



The Golden Hotel 2011 Banquet Menus

Breakfast Buffets

ALL HOT BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. ALL BUFFET SELECTIONS ARE SERVED WITH FRESHLY BREWED SILVER CANYON COFFEE, CELESTIAL SEASONINGS HOT TEA AND ASSORTED JUICES.

Health Nut | 9

APPROVED FOR FEWER THAN 20 GUESTS

STRAWBERRY & VANILLA YOGURT
BAGELS & CREAM CHEESE
GRANOLA
MILK
DISPLAY OF FRESH FRUIT & BERRIES

Golden Sunrise | 10

APPROVED FOR FEWER THAN 20 GUESTS

ASSORTED BREAKFAST PASTRIES
JUMBO MUFFINS
CINNAMON ROLLS
BAGELS & CREAM CHEESE
DISPLAY OF SLICED FRESH FRUIT
ASSORTED DRY CEREALS & MILK

Clear Creek Breakfast | 11

REQUIRES MINIMUM OF 20 GUESTS

SCRAMBLED EGGS
APPLE CIDER CURED BACON
BREAKFAST SAUSAGE
HOMESTYLE POTATOES
GRIDDLE CAKES
DISPLAY OF FRESH FRUIT
ASSORTED BREADS

Denver Breakfast | 12

REQUIRES MINIMUM OF 20 GUESTS

SCRAMBLED EGGS WITH HAM, ONIONS, GREEN PEPPER AND CHEDDAR CHEESE
APPLE CIDER CURED BACON
BREAKFAST SAUSAGE
HOMESTYLE POTATOES
GRIDDLE CAKES
DISPLAY OF FRESH FRUIT
ASSORTED BREADS

Biscuits & Gravy | 30

ADD BISCUITS AND GRAVY TO ANY BUFFET – PRICE PER DOZEN

Breakfast Burritos | 40

ADD BREAKFAST BURRITOS TO ANY BUFFET – PRICE PER DOZEN

PRICING IS PER PERSON UNLESS NOTED. PRICES ARE NOT INCLUSIVE OF 21% SERVICE CHARGE AND 7.6% SALES TAX. MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



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Plated Breakfasts

ALL BUFFET SELECTIONS ARE SERVED WITH FRESHLY BREWED SILVER CANYON COFFEE,
CELESTIAL SEASONINGS HOT TEA AND ASSORTED JUICES.

Soda Creek Breakfast | 8

SCRAMBLED EGGS
APPLE CIDER CURED BACON
BREAKFAST SAUSAGE
HOMESTYLE POTATOES

Biscuits & Gravy | 9

FLUFFY BUTTERMILK BISCUIT
SAUSAGE GRAVY
SCRAMBLED EGGS
HOMESTYLE POTATOES

Bridgewater Breakfast Burrito | 9

FLOUR TORTILLA STUFFED WITH CHORIZO SAUSAGE, ONIONS, PEPPERS & SCRAMBLED EGGS
TOPPED WITH OUR AWARD WINNING GREEN CHILI AND CHEDDAR SE
HOMESTYLE POTATOES

Strawberry French Toast | 9

FRESH STRAWBERRIES & SWEET STRAWBERRY SYRUP BETWEEN LAYERS OF OUR EGG DIPPED TEXAS TOAST
TOPPED WITH FRESH WHIPPED CREAM
BREAKFAST SAUSAGE
HOMESTYLE POTATOES

Miners' Breakfast | 10

COUNTRY FRIED STEAK
SAUSAGE GRAVY
BUTTERMILK BISCUIT
SCRAMBLED EGGS
APPLE CIDER CURED BACON
HOMESTYLE POTATOES

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SALES TAX. MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



The Golden Hotel 2011 Banquet Menus

A La Carte Selections

PRICED PER ITEM

COOKIE | 2
BROWNIE | 2
SNACK MIX | 2
TRAIL MIX | 2
SNACK PRETZELS | 2
MINI CANDY BAR ASSORTMENT | 2
CHIPS & HOUSEMADE SALSA | 2
SOFT PRETZEL WITH WHOLE GRAIN MUSTARD | 2
GRANOLA BAR | 2
DANISH OR MUFFIN | 2.50
COFFEE CAKE | 2.50
SLICED FRESH FRUIT | 3
BAGEL & CREAM CHEESE | 3
DRY CEREAL OR GRANOLA | 3
JUMBO CINNAMON ROLL | 3

