



CHEYENNE MOUNTAIN RESORT CHRISTMAS BUFFET

COLD STATION

Shrimp Cocktail

Poached Shrimp, Blackened Citrus, Cocktail Sauce (GF,DF)

Oyster

Mignonette, Horseradish, Tabasco, Lemon Wedge (GF,DF)

Caviar

Black Roe, Red Roe, Yellow Roe, White & Black Anchovies (GF,DF)

Crab Claws

Drawn Butter (GF)

Sushi

Classic California Roll, Wasabi, Pickled Ginger (GF)

Smoked Trout

Capers, Dill Cream Cheese, Pickled Onions, Charred Citrus, Tomatoes

Artisanal Cheese (V) & Charcuterie (GF,DF)

Artisanal Cheeses and Charcuteries

Roasted & Grilled Vegetable Display

Seasonal Roasted Vegetables (GF,VG)

Fruit Display

Seasonal Fruits, Greek Yogurt, Assorted Yogurt (GF,VG)

Crudité

Fresh Vegetables, Red Bell Pepper Hummus, Ranch, Jalapeno Ranch, Bleu Cheese (GF,VG)

Artisanal Bread & Roll Display

Local Baguettes, Sourdough, Pastries, Croissant, Muffins, Rolls (V)

HOT STATION

Buttered Mashed Potatoes

Cream, Butter (GF,V)

Apple Cranberry Stuffing

Sourdough, Granny Smith, Sweet Cranberries, Celery, Onion (V)

Harvest Squash Medley

Butternut Squash, Pumpkin, Patty Pan (V)

Pan-Roasted Airline Chicken

Herbs, Confit Tomato, Natural Jus (GF,DF)

Glazed Carrots

Baby Frenched Carrots, Anise Citrus Glaze (V)

Sweet Potato Hash

Tri Color Potato, Peppers, Onion (GF,DF,V)

Christmas Tamales

Red and Green Salsa (GF)

Baked Mac & Cheese

Creamy Cheddar Blend and Herbs (V)

Raspberry Peppermint Pancakes

Fresh Raspberries, Peppermint, Maple Syrup (V)

Bacon & Sausage

Applewood Bacon, Whole Hog Sausage (GF,DF)

SALADS

Spinach Salad

Spinach, Blue Cheese, Candied Walnuts, Dried Cranberries, Golden Raisins (V)

Winter Green Salad

Chard, Arugula, Kale, Heirloom Tomatoes, Carrots, Cucumbers, Red Bell Pepper, Croutons, Shaved Red Onion (GF,VG)

Caesar Salad

Romaine, Sourdough Croutons and Parmesan (GF)

Dressings - Ranch, White Balsamic, Maple Vinaigrette, Honey Mustard, Raspberry Vinaigrette, Caesar

Deviled Eggs

Dukes, Dijon, Paprika (GF,DF)

Pasta Salad

Fusilli, Olives, Heirloom Tomato, Basil, Ciliegine Mozzarella, Red Wine Vinaigrette (DF)

Ambrosia Salad

Maraschino Cherries, Marshmallow, Pineapple, Coconut, Mandarins, Whipped Cream (GF,V)

Marinated Salad

Roasted Beet Salad, Fennel, Diced Apples, Golden Raisins, Marinated Vegetables (GF,VG)

CHEF ATTENDANT STATION

Herb-Crusted Prime Rib

Au Jus, Creamy Horseradish (GF,DF)

Beef Wellington

Beef Tenderloin, Mushroom Duexlle, Prociutto, Puff Pastry

Pitted Ham

Gentleman Hampton Glaze (GF,DF)

Herb Roasted Salmon

Fresh Herbs, Honey Dijon Crème (GF,DF)

Omelet Station

Onion, Peppers, Spinach, Jalapeno, Mushroom, Cheddar Cheese, Bacon, Sausage, Ham

Pasta Station

Fusilli, Gnocchi, Alfredo, Pumpkin Cream, Arrabbiata, Spinach, Tomato, Peppers, Onion, Olives, Garlic, Chicken, Sausage, Tofu, Bleu Cheese, Parmesan, Cheddar

Whole Roasted Suckling

Roasted Pig, Apple Cider Au Jus (GF,DF)

KID'S STATION

French Toast Sticks (V)

Chicken Tenders

Broccoli (GF,VG,DF)

Corn Dogs

Cupcakes (V)

Cookies (V)

DESSERT

Assorted Mini Desserts (V)

Chocolate Torte (GF)

Cookies (V,GF)

White Chocolate Peppermint

Bread Pudding (V)

Orange Blossom Cinnamon Rolls (V)

Assorted Dessert Bars (V)

Bourbon Pecan Pie (V)

Apple Pie (V)

Assorted Mousse Shooters (V)

MOUNTAIN VIEW
RESTAURANT

AT CHEYENNE MOUNTAIN RESORT

