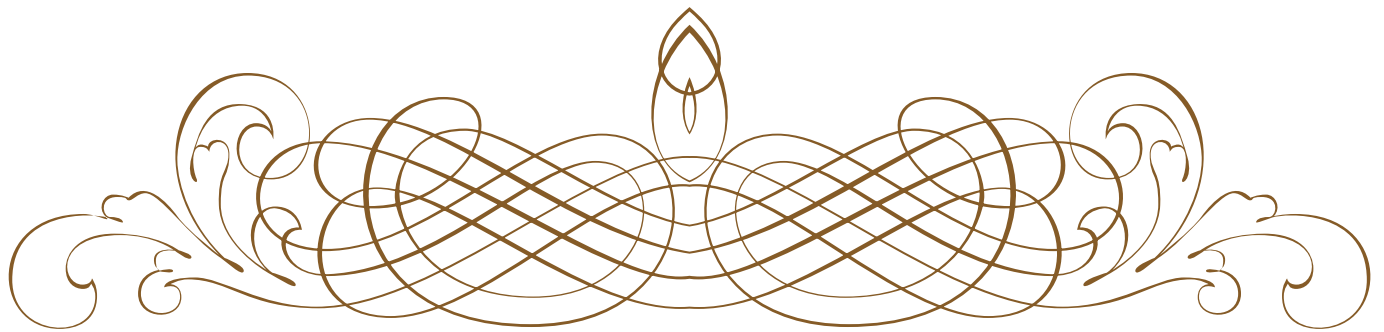


*Banquets, Catering, and
Events Menu*



STRATER



CATERING & EVENTS

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All day meetings require fuel to keep everyone's energy up. Our All-day inclusive package features breakfast, lunch, an afternoon snack and beverage service during your day.

BREAKFAST (CHOOSE ONE)

- **Quick Breads**

Assorted bagels, muffins & Danish, presentation of fresh fruit

- **Health Nut**

Cereal & oatmeal bar, dried and fresh fruits, yogurt and berries

- **Western Morning**

Assorted breakfast burritos, salsa, green chilies and sour cream

LUNCH (CHOOSE ONE)

- **Boxed Lunch**

See selection

- **Artisan Soup & Sandwich Buffet**

- **Salad bar with soup of the day**

BREAK (CHOOSE ONE)

- **Sweet n' Salty**

- **Chips & Salsa with Guacamole**

- **Power break**

INCLUSIONS

Coffee, water service, and soft drinks

Replenished throughout the day

\$54 Per Guest





Continental breakfasts and breakfast buffets include coffee, tea, juice and water service.

CONTINENTAL BREAKFAST

● **Quick Breads \$14**

Fresh muffins, assorted bagels and cream cheese, Danish and scones
Raspberry preserves and creamery butter.

● **Power Breakfast \$14**

Seasonal fresh fruit, individual yogurts and assorted breakfast bars.

● **Classic Continental \$15**

Assorted bagels, muffins, Danish, assorted cereals and milk. Presentation of sliced fresh fruit

● **Lox & Bagels \$25**

Selection of bagels, Scottish lox, flavored cream cheeses, capers, red onion and hardboiled egg

ON THE RUN

● **Farmers Wrap \$9**

Scrambled eggs, potatoes, sausage and smoked bacon, cheddar cheese and salsa

● **Croissant Sandwich \$9**

Buttery croissant, scrambled eggs, grilled ham and American cheese

HOT BREAKFAST BUFFETS

● **French Toast \$18**

Grand Marnier infused French toast, creamery butter, maple syrup. Macerated berries, sausage links and smoked bacon.

● **Denver Burrito \$22**

Scrambled eggs, diced onions & peppers, smoked ham & Cheddar cheese. Home-style potato, green chilies & salsa, Presentation of seasonal fresh fruit