CELESTIAL SEASONINGS HOT TEA | 2
SELECTION OF CANNED SODA | 2
BOTTLED WATER – 500 ML | 2
SILVER CANYON COFFEE | 2
ICED TEA | 2
HOT CHOCOLATE | 3
FRUIT JUICE | 3
BOTTLED SPARKLING WATER | 4

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Brunch Buffets

ALL BRUNCH BUFFETS REQUIRE A MINIMUM OF 20 GUESTS. ALL BUFFET SELECTIONS ARE SERVED WITH FRESHLY BREWED SILVER CANYON COFFEE, CELESTIAL SEASONINGS HOT TEA AND ASSORTED JUICES.

Golden Brunch | 18

ASSORTED BREAKFAST PASTRIES
JUMBO MUFFINS
CINNAMON ROLLS
BAGELS & CREAM CHEESE
DISPLAY OF SLICED FRESH FRUIT
ASSORTED DRY CEREALS & MILK
CRAB AND CREAM CHEESE CHICKEN ROULADE
SERVED WITH ASSORTED TOPPINGS, SPREADS, COOKIES, AND BROWNIES

Clear Creek Brunch | 23

DISPLAY OF SLICED FRESH FRUIT
APPLE CIDER CURED BACON
BREAKFAST SAUSAGE
HOMESTYLE POTATOES
GRIDDLE CAKES
ASSORTED BREADS

CHOICE OF:

SCRAMBLED EGGS

SCRAMBLED EGGS WITH HAM, ONION, GREEN PEPPER TOPPED WITH CHEDDAR CHEESE

CHOICE OF TWO:

GRILLED CHICKEN WITH ROASTED GARLIC CREAM

SEARED SALMON WITH LEMON BUTTER

BLACKENED MAHI MAHI WITH LIME BUTTER BLANC

BLEU CHEESE CRUSTED TOP SIRLOIN, PORT REDUCTION

CHOICE OF THREE:

WILD RICE PILAF

CILANTRO RICE

CHEDDAR & ROASTED GARLIC MASHED POTATOES

ROSEMARY ROASTED POTATOES

SAUTEED GARDEN VEGETABLES

STEAMED BROCCOLI

CHOICE OF TWO:

FUDGE BROWNIES

LEMON BARS

CHURROS WITH CHOCOLATE SAUCE

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Enhancements

Smoked Salmon Display | 190 – Serves 30 people

SMOKED SALMON WITH CAPERS, ONIONS, HARD BOILED EGGS AND TOAST POINTS

Chef Attended Omelet Station | 6

HAM, CHORIZO, SAUSAGE, ONIONS, PEPPERS, TOMATOES, SPINACH, ASSORTED CHEESES
REQUIRES \$50 ATTENDANT FEE

Chef Attended Waffle & Pancake Station | 6

INCLUDES ASSORTED TOPPINGS AND FRESH FRUITS
REQUIRES \$50 ATTENDANT FEE

Award Winning Green Chili | 28 per gallon

AWARD WINNING HOUSE MADE GREEN CHILI

Chef Attended Pasta Station | 6

ASSORTED VEGETABLES AND CHEESES, ITALIAN SAUSAGE, CHICKEN, PASTA, IMP, PENE AND LINGUINE, HOUSE
MADE MARINARA AND PESTO SAUCES
REQUIRES \$50 ATTENDANT FEE

Chef Attended Carving Stations

ALL REQUIRE A \$50 ATTENDANT FEE
HONEY GLAZED HAM | 150 – SERVES UP TO 40 PEOPLE
PRIME RIB | 250 – SERVES UP TO 35 PEOPLE
GRILLED TENDERLOIN OF BEEF | 250 – SERVES UP TO 25 PEOPLE



The Golden Hotel 2011 Banquet Menus

Plated Lunches

ALL BUFFET SELECTIONS ARE SERVED WITH FRESHLY BREWED SILVER CANYON COFFEE, CELESTIAL SEASONINGS HOT TEA AND ICED TEA. ADD A SIDE CAESAR SALAD OR MIXED GREEN SALAD TO ANY LUNCH FOR \$2.50 or DESSERT FOR \$3 PER PERSON.

