottles of Water - 20 oz**

## Other Beverages

*(Only available as an add-on to beverages above)*

**Iced Tea, Lemonade, or Punch**

*2.5 gal Decanter - 40 - 8 oz cups*

*5 gal Decanter - 80 - 8 oz cups*

**Gallon of Hot Chocolate w/toppings**

*16 - 8 oz cups*

## Seasonal Mocktails

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# Add-on Selections for Breaks

(only available when added to a beverage break purchase)  
Served with disposable plates and cups

**Parfaits of Greek Yogurt**  
Berries, Honey, and Granola

**Glen Eyrie Trio**  
M&Ms, Gluten-Free Granola, and Salty Snack

**Fruit Smoothie**  
Tropical Blend of Seasonal Fruit

**Tortilla Chips**  
with Black Bean Dip and Salsa

**Banana Nut Bread and Blueberry Muffins**

**Pita Chips and Hummus**

**Cinnamon Rolls**  
with Cream Cheese Icing

**Candy Bars and Granola Bars**

**Ice Cream**  
Individual Servings of Vanilla Ice Cream  
with Assorted Toppings

**Selection of Cheeses**  
Grapes, Nuts, Dried Fruit, Jams, Lavash, and Crackers  
minimum 15 guests

**S'mores**  
Graham Crackers, Marshmallows,  
and a Selection of Chocolate Bars

**Sliced Fruit**  
Seasonal Selection of Sliced Fruit with Yogurt Dip  
minimum 15 guests

**Freshly Baked Cookies and Brownies**

**Crudites**  
Assortment of Farmed and Seasonal Vegetables  
with Roasted Pepper Hummus, Ranch, and Blue Cheese  
Dipping Sauce  
minimum 15 guests

**Ice Cream Bars and Fruit Ice Pops**

**Charcuterie**  
Imported and Local Selection of Charcuterie  
Divina Tomatoes, Marinated Olives, Lavash, and Assorted  
Crackers  
minimum 15 guests

**Fresh Popped Popcorn**  
with Toppings

(By the Dozen)

**Roasted Veggie Skewers**  
Medley of Zucchini, Squash, Onion, and Tomato  
with Ranch and Italian Dressing

**Exotic Fruit Cups**  
Assorted Fruit with Almond Biscotti and Honey

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# Cakes

*Includes Cake Cutting, Plates, Forks, and Napkins*

**8" Round Double**  
Serves 12-14

**9" Round Double**  
Serves 16-20

**10" Round Double**  
Serves 20-25

**12" Round Double**  
Serves 25-30

**Half Sheet**  
Serves 45-50

**Full Sheet**  
Serves 90-100

**Cupcakes**  
by dozen

*Gluten-Free available*

## Cake Flavors:

Vanilla (Available in Gluten-Free)  
Chocolate (Available in Gluten-Free)  
Red Velvet  
Carrot  
Lemon  
Almond Poppy

## Cake Icings and Fillings:

Vanilla Italian Buttercream  
Chocolate Italian Buttercream  
Old-Fashioned Chocolate (richer/darker)  
Cream Cheese  
Lemon Chiffon

*Logos are subject to approval & copyright restrictions.  
Cake will be finished with borders and presented on a foil board with writing on top.*

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