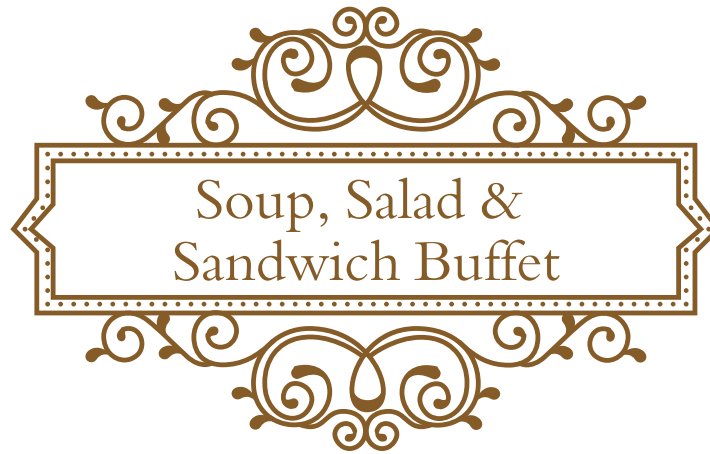
● **The All-American Buffet \$21**

Country scrambled eggs with chive, sausage links, smokehouse bacon, and skillet potatoes. Seasonal fruit selection



BREAKFAST ADD-ONS

- **Whole Fruit \$2**
Granny Smith apple, oranges, bananas
- **Bagel Tray \$3**
Assorted bagels, cream cheese
- **Assorted Yogurts \$3**
Individual berry yogurts
- **Breakfast Bars \$4**
- **Presentation of Sliced Fruits & Berries**
- **Bakery Basket \$5**
Selection of muffins, Danish and bagels
- **Oatmeal Bar \$6**
Steel cut oats, walnuts, raisins, and brown sugar and chocolate chips



Enjoy our buffet of soups, salads and artisan sandwiches. Create your own buffet by selecting one soup, one salad and any two sandwiches or wraps.

SALADS (CHOOSE ONE)

- **Tossed Garden Salad**
Buttermilk ranch & Italian vinaigrette
- **Caesar Salad**
Parmesan, garlic crouton and Caesar dressing
- **Tuscan Pasta**
Kalamata olive, bell pepper, roma tomato, spinach and onion, balsamic vinaigrette
- **Grouse Mountain Salad**
Baby spinach, dried cranberries, grape tomatoes, Kalamata olive, candied pecans, goat cheese.
Aged balsamic
- **Red Jacket Potato Salad**
Celery, onion & egg, Dijon dressing

HOUSE MADE SOUPS (CHOOSE ONE)

- **Roasted Red Pepper**
Onion, garlic and herb
- **Potato & Corn Chowder**
Bacon, scallion and chive
- **Cream of Asparagus**
- **Cream of Chicken & Wild Rice**
Roasted chicken, garden vegetable
- **Black Bean and Paplano**
Roasted chilies, tomato, corn and garlic
- **Forest Mushroom**
White wine, cream & essence of thyme
- **Sweet Tomato & Basil**
Garlic and basil chiffonade



ARTISAN SANDWICHES

- **Smoked Ham & Swiss**

Smoked ham and Swiss, lettuce, tomato and Dijon mustard

- **Caprese**

Roma tomato, fresh mozzarella, roasted red pepper, basil, spinach sweet onions & hummus

- **Classic Club**

Smoked turkey, ham, bacon, lettuce tomato & onion

- **Roast Beef & Cheddar**

Roast beef, cheddar, lettuce, tomato, tobacco onions & horseradish mayo.

- **Ahi Tuna Salad**

Seared ahi, Kalamata olives, capers, tomato, and wasabi soy dressing

- **Turkey & Brie**

Shaved smoked turkey, brie, dried cranberry and red onion. Herbed mayonnaise

SAN JUAN MOUNTAIN WRAPS

- **Chicken Caesar**

Grilled chicken, romaine, tomato, crouton and parmesan cheese

- **Roast Beef**

Choice roast beef, onion crisps, tomato julienne, boursin cheese & spinach

- **Roasted Garden Vegetable (V)**

Spring mix, marinated roasted bell peppers, portabella mushroom, zucchini, yellow squash and pesto dressing

