

BEAVER CREEK LODGE

Breakfast Catering Menu

Breakfast Buffets

Continental Breakfast

A Selection of Three Chilled Fruit Juices
Orange, Grapefruit, Apple, Cranberry, Tomato
An Assortment of Fresh Melon, Sliced Fruits and Berries
Fresh Muffins, Croissants, Bagels and Pastries
Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Mighty Leaf Tea

19 Per Person

Gore Range Continental Breakfast

A Selection of Three Chilled Fruit Juices
Orange, Grapefruit, Apple, Cranberry, Tomato
An Assortment of Fresh Melon, Sliced Fruits and Berries
Fresh Muffins, Croissants, Bagels and Pastries
Cream Cheese, Butter and Fruit Preserves
Assorted Dry Cereals, Skim and 2% Milk
Variety of Individual Yogurts, Granola, Preserved Berries
Freshly Brewed Starbucks Coffee
Assorted Mighty Leaf Tea

23 Per Person

Traditional Breakfast Buffet

A Selection of Three Chilled Fruit Juices
Orange, Grapefruit, Apple, Cranberry, Tomato
An Assortment of Fresh Melon, Sliced Fruits and Berries
Scrambled Eggs with Cheddar Cheese and Chives
Applewood Bacon and Sausage
Roasted Red Breakfast Potatoes
Buttermilk Pancakes with Vermont Maple Syrup
Fresh Muffins, Croissants, Bagels and Pastries
Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Mighty Leaf Tea

28 Per Person

The Beaver Creek Breakfast Buffet

A Selection of Three Chilled Fruit Juices
Orange, Grapefruit, Apple, Cranberry, Tomato
Fresh Sliced Melon, Pineapple, and Berries
Scrambled Eggs with Hatch Green Chile and Tasso Ham
Jalapeño Jack Cheese Biscuits with Sausage Gravy
Applewood Bacon and Smoked Turkey Sausage
Roasted Red Breakfast Potatoes
Fresh Muffins Croissants, Bagels and Pastries
Cream Cheese, Butter and Fruit Preserves
Freshly Brewed Starbucks Coffee
Assorted Mighty Leaf Tea

30 Per Person

Breakfast Enhancements

Omelet Station and Eggs Made to Order Include
Natural Eggs and Egg Beaters, Cheddar and Swiss Cheese, Sweet Peppers, Roma Tomato, Scallions, Wild Mushrooms,
Black Forest Ham

Chef Attendant Fee \$75 per hour

8 Per Person

Breakfast Burrito with Fresh Scrambled Eggs,
Potato, Chorizo, Green Chile and Cheddar Cheese, Vegetarian Option with Spinach and Tomato

7 Per Person

French Toast,
Cinnamon Spiked Pears, Powdered Sugar, Vermont Maple Syrup and Butter

6 Per Person

Flapjacks,
Blueberry, Chocolate and Banana Flapjacks, Vermont Maple Syrup and Butter

6 Per Person

Power Smoothie Station
Apple-Banana, Strawberry, Mango, Blueberry – Choice of two.

Chef Attendant Fee \$75 per hour

7 Per Person

Smoked Salmon Display
Sambuca Cured Salmon and Smoked Rocky Mountain Trout Display,
Assorted Breads and Bagels, Chopped Egg, Red Onion, Capers, Crème Fraiche

8 Per Person

Beaver Creek Brunch

An Assortment of Fresh Melon, Sliced Fruits and Berries

Fresh Muffins, Croissants, Bagels and Pastries

Cream Cheese, Butter and Fruit Preserves

New York Style Bagels, Sambuca Cured Salmon, Condiments

Variety of Individual Yogurts, Granola, Kiln Dried Cherries

Scrambled Eggs with Cheddar Cheese and Chives

Applewood Bacon and Sausage

Roasted Red Breakfast Potatoes

Aged Cheddar Grits, Seared Shrimp, Tomato Relish

Hearts of Romaine, Asiago, Sun dried Tomato, Moroccan Anchovies, Crispy Wontons, Creamy Garlic Dressing

Organic Baby Greens Salad, Seared Ahi Tuna, Ginger-Soy Dressing,

Chicken Salad Tartine, Shaved Radish, Hard Cooked Egg

Open Faced Avocado "BLT"

A Selection of Three Chilled Fruit Juices

Orange, Grapefruit, Apple, Cranberry, Tomato

Freshly Brewed Starbucks Coffee

Assorted Mighty Leaf Teas

60 per person