Classic Caesar | 9

HEARTS OF ROMAINE, PARMESAN & GARLIC CROUTONS, CAESAR DRESSING, PARMESAN CHEESE
ADD CHICKEN | 3
ADD GRILLED SALMON | 4
ADD GRILLED SHRIMP | 4

Colorado Chef Salad | 10

DICED HAM, TURKEY, SWISS & AMERICAN CHEESES, EGGS, BACON, RED ONIONS, TOMATOES, CUCUMBERS AND RANCH DRESSING

Roasted Vegetable Sandwich | 10

GRILLED PORTOBELLO, ROASTED PEPPERS, EGGPLANT, ZUCCHINI, SQUASH, GOAT CHEESE AND BASIL PESTO ON WHOLE GRAIN WHEAT BREAD, SERVED WITH FRENCH FRIES.

Bridgewater Club Sandwich | 11

HAM, TURKEY, BACON, AVOCADO, LETTUCE, TOMATO, MAYONNAISE AND AMERICAN CHEESE BETWEEN LAYERS OF TOASTED WHEAT BREAD. SERVED WITH FRENCH FRIES

Bridgewater Stuffed Burger | 11

SAUTEED ONIONS, BACON AND CHEDDAR CHEESE IN THE CENTER OF OUR C.A.B. BURGER PATTY. SERVED WITH LETTUCE, TOMATO, CHIPOTLE MAYONNAISE AND A SIDE OF FRENCH FRIES

Golden Grilled Tuna Wrap | 11

GRILLED YELLOWFIN TUNA, SWEET SOY AIOLI, TOMATO, AND LETTUCE WRAPPED IN A SPINACH TORTILLA WITH SWEET AND SPICY DIPPING SAUCES. SERVED WITH A SIDE OF FRESH FRUIT.

Salmon Club | 12

GRILLED SALMON FILET WITH BACON, BRIE CHEESE, LETTUCE, TOMATO AND DILL AIOLI SERVED ON TOASTED SOURDOUGH WITH A BRIDGEWATER HOUSE SALAD

Mile High Meatloaf | 12

HOUSE MADE MEATLOAF, TEXAS TOAST, MASHED POTATOES, POR DEMI GLACE & CRISPY ONIONS SERVED WITH BUTTERED CORN

Chicken Piccata | 13

LIGHTLY FLOURED CHICKEN BREAST WITH ARTICHOKE HEARTS, CAPERS, FRESH SPINACH AND LINGUINE IN A WHITE WINE AND LEMON SAUCE WITH FRESH BASIL AND GARLIC TOAST.

Grilled Top Sirloin | 14

SERVED WITH STUFFED BAKED POTATO, SAUTEED GARDEN VEGETABLES AND A WARM DINNER ROLL.

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Lunch Buffets

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Bridgewater Garden Salad | 12

MIXED GREENS, ROMAINE LETTUCE, FRUIT SALAD
GRILLED CHICKEN STRIPS
TOMATOES, CUCUMBERS, ONIONS, SLICED MUSHROOMS, CROUTONS
RANCH, BLEU CHEESE & CAESAR DRESSINGS
PARMESAN CHEESE, CHEDDAR CHEESE
ASSORTED HOUSE BREADS & TOMATO BASIL BISQUE
FRESH BAKED COOKIES & BROWNIES

Mediterranean Salad | 14

MIXED GREENS, ROMAINE LETTUCE, FRUIT SALAD
LEMON OREGANO CHICKEN STRIPS
DICED CAPICOLA HAM, DICED PEPPERONI
TOMATOES, CUCUMBERS, MARINATED ONIONS, KALAMATA OLIVES
PARMESAN CHEESE & FETA CHEESE
BALSAMIC VINSIGRETTE & CAESAR DRESSINGS
ASSORTED HOUSE BREADS & GARDEN VEGETABLE SOUP
FRESH BAKED COOKIES & BROWNIES

Back Yard BBQ | 18

MIXED GREEN SALAD, YUKON GOLD POTATO SALAD, COLE SLAW
GRILLED C.A.B. BURGERS
BEER BRAISED BRATWURST
BBQ CHICKEN
CORN BREAD, BAKED BEANS & CORN ON THE COB (SEASONAL)
FRESH BAKED COOKIES & BROWNIES