- **Buffalo Chicken**

Pulled chicken, hot sauce, romaine, tomato, celery and blue cheese dressing

- **Turkey Avocado**

Shaved smoked turkey, avocado, roma tomato, onion & romaine, caper aioli

- **INCLUSIONS**

Coffee, water, iced tea and lemonade

\$22

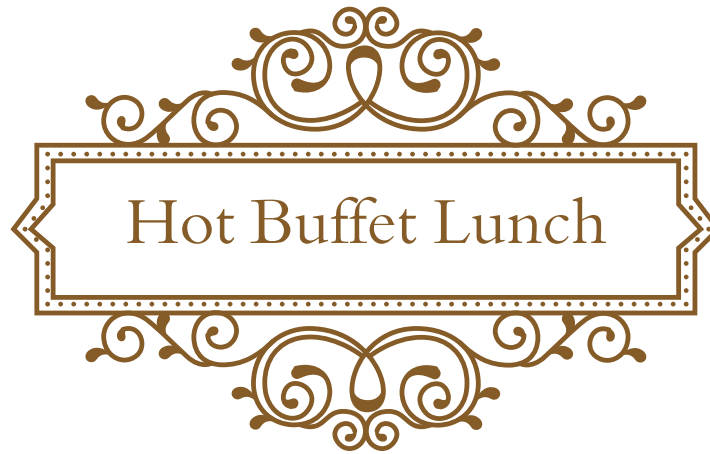
LUNCH BOXES

- **SELECT ANY TWO SANDWICHES OR WRAPS FROM ABOVE**

Includes bag of chips, fresh fruit, granola bar, and fresh baked cookie & bottled water or soda

\$19





ALL BUFFET LUNCHES INCLUDE GARDEN SALAD WITH RANCH & ITALIAN VINAIGRETTE or CAESAR
FRESH BAKED COOKIES OR BROWNIES, ICED TEA, LEMONADE AND WATER
25 Person Minimum

- **Durango BBQ \$25**
Black bean & poblano soup, pulled pork and chicken, baked beans, coleslaw, buttered corn medley and relish tray.
- **Buttermilk Fried Chicken \$22**
Southern fried, mashed potatoes & gravy, green beans & mushroom, green chili cheddar cornbread.
- **Taste of Tuscany \$26**
Panzanella salad, vegetable lasagna, peppers & sausage with pasta marinara, garlic and herb bread, Grated parmesan, crushed red chili.
- **Indoor Picnic \$20**
Angus hot dogs, Montana beef burgers, cheddar, jack and American cheese, red jacket potato salad, kettle chips. Lettuce, tomato, onion and relish, condiments and buns.
- **Fajitas Fiesta \$22**
Barbacoa beef, fajita chicken, Spanish rice, refried beans, peppers & onions, shredded cheddar and jack cheeses, salsa, sour cream, tortilla chips and pickled jalapenos. Warm flour tortillas.
- **Asian Buffet \$24**
Thai ginger chicken, vegetable stir fry, fried rice, spring rolls with plum sauce, hot mustard. Broccoli cabbage salad, wasabi soy dressing.
- **The Strater Grille \$29**
Tomato & basil soup, grilled flank steak, mushroom sauté & boursin sauce. Sautéed rocky mountain trout tomato, scallion and dill blanc, wild rice and roasted new potato, seasonal vegetable.





Breaks

All breaks are accompanied with coffee, tea and an assortment of bottled sodas and waters.
Pricing is per person, served for 30 minutes

- **Sweet & Salty \$6**

Dried fruits & roasted nut mix, pretzels and chips.

- **After School Break \$6**

Fresh cookies, brownies and Rice Krispy treats.

- **Chips & Salsa \$6**

Tortilla chips with salsa fresca and guacamole.

- **Cheese Crock \$5**

Espanaca dip, crudité & crostini

- **Cheese, Fruit & Crackers \$6**

Domestic and international cheeses, fresh seasonal berries, grapes and assorted crackers

- **Energy Break \$5**

Granola, fruit & nut bar and energy bars, whole fresh fruit



PRESENTATIONS & PLATTERS

One order serves approximately 25 guests

- **CHEESES OF THE WORLD \$120**
International & domestic cheeses featuring brie, boursin and Swiss, assorted berries, grapes
- **SUNBURST OF FRUIT \$55**
Seasonal selection of melon, berries and grapes
- **CRUDITE PRESENTATION \$55**
Selection of fresh and pickled vegetables, herb remoulade
- **ANTIPASTO GENOVESE \$115**
Air dried meats, fresh mozzarella, shaved parmesan, marinated artichokes and mushrooms, grilled asparagus, roma tomato and Kalamata olive.
- **BAKED BRIE EN CROUTE \$110**
Seasonal berries, candied walnuts & crostini.
- **SCOTTISH SMOKED SALMON \$165**
Traditional garnish of red onion, capers, cucumber and egg, crostini & table crackers.
- **SNACK TRAY \$35**
Chips with dip, nuts and pretzels
- **SHRIMP COCKTAIL \$160**
Lemon, Raifort and Cocktail Sauce





