

PURGATORY



CATERING MENU





BREAKFAST SELECTIONS

CONTINENTAL

Selection of juices • 2% Milk • Freshly brewed coffee (regular & decaffeinated) • Assorted teas

Sliced seasonal fruit

Selection of cold cereals and individual yogurts

Assorted bagels and cream cheese

Assorted pastries and muffins

Jelly, preserves, and butter

BREAKFAST BUFFET

Selection of juices • 2% Milk • Freshly brewed coffee (regular & decaffeinated) • Assorted teas

Sliced seasonal fruit

Selection of cold cereals and individual yogurts

Scrambled eggs

Assorted breakfast pastries and muffins

Toast with jelly, preserves, and butter

Bacon, sausage, or ham - choice of one

ADDITIONAL OPTIONAL UPGRADES

New Mexico green chiles \$2.50 per person

Cheddar cheese \$2.00 per person

BREAKFAST BURRITO BUFFET

Freshly brewed coffee (regular & decaffeinated) • Assorted teas

Burritos are served with eggs, potatoes, tomatoes, onions, green chilies, and cheese

Served with salsa fresco and creamy chipotle sauces

Fresh seasonal fruit

Bacon, Sausage, Ham, or Vegetarian - choice of two



LUNCH SELECTIONS

Choice of lemonade or iced tea

DELI BUFFET

Garden salad bar

Artisan bread basket

Home style potato salad

Pasta salad

Choice of soup - selections vary by season

Smoked turkey, roast beef, and ham

Cheddar, provolone, and swiss cheeses

Lettuce, tomato, onion, pickles, mayo & mustard

Sliced fresh fruit platter

Chef's selection of brownies, bars, or house baked cookies

ALL AMERICAN BUFFET

Home style potato salad

Sweet crispy cole slaw

Grilled all beef hot dogs and Certified Angus Beef burgers

Relish tray

Swiss and cheddar cheese

Chef's selection of fresh baked cookies and brownies

SOUTHWEST FIESTA

Fresh cut romaine, corn, pico de gallo, fried tortilla strips, chipotle ranch

Cheese enchiladas

Beef and chicken fajitas with salsa and sour cream, flour and corn tortillas

Pinto beans and spanish rice

Tres leches cake and churros with local honey



APPETIZER SELECTIONS

Elk meat balls in smoked tomato sauce

Grilled artichoke cakes with an herb and lemon aioli

Bruschetta - cherry heirloom tomatoes, garlic, olive oil and fresh basil, crostini

Grilled medallions of pork tenderloin with house mustard dipping sauce

Caprese skewers -

fresh mozzarella, basil, and cherry heirloom tomatoes served with balsamic drizzle and extra virgin olive oil

Grilled sesame chicken satay with spicy peanut sauce

Angus beef sliders with caramelized onions and cheddar cheese

House smoked maple cured smoked salmon served with capers, cream cheese, fresh parsley, lemon, and assorted table crackers

Rare tenderloin of beef crostini with pickled mushroom

Bacon wrapped prawns with chipotle aoli

Chorizo and artichoke stuffed mushroom caps

Jumbo shrimp cocktail

Mixed game grilled sausage - assorted varieties with house mustard, chipotle & barbecue

Seared scallops topped with apple wood bacon and chives

Baked brie en croute with wild berry coulis

Grilled seasonal vegetable crudites with herb dip

Imported and domestic cheese display, served with assorted fresh breads and table water crackers

Fresh cut fruit and berries display

Coconut shrimp and thai chili sauce

Colorado ground lamb skewer with apple mint butter

Crab beignets, old bay and smoked pineapple



DINNER SELECTIONS

ITALIAN BUFFET

Spinach salad with warm bacon vinaigrette

Caesar salad

Artisan rolls and butter

Roasted vegetable salad

Penne with meatballs

Vegetarian lasagna

Tiramisu

BARBEQUE BUFFET

Seasonal greens with gourmet house dressings

House made corn muffins

Country potato salad

Crispy apple and sweet pepper coleslaw

Fresh seasonal corn on the cob with melted butter

Baked beans with smoked bacon

Sonoran spiced baby back pork ribs

Slow roasted chicken

Tender barbequed beef brisket

Warm fruit cobbler

ALL AMERICAN DINNER

Artisan rolls and butter

Baby arugula, tart cherries, manchego, pecans, white balsamic vinaigrette

Herb roasted yukon gold potatoes

Grilled asparagus

Oven roasted free range chicken breast, cherry heirloom tomato compote

Pan seared sockeye salmon with english cucumber salsa

Grilled ribeye with roasted green chilis and onions

Red velvet cake with warm chocolate ganache

Our culinary team will be happy to custom design a menu to fit your specific theme or budget



VEGETARIAN OPTIONS

Choice of one vegetarian dish for your group. If your guests have special dietary restrictions, please speak with your catering manager prior to making your selection.

VEGETARIAN LASAGNA

Zucchini, onions, ricotta, mozzarella, and basil. Choice of cream or tomato sauce

MARINATED AND SEARED TEMPEH

With charred brussel sprouts and teriyaki glaze

ROASTED SPAGHETTI SQUASH

With mushroom ragout and shaved asiago

BASIL MARINATED CAULIFLOWER STEAK

Basil, garlic, balsamic and olive oil

SOUTHWEST STYLE QUINOA STUFFED RED PEPPERS

With spicy creamed corn



SWEET ENDINGS

FLOURLESS CHOCOLATE CAKE

Maple whipped cream, fresh berries

TIRAMISU

Warm chocolate ganache, black berries

ASSORTED MINI CHEESE CAKES

Whipped cream berries

ASSORTED PETIT FOURS

Berries and fruit sauce

WARM APPLE PIE

Cinnamon whipped cream

PEACH COBBLER

Streusel topping, vanilla ice cream



ADDITIONAL OPTIONS FOR CORPORATE GROUPS

MEETING BREAK PACKAGE

To be served in two hour increments

Choice of two beverages:

Freshly brewed coffee (regular and decaffeinated) and hot tea selection

Hot chocolate

Assorted bottled juices

Freshly brewed iced tea

Assorted soft drinks and bottled water

Choice of two snacks:

Assorted nuts & dried fruits

Granola bars

Yogurt

Sliced seasonal fruit

Chef's selection of dessert bars, brownies, or house baked cookies

BEVERAGE SERVICE

To be served in 2 hour increments, choice of two:

Freshly brewed Durango Joe's coffee (regular and decaffeinated) and hot tea selection

Hot chocolate

Assorted bottled juices

Freshly brewed iced tea

Assorted soft drinks and bottled water

All prices are subject to 8.9% tax & 20% service charge