Acapulco Grill | 19

SEASONED GROUND BEEF, GRILLED FLANK STEAK, CHIPOTLE LIME SHREDDED PORK, ACHIOTE CHICKEN
SPANISH RICE, CILANTRO BLACK BEANS
FLOUR AND CORN TORTILLAS, TACO SHELLS
HOUSE MADE SALSA, GUACAMOLE, TOPPINGS & MEXICAN CHEESEES
CHURROS & CHOCOLATE
ADD GREEN CHILI | 3
ADD NACHO BAR | 4
ADD ENCHILADAS | 5

Italian Riviera | 20

TOSSED CAESAR SALAD
GARLIC TOAST
CHOICE OF TWO: HANDMADE MEATBALLS, ITALIAN SAUSAGE, TUSCAN CHICKEN, BAKED HERBED COD
CHOICE OF TWO: MARINARA, ALFREDO, ARRABIATA, PESTO CREAM, LEMON HERB JUS, ROMA BROTH
CHOICE OF ONE: FARFALE, PENNE, FUSILLI, LINGUINE, OR FETTUCINE
TUSCAN STYLE VEGETABLES
PARMESAN & MOZZARELLA CHEESES
TIRAMISU

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Deli Buffets

ALL DELI SELECTIONS INCLUDE LETTUCE, TOMATO, ONION, MAYONNAISE, MUSTARD, KETCHUP, PICKLED CONDIMENT TRAY, AND FRESH BAKED COOKIES & BROWNIES.

All American | 16

HAM, OVEN ROASTED TURKEY, ROAST BEEF
CHEDDAR, SWISS & AMERICAN CHEESES
WHEAT BREAD, TEXAS TOAST, RYE BREAD & SOURDOUGH BREAD
ASSORTMENT OF CHIPS & PRETZELS
POTATO SALAD

Wrap It Up | 16

ASSORTED WRAPS OF GRILLED CHICKEN CAESAR, GARDEN VEGETABLE, AND TURKEY CLUB ROLLED IN FLAVORED FLOUR TORTILLAS WITH LETTUCE, TOMATO AND ONION. SERVED WITH FRUIT SALAD AND BAKED POTATO CHIPS.

New York, New York | 17

CORNED BEEF, PASTRAMI & OVEN ROASTED TURKEY
SMOKED CHEDDAR, SWISS & PEPPER JACK CHEESES
RYE, SOURDOUGH AND WHOLE GRAIN WHEAT BREADS
SAUERKRAUT, WHOLE GRAIN MUSTARD & LEMON CHIVE MAYONNAISE
SERVED WITH ASSORTMENT OF POTATO CHIPS & PRETZELS & POTATO SALAD

Italiano | 18

CAPICOLA HAM, PROSCIUTTO, PEPPERONI & OVEN ROASTED TURKEY
PROVOLONE, FRESH MOZZARELLA & PEPPADEW CHEESES
FOCACCIA, CIABATTA & ITALIAN BAGUETTE
OIL & VINEGAR, BALSAMIC VINAIGRETTE
ROSEMARY & CRACKED BLACK PEPPER POTATO CHIPS, PASTA SALAD

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Plated Dinners

ALL PLATED SELECTIONS ARE SERVED WITH FRESHLY BREWED SILVER CANYON COFFEE, CELESTIAL SEASONINGS HOT TEA AND ICED TEA, AS WELL AS A MIXED GREEN SALAD, CHOICE OF TWO DRESSINGS, AND DINNER ROLLS. ADD DESSERT TO YOUR PLATED DINNER FOR \$3 PER PERSON.

Vegetable Napoleon | 18

GRILLED PORTOBELLO MUSHROOM WITH GOAT CHEESE, GRILLED VEGETABLES, AND BASIL PESTO

Grilled Chicken | 19

MARINATED GRILLED CHICKEN BREAST
CHOICE OF ROASTED GARLIC CREAM SAUCE OR APPLE AND THREE ONION COMPOTE
SERVED WITH WHITE CHEDDAR MASHED POTATOES AND SAUTEED GARDEN VEGETABLES