Serves 25 guests at two pieces per order

CHILLED SELECTIONS

- **CHILLED GRILLED SHRIMP \$120**
Rosemary and lime marinade, cocktail sauce.
- **ASPARAGUS & PROSCIUTTO \$85**
Rolled with boursin
- **BRUSHETTA \$65**
Roma tomato, basil chiffonade, balsamic reduction, virgin olive oil on crostini
- **AHI POKE' \$95**
Tomato, caper, and onion, wasabi soy vinaigrette, Wonton crisp
- **SMOKED SALMON PINWHEELS \$100**
Rolled with crushed caper & onion, cream cheese
- **HEARTS OF CELERY \$40**
Alouette cheese and red pepper
- **SEARED TENDERLOIN OF BEEF \$90**
Horseradish caper aioli, crostini
- **LEMON SMOKED TROUT \$90**
Wildflower honey drizzle
- **CUCUMBER CUP \$55**
Tomato & onion relish, balsamic reduction.
- **CAPRESE SKEWERS \$80**
Seared skewers of fresh mozzarella, tomato and balsamic reduction





Hors D'oeuvres

Serves 25 guests at two pieces per order

HOT SELECTIONS

- **BRIE & FOREST MUSHROOM** \$90
Baked with spinach & garlic
- **LEMON PEPPER TROUT CAKES** \$110
Rolled with boursin
- **SPANAKOPITA** \$65
Spinach and Feta baked in phyllo sheeting.
- **SINGLE RIBS** \$110
Strater BBQ glaze
- **WINGS, BUFFALO STYLE** \$85
Blue cheese & vegetable sticks.
- **BUFFALO SATAY** \$125
Sweet chili glaze
- **DIM SUM** \$95
Wontons, spring rolls & rangoons, hot mustard
- **BERRIES & CHEESE PUFF** \$105
Raspberry jam and brie, en croute
- **COCONUT SHRIMP** \$120
Sweet chili compote
- **SESAME CHICKEN** \$85
Mai ploy, wonton cup



Accompanied by: Chef's vegetable mosaic & bread service
Royal Cup coffee, tea, iced tea and lemonade.

25 guest minimum

\$38

SALADS (CHOOSE ONE)

- **CAESAR**
Romaine, croutons and parmesan, Caesar dressing
- **PERINS PEAK SALAD**
Baby spinach, dried cranberries, grape tomatoes, Kalamata olive, candied pecans, goat cheese. Tossed in aged balsamic
- **COLORS OF COLORADO**
Wild field greens, tomato, cucumber and mushroom, Balsamic vinaigrette & ranch
- **BABY KALE & SPINACH**
Dried fruits, candied pecan, grapes, and feta, Vinaigrette and ranch

POTATOES, GRAINS & PASTA (CHOOSE TWO)

- **LEMON THYME RICE**
- **GARLIC MASHED POTATOES**
- **CLASSIC POTATO GRATIN**
- **ALMOND ORZO & PARMESAN**
- **ROSEMARY ROASTED RED POTATO**
- **TOASTED ALMOND QUINOA**
- **PARSLEY NEW POTATOES**



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ENTREES (CHOOSE TWO)

- **SEARED PACIFIC SALMON**
Lemon dill beurre blanc
- **SAGE ROASTED LOIN OF PORK**
Dry cured, herbed glaze.
- **GRILLED COLORADO FLANK STEAK**
Forest mushroom Cabernet glaze.
- **SEARED IDAHO RAINBOW TROUT**
Mustard seeds, lemon blanc
- **SAUTEED BREAST OF CHICKEN**
Spinach leaves, roma tomato & Kalamata olive, garlic fused virgin olive oil
- **TORTELLINI FLORENTINE**
Tomato, spinach, Kalamata olives, Beurre blanc

DESSERTS (CHOOSE ONE)

- **CHOCOLATE TORTE**
Fresh raspberries, cream anglaise
- **STRAWBERRY TRIFLE**
Layered with berry coulis
- **NY CHEESE CAKE**
Fresh berries, chocolate drizzle.
- **BUSHBERRY BREAD PUDDING**
Cinnamon vanilla cream





Accompanied by: Chef's vegetable mosaic & bread service
Royal Cup coffee, tea, iced tea and lemonade.

