



*The 2025
Wedding Season*

Your Wedding Story Starts Here...



Lets get this party started!

TABLE DISPLAYS

Charcuterie Board

Domestic and Imported Meats & Cheeses,
Roasted Nuts, Farm Fruits,
Mint Honey, Spicy Mustard with
Assorted Breads & Crackers

Mezze Board

Marinated Feta, Creamy Tzatziki, Baba Ghanoush,
Tabbouleh, Cucumber Chips, Rainbow Carrots,
Bell Peppers, Mixed Olives, Chickpea Hummus &
Pita Pieces (VEG)

Farm Fresh Vegetable Crudité Board

Seasonal Raw and House Pickled with
Monika's Spicy Ranch for Dipping

PASSED APPETIZERS

Apricot Bourbon BBQ Meatballs

Petite Ceviche Tostada (GF)

Steak & Polenta Rounds with Chimichurri (GF)

Caprese Skewers (GF, VEG)

Bacon Wrapped Dates & Goat Cheese (GF)

Pastry Tart with Fig Jam (VEG)

Artichoke & Jalapeno Tarts (VEG)

Apple Cider Summer Sausage Bites (GF)

Spiced Man Candy Bacon (GF)

Whipped Goat Cheese, Thyme, & Colorful Preserves (VEG)

Poke Wonton Nacho

Baby Lobster Rolls

Chicken Skewer (GF)

Flavors: Spicy Buffalo & Blue Cheese, Honey Sriracha,
Spicy Pineapple Cilantro, Gingered Teriyaki



The Frisco Menu

CAPRESE CHICKEN (GF)

CRISPY GARLIC SMASHED POTATOES (VEG, GF)

GRILLED SQUASH MEDLEY (VEG, GF)

SIMPLE ITALIAN SALAD OF CHOPPED ROMAINE,
PARMESAN, LEMON, SEA SALT & OLIVE OIL (VEG, GF)

FOCACCIA SQUARES with HERBED OIL (VEG)

Server attended buffet or family style
vegan & vegetarian options available upon request



The Vail Menu

HERB CRUSTED BEEF MEDALLIONS (GF)

MARRY ME CHICKEN (GF)

TRUFFLE KISSED BABY POTATOES (VEG,GF)

FLASH FRIED ASPARAGUS SPEARS (VEG,GF)

BABY LETTUCE SALAD with GOAT CHEESE, BLACKBERRIES,
ROASTED PECANS, & SUMMER BERRY VINAIGRETTE (VEG,GF)

BREAD FLIGHT with PETITE BUTTER BALLS (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request

A background image of a smiling couple in wedding attire. The man is wearing a dark suit and a light-colored bow tie, and the woman is wearing a white lace wedding dress. They are both looking towards the camera.

The Aspen Menu

BRAISED SHORT RIBS with RED WINE DEMI GLACE

MACADAMIA CRUSTED SALMON FILET
with PINEAPPLE BUTTER

RAINBOW CONFETTI BASMATI RICE (VEG, GF)

COLORADO GRILLED VEGETABLES (VEG, GF)

SPRING MIX with PEARS, BLUE CHEESE &
CHAMPAGNE VINAIGRETTE (VEG, GF)

ARTISAN ROLLS WITH CREAMY BUTTER BALLS (VEG)

server attended buffet or family style

vegan & vegetarian options