Grilled Eggplant Parmesan | 19

GRILLED EGGPLANT WITH FRESH MOZZARELLA CHEESE, MARINARA, PARMESAN CHEESE & FRESH BASIL
SERVED WITH GARLIC TOAST POINTS

Blackened Mahi Mahi | 20

SEARED BLACKENED MAHI MAHI IN LIME BUERRE BLANC SAUCE, FRESH SCALLIONS
SERVED WITH STEAMED RICE AND SAUTEED GARDEN VEGETABLES

Cumin Roasted Pork Loin | 21

OVEN ROASTED WITH APPLE BOURBON WHISKEY
SERVED WITH ROASTED GARLIC MASHED POTATOES AND BUTTERED CORN

Roasted Chicken Roulade | 22

RED PEPPER, SPINACH, FETA CHEESE AND PINE NUT STUFFED CHICKEN BREAST
SERVED WITH ROASTED GARLIC MASHED POTATOES, ROASTED VEGETABLE MEDLEY & BUERRE ROUGE SAUCE

Grilled Salmon Filet | 24

GRILLED ATLANTIC SALMON WITH HONEY MUSTARD GLAZE
SERVED WITH WILD RICE PILAF AND GREEN BEANS ALMONDINE

Miners Top Sirloin | 24

EIGHT OUNCE GRILLED TOP SIRLOIN, MUSHROOM DEMI GLACE
SERVED WITH ROSEMARY ROASTED RED POTATOES & SAUTEED GARDEN VEGETABLES

Bridgewater Filet | 27

EIGHT OUNCE GRILLED FILET, PORT REDUCTION
SERVED WITH ROASTED GARLIC MASHED POTATOES AND STEAMED ASPARAGUS

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Dinner Buffets

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Roma | 25

TOSSED CAESAR SALAD
GARLIC TOAST
TUSCAN CHICKEN
HOUSEMADE MEATBALLS
BAKED PENNE MARINARA
LINGUINE WITH ROMA TOMATO BROTH & FRESH BASIL
HOUSEMADE THREE CHEESE LASAGNA
SERVED WITH PARMESAN AND MOZZARELLA CHEESES

Down Home | 25

MIXED GREEN SALAD
DINNER ROLLS
HOUSEMADE CORN BREAD MUFFINS
SOUTHERN FRIED CHICKEN
BBQ BABY BACK PORK RIBS
BAKED MACARONI & CHEESE
FRIED OKRA
BAKED BEANS
CORN ON THE COB

Tucson | 28

MIXED GREEN SALAD
DINNER ROLLS
CUMIN RUBBED, ROASTED PORK TENDERLOIN,
APPLE BOURBON CHUTNEY
GRILLED CHICKEN BREAST, SMOKED CORN SALSA
AND SCALLION COULIS
STEAMED BROCCOLI
BLACK BEANS
WILD RICE PILAF

Bridgewater Classic | 31

MIXED GREEN SALAD
DINNER ROLLS
BLEU CHEESE & HERB CRUSTED TOP SIRLOIN,
MUSHROOM DEMI GLACE
SEARED SALMON, LEMON HERB BUTTER
WILD RICE PILAF
ROASTED GARLIC MASHED POTATOES
GREEN BEANS, CARMELIZED ONIONS & ALMONDS

Mariner | 32

MIXED GREEN SALAD
DINNER ROLLS
GRILLED SALMON, LEMON HERB BUTTER
CRAB & CREAM CHEESE CHICKEN ROULADE
WILD RICE PILAF
HERBED ORZO PASTA
STEAMED BROCCOLI

Clear Creek | 33

MIXED GREEN SALAD
DINNER ROLLS
BLEU CHEESE & HERB CRUSTED TOP SIRLOIN,
MUSHROOM DEMI GLACE
MARINATED, GRILLED CHICKEN BREAST, ROASTED
GARLIC CREAM SAUCE
WILD RICE PILAF
ROASTED GARLIC MASHED POTATOES
GREEN BEANS, CARMELIZED ONIONS & ALMONDS

Vegetarian Options

GRILLED VEGETABLE NAPOLEON
PORTOBELLA MUSHROOM, SQUASH, PEPPERS AND
GOAT CHEESE SERVED WITH ASPARAGUS AND
HOUSEMADE BASIL PESTO

SPINACH AND THREE CHEESE LASAGNA

PASTA PRIMAVERA
FRESH GARDEN VEGETABLES & BASIL TOSSED IN
ROMA TOMATO BROTH WITH LINGUINE

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Create Your Own Buffet

ALL BUFFET SELECTIONS ARE SERVED WITH DINNER ROLLS, FRESHLY BREWED SILVER CANYON COFFEE, CELESTIAL SEASONINGS HOT TEAS, AND ICED TEA. ADD DESSERT TO ANY OF OUR DINNER BUFFETS FOR \$3 PER PERSON. CREATE YOUR OWN BUFFETS REQUIRE A MINIMUM OF 20 GUESTS.