25 guest minimum

\$40

SALADS (CHOOSE TWO)

- **CAESAR**
Romaine, croutons and parmesan, Caesar dressing
- **PERINS PEAK SALAD**
Baby spinach, dried cranberries, grape tomatoes, Kalamata olive, candied pecans, goat cheese. Tossed in aged balsamic
- **COLORS OF COLORADO**
Wild field greens, tomato, cucumber and mushroom, Balsamic vinaigrette & ranch
- **BABY KALE & SPINACH**
Dried fruits, candied pecan, grapes, and feta, Vinaigrette and ranch
- **WALNUT & GRILLED APPLE SALAD**
Spiced walnuts, bacon, romaine & baby spinach, cider vinaigrette

POTATOES, GRAINS & PASTA (CHOOSE TWO)

- **LEMON THYME RICE**
- **GARLIC MASHED POTATOES**
- **CLASSIC POTATO GRATIN**
- **ALMOND ORZO & PARMESAN**
- **ROSEMARY ROASTED RED POTATO**
- **TOASTED ALMOND QUINOA**
- **PARSLEY NEW POTATOES**
- **CRANBERRY APPLE DRESSING**



ENTREES (CHOOSE TWO)

- **SEARED PACIFIC SALMON**
Lemon dill beurre blanc
- **SAGE ROASTED LOIN OF PORK**
Dry cured, herbed glaze.
- **GRILLED ANGUS FLANK STEAK**
Forest mushroom Cabernet glaze.
- **SEARED IDAHO RAINBOW TROUT**
Mustard seeds, lemon blanc
- **SAUTEED BREAST OF CHICKEN**
Spinach leaves, roma tomato & Kalamata olive, garlic fused virgin olive oil
- **BRAISED SIRLOIN OF BEEF**
Green peppercorn natural sauce.
- **HORSERADISH & POMMERAY HALIBUT**
Spring pea puree
- **TORTELLINI FLORENTINE**
Tomato, spinach, Kalamata olives, Beurre blanc

DESSERTS (CHOOSE ONE)

- **CHOCOLATE TORTE**
Fresh raspberries, cream anglaise
- **STRAWBERRY TRIFLE**
Layered with berry coulis
- **NY CHEESE CAKE**
Fresh berries, chocolate drizzle.
- **BUSHBERRY BREAD PUDDING**
Cinnamon vanilla cream
- **BERRIES & CREAM**
Sauce Anglaise



The Strater Buffet

Accompanied by: Chef's vegetable mosaic & bread service
Royal Cup coffee, tea, iced tea and lemonade.

25 guest minimum

\$46

SALADS (CHOOSE TWO)

- **CAESAR**

Romaine, croutons and parmesan, Caesar dressing

- **PERINS PEAK SALAD**

Baby spinach, dried cranberries, grape tomatoes, Kalamata olive, candied pecans, goat cheese. Tossed in aged balsamic

- **COLORS OF COLORADO**

Wild field greens, tomato, cucumber and mushroom, Balsamic vinaigrette & ranch

- **BABY KALE & SPINACH**

Dried fruits, candied pecan, grapes, and feta, Vinaigrette and ranch

- **WALNUT & GRILLED APPLE SALAD**

Spiced walnuts, bacon, romaine & baby spinach, cider vinaigrette

POTATOES, GRAINS & PASTA (CHOOSE TWO)

- **LEMON THYME RICE**

- **GARLIC MASHED POTATOES**

- **CLASSIC POTATO GRATIN**

- **ALMOND ORZO & PARMESAN**

- **ROSEMARY ROASTED RED POTATO**

- **TOASTED ALMOND QUINOA**

- **PARSLEY NEW POTATOES**

- **CRANBERRY APPLE DRESSING**

- **WILD RICE PILAF**

ENTREES (CHOOSE TWO)

- **SEARED ALASKAN SALMON**
Lemon dill beurre blanc
- **SAGE ROASTED LOIN OF PORK**
Dry cured, herbed glaze.
- **HORSERADISH & POMMERAY HALIBUT**
Spring pea puree
- **ROAST STRIPLOIN OF BEEF**
Forest mushroom Cabernet glaze.
- **SEARED IDAHO RAINBOW TROUT**
Mustard seeds, lemon blanc
- **SAUTEED BREAST OF CHICKEN**
Spinach leaves, roma tomato & Kalamata olive, garlic fused virgin olive oil
- **BRAISED SIRLOIN OF BEEF**
Green peppercorn natural sauce.
- **TORTELLINI FLORENTINE**
Tomato, spinach, Kalamata olives, Beurre blanc
- **ROAST LAMB CHOPS**
Berry reduction, Jus Lie
- **BISON STROGANOFF**
Mushroom, onion, sour cream & egg noodle.

