



The **Byers Peak** tier offers beautifully catered meals using sustainable products sourced from the Rocky Mountain Region. Enjoy the stationed Grazing Table, be seated to a vibrant plated salad served with bread & butter, then indulge in your buffet selections of 2 entrées and side dishes.

\$79 Per Person

* Tax will vary based on the location of the event.

~ Stationed Grazing Table ~

Charcuterie Platters & Smoked Salmon Filet & Pastry Wrapped Brie
Artisinal Cheese Platters with Goat Cheese Logs & Crudite with Dips
Crostinis and Crackers & Olives and Pickled Vegetables

~Chose one of two Salads with Bread and Butter ~

Field Greens with Carrot, Cucumber, Cherry Tomato, White Balsamic Vinaigrette
Southwest Caesar with Romaine, Tomatoes, Tortilla Strips, Chipotle Caesar

~ Choose Between 2 Entrée Selections ~

Chicken Saltimbocca
Smoked Pork
Salmon Filet
Braised Short Ribs
Smoked Brisket
Vegan Tofu, Mushroom & Squash

~Choice of 2 Sides ~

Fettucini Florentine
Country Style Mashed Potatoes
Rice and Grains Pilaf
Sauteed Seasonal Vegetables
Cauliflower & Carrots
Lemon Thyme Green Beans

*you may choose two proteins and add the vegan tofu for up to 10 guests

A dessert table with assorted sweets and fruit is available for \$10 per person