Entrees

Lunch | 21 two entrees | 27 three entrees

Dinner | 33 two entrees | 38 three entrees

TUSCAN CHICKEN

HOUSEMADE MEATBALLS

BAKED PENNE MARINARA

GRILLED EGGPLANT PARMESAN

SOUTHERN FRIED CHICKEN

BBQ BABY BACK PORK RIBS

CUMIN RUBBED, ROASTED PORK TENDERLOIN, APPLE BOURBON CHUTNEY

GRILLED CHICKEN BREAST, ROASTED GARLIC CREAM SAUCE

BLEU CHEESE & HERB CRUSTED TOP SIRLOIN, MUSHROOM DEMI GLACE

SEARED SALMON, LEMON HERB BUTTER

BLACKENED MAHI MAHI

ROASTED CHICKEN ROULADE

GRILLED VEGETABLE NAPOLEON | PORTOBELLA MUSHROOM, SQUASH, PEPPERS AND GOAT CHEESE SERVED WITH ASPARAGUS AND HOUSEMADE BASIL PESTO

SPINACH AND THREE CHEESE LASAGNA

PASTA PRIMAVERA | FRESH GARDEN VEGETABLES & BASIL TOSSED IN ROMA TOMATO BROTH WITH LINGUINE

Salads | Choice of two

MIXED GREEN SALAD

CAESAR SALAD

POTATO SALAD

PASTA SALAD

FRUIT SALAD

SIDES | Choice of two

STEAMED BROCCOLI

GREEN BEANS, CARMELIZED ONIONS & ALMONDS

SAUTEED GARDEN VEGETABLES

ROASTED VEGETABLES

BLACK BEANS

FRIED OKRA

WILD RICE PILAF

ROASTED GARLIC MASHED POTATOES

ROSEMARY ROASTED RED POTATOES

HERBED ORZO PASTA

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Desserts

Buffet Desserts | 4

CHOICE OF TWO:

DOUBLE FUDGE BROWNIES
CHOCOLATE CHIP COOKIES
OATMEAL RAISIN COOKIES
ROYALE COOKIES
CHEF'S SELECTION OF ASSORTED CAKES AND PIES
DEVIL'S FOOD CAKE
YELLOW SPONGE CAKE WITH VANILLA FROSTING
POUND CAKE WITH STRAWBERRY SAUCE AND WHIPPED CREAM

Plated Desserts | 6

CARAMEL APPLE PIE
BOURBON PECAN PIE
NEW YORK STYLE CHEESE CAKE WITH FRESH BERRIES
CHOCOLATE GANACHE CAKE
BOSTON CREAM PIE
LEMON MERINGUE PIE
BANANA CREAM PIE

Chef Attended Dessert Stations

ALL REQUIRE A \$50 ATTENDANT FEE

CRÈME BRULEE | 5 | Creamy vanilla custard, crisp sugar shell

BANANAS FOSTER | 6 | Rum soaked bananas, brown sugar, vanilla bean ice cream

CHERRIES JUBILEE | 6 | Dark cherries, brandy, orange pound cake & vanilla bean ice cream

CHOCOLATE FOUNTAIN | 10 | Served with an assortment finger foods for dipping

Specialty Desserts

CHOCOLATE DIPPED STRAWBERRIES & CHEESECAKE | 9 | Fruit coulis and fresh whipped cream

ONE-HALF DOZEN CHOCOLATE DIPPED STRAWBERRIES | 9

CHOCOLATE FONDUE STATION | 5 | served with an assortment of favorites for dipping