DESSERTS (CHOOSE ONE)

- **CHOCOLATE TORTE**
Fresh raspberries, cream anglaise
- **STRAWBERRY TRIFFLE**
Layered with berry coulis
- **NY CHEESE CAKE**
Fresh berries, chocolate drizzle.
- **BUSHBERRY BREAD PUDDING**
Cinnamon vanilla cream
- **BERRIES & CREAM**
Sauce Anglaise





Beverage Options

- **ROYAL CUP COFFEE SERVICE - \$40 PER GALLON**
Half & half, flavored creamers, sugar & sweeteners
- **TEA SERVICE - \$38 PER GALLON**
Twining's Teas, half & half, sugar, sweeteners, honey & sliced lemon
- **ICED TEA SERVICE - \$25 PER GALLON**
Twining's Teas, half & half, sugar, sweeteners, honey & sliced lemon
- **MILK - \$12 PER CARAFE**
2% or skim milk
- **CANNED SODAS - \$3 EACH**
Your choice of assorted coke products
- **BOTTLED JUICE - \$3 EACH**
Orange, ruby red grapefruit, apple and cranberry
- **CARAFE of JUICE - \$14 EACH**
Orange, apple, cranberry
- **BOTTLED WATER - \$3 EACH**
- **SPARKLING WATER - \$4 EACH**



ALL PRICING ARE PER 1.5 OUNCE SHOT, SET UP FEE OF \$150 APPLIES

- **WELL BAR \$6**
Vodka, whiskey, gin, rum tequila
- **CALL BAR \$7**
Jack Daniels, Wild Turkey, Dewar's, Tito's, Hornitos, Beefeater's, Bacardi Silver, Captain Morgan & Hennessy
- **PREMIUM BAR \$10**
Crown Royal, Maker's Mark, and Jameson, Grey Goose, Patron Silver, Hendricks, Bacardi Gold, Captain Morgan & Courvoisier VS.
- **DOMESTIC BEER \$5**
Budweiser, Bud Light, Coors, Coors Light, Michelob Ultra & Miller Lite
- **CRAFT & IMPORTED BEER \$6**
Ska Brewing, Becks, Stella Artois, Cidre, Modelo
- **HOUSE WINE \$6 PER GLASS/\$25 PER BOTTLE**
Chardonnay, Pinot Grigio, Cabernet, & Sparkling Wine
- **PREMIUM WINE \$8 PER GLASS/\$35 PER BOTTLE**
Chardonnay, Viognier-Chenin Blanc, Cabernet, Merlot, Pinot Noir, & Sparkling Wine





Terms & Conditions

The group and event menu is available for groups of 12 guests or more.

SERVICE: 20% Gratuity is added to everything that is serviced in Banquet Space.

TAXES: Sales tax of 8.4% will be added to your bill.

Permits: The Strater Hotel licenses and permits apply only to events and products provided by The Strater Hotel. Copies of licenses can be e-mailed to our clients upon request.

LIQUOR: Our liquor license and insurance require that our staff can only serve liquor products purchased through the Strater Hotel. We are also not permitted to allow any alcoholic beverages to leave the premises upon departure or allow any outside alcohol to be served on our premises.

BAR CLOSING TIME: – The Strater allows liquor to be served until 12:30 am.

DEPOSITS: All events require deposits of 50% to ensure service on that date. The deposit, in part, covers those costs. Deposits and payments will be accepted by check or credit card (MC, VISA, Discover & AMEX). If paying by credit card, the company must complete and return the credit card authorization form to the conference service manager on property or the Groups Manager for The Strater Hotel.

PORTIONS: Food and beverage portions are calculated based on years of experience. Our chefs calculate a slight overage into each order; however, please notify your sales representative if you expect larger than normal consumption or if there will be special dietary needs at your event. We have the ability to provide food service for most dietary needs.

CANCELLATIONS: We understand that there are acts of God, family emergencies and other contributing factors that may lead to a cancellation after an event is contracted or confirmed. Cancellations must be called into our office and confirmed by e-mail 72 hours before the event and confirmed with a cancellation number. Cancellation charges will apply

BANQUET PAYMENT SCHEDULE: • Final F&B menus & set up requirements due 30 days prior to event. • 50% payment of estimated F&B charges, taxes (4%) and gratuities (18%) required 14 days prior to event. No portion of this 50% payment is refundable. Payment will automatically be charged to the credit card on file.

CONTACT US YOU'RE ALWAYS WELCOME