The Golden Hotel 2011 Banquet Menus

Hors d'oeuvres

Cold Display | pricing is per display

DOMESTIC & IMPORTED CHEESE BOARD | 200 – SERVES UP TO 50 PEOPLE

SLICED FRESH FRUIT DISPLAY | 150 – SERVES UP TO 50 PEOPLE

VEGETABLE CRUDITE WITH RANCH AND BLEU CHEESE DRESSING | 125 – SERVES UP TO 50 PEOPLE

ANTIPASTO DISPLAY SELECTION OF BREAD, CHEESE, VEGETABLES & ITALIAN MEAT | 150 – SERVES UP TO 50 PEOPLE

SMOKED SALMON DISPLAY WITH ONION, CAPERS, EGGS AND TOAST POINTS | 190 – SERVES UP TO 30 PEOPLE

JUMBO SHRIMP COCKTAIL WITH COCKTAIL SAUCE AND LEMONS | 210 – SERVICE OF 175 PIECES

SEARED PEPPER CRUSTED AHI TUNA WASABI, SOY & PICKLED GINGER | 275 – SERVES UP TO 40 PEOPLE (10 POUNDS)

Hot Display | pricing is per display

BAKED BRIE WHEEL CROSTINIS, FRESH BERRIES & TOASTED ALMONDS | 125 – SERVES UP TO 35 PEOPLE

MINI CRAB CAKE WITH SWEET CHILI REMOULADE & SMOKED CORN SALSA | 60 – SERVES UP TO 25 PEOPLE

PORK EMPANADAS W/CHILE VERDE, QUESO FRESCO & CILANTRO LIME SOUR CREAM | 75 – SERVES UP TO 50 PEOPLE

BUFFALO QUESADILLA WITH CILANTRO LIME SOUR CREAM | 145 – SERVES UP TO 50 PEOPLE

CRAB RANGOON IN A SWEET SOY SAUCE | 125 – SERVES UP TO 50 PEOPLE

Cold Items | pricing is per dozen

* ALL SELECTIONS MAY BE PASSED

SEARED BEEF TENDERLOIN CROSTINI WITH HORSERADISH & MIXED GREENS | 36

CAPRESE CROSTINI IN A BALSAMIC REDUCTION | 24

ASSORTED CROSTINI BEEF & CAPRESE | 32

VIETNAMESE SPRING ROLL WITH GINGER & SOY | 36

CUMIN ROASTED PORK LOIN WITH SWEET CHILI MELON SALSA ON A GAUFRETTE POTATO | 24

SMOKED BBQ CHICKEN WITH VINEGAR SLAW ON GAUFRETTE POTATO | 24

SMOKED SALMON MOUSSE WITH CUCUMBER SLICE | 36

Hot Items | pricing is per dozen

* ALL SELECTIONS MAY BE PASSED

TERIYAKI BEEF SATAY WITH GINGER AND SOY | 36

CHICKEN SATAY WITH GINGER AND SOY | 36

BBQ SHRIMP & ANDOUILLE SAUSAGE SKEWERS | 36

COCONUT SHRIMP WITH SWEET CHILI MELON SALSA | 24

CRAB AND BRIE STUFFED BUTTON MUSHROOMS WITH FRESH HERBS | 24

PORTOBALLA QUARTERS STUFFED WITH ITALIAN SAUSAGE, SPINACH & BOURSIN CHEESE | 24

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Beer, Wine & Spirits

PRICING IS PER DRINK. THE GOLDEN HOTEL SERVES ALCOHOL RESPONSIBLY; ALL GUESTS MUST BE 21 YEARS OF AGE TO CONSUME ALCOHOL.

Domestic Bottled Beer

4 Hosted, 4.50 Cash

COORS, THE BANQUET BEER
COORS LIGHT
MILLER LITE
MILLER GENUINE DRAFT
COORS NON-ALCOHOLIC

Premium Bottled Beer

5 Hosted, 5.50 Cash

GEORGE KILLIAN'S IRISH RED
CORONA EXTRA
BLUE MOON BELGIAN WHITE
NEW BELGIUM FAT TIRE
NEW BELGIUM 1554
NEW BELGIUM ABBEY
NEW BELGIUM SUNSHINE WHEAT
SPECIALTY BEER UPON REQUEST – PRICES VARY

Domestic Draft Beer | 290

COORS, THE BANQUET BEER
COORS LIGHT
MOLSON

Premium Draft Beer | 380

GEORGE KILLIAN'S IRISH RED
BLUE MOON BELGIAN WHITE
NEW BELGIUM FAT TIRE
NEW BELGIUM 1554
NEW BELGIUM ABBEY
NEW BELGIUM SUNSHINE WHEAT
SPECIALTY BEER UPON REQUEST – PRICES VARY

House Wine

Bottle 22, Glass 5.50 Hosted, 6 Cash

CABERNET
MERLOT
CHARDONNAY
WHITE ZINFANDEL
SPECIALTY WINES UPON REQUEST – PRICES VARY

Well Drinks

6 Hosted, 6.50 Cash

BACARDI SILVER RUM
SKYY VODKA
SAUZA TEQUILA
JIM BEAM BOURBON WHISKEY
SEAGRAM'S EXTRA DRY GIN
CUTTY SARK SCOTCH
AMARETTO
PEACH SCHNAPPS

Call Drinks

7 Hosted, 7.50 Cash

CAPTAIN MORGAN SPICED RUM
ABSOLUT VODKA
JOSE CUERVO GOLD TEQUILA
JACK DANIEL'S TENNESSEE WHISKEY
BEEFEATER LONDON DISTILLED DRY GIN
DEWAR'S SCOTCH WHITE LABEL

Premium Drinks

9 Hosted, 9.50 Cash

GREY GOOSE VODKA
CIROC VODKA
PATRON SILVER TEQUILA
CROWN ROYAL WHISKEY
BAKER'S SMALL BATCH STRAIGHT BOURBON WHISKEY
BOMBAY SAPPHIRE DISTILLED LONDON DRY GIN
JOHNNY WALKER RED LABEL BLENDED SCOTCH WHISKEY
BAILEY'S IRISH CREAM
FRANGELICO HAZELNUT LIQUEUR
GRAND MARNIER TRIPLE ORANGE LIQUEUR

PRICING IS PER PERSON UNLESS NOTED. PRICES ARE NOT INCLUSIVE OF 21% SERVICE CHARGE AND 7.6% SALES TAX. MENU SELECTIONS AND PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE.



The Golden Hotel 2011 Banquet Menus

Break Time in Golden

7th Inning Stretch | 6

POPCORN
MINI CANDY BARS
CRACKER JACKS
SUNFLOWER SEEDS
HONEY ROASTED PEANUTS
ASSORTMENT OF SODAS AND BOTTLED WATER

Bridgewater Bakery | 7

FRESHLY BAKED ASSORTMENT OF COOKIES
BLACK PEPPER BRIOCHE
CINNAMON ROLLS
COFFEE CAKE
FRESHLY BREWED SILVER CANYON COFFEE AND
CELESTIAL SEASONINGS HOT TEA

Brewer's Break | 7

SOFT BAKED PRETZELS
THICK SLICED SALAMI & PEPPERONI
DARK RYE BREAD
CHEESE BOARD
WHOLE GRAIN MUSTARD
ASSORTMENT OF SODAS AND BOTTLED WATER

Rio Grande | 8

TRI COLORED TORTILLA CHIPS
EMPANADAS
HOUSE MADE SALSA, PICO DE GALLO AND
GUACAMOLE
SPICY SOUTHWEST CHEESE SAUCE
ASSORTMENT OF SODAS AND BOTTLED WATER

Health Fix | 8

WHOLE FRESH FRUIT
YOGURT PARFAITS
HOUSE MADE GRANOLA
FRESH VEGETABLE PLATTER WITH ONION DIP AND
LEMON ARTICHOKE DIP
ASSORTMENT OF JUICES AND MINERAL WATERS

The Hiker | 8

TRAIL MIX
DRIED FRUIT
SUNFLOWER SEEDS
GRANOLA BARS
CLIFF ENERGY BARS
GO FAST ENERGY DRINK

Build Your Own Break | 8

CHOOSE (2):
ASSORTED COOKIES
BROWNIES
SNACK MIX
TRAIL MIX
SNACK PRETZELS
ASSORTED MINI CANDY BARS
CHIPS & HOUSEMADE SALSA
SOFT PRETZEL WITH WHOLE GRAIN MUSTARD
GRANOLA BAR

CHOOSE (2):
CELESTIAL SEASONINGS HOT TEA
SILVER CANYON COFFEE
CANNED SODA
BOTTLED WATER
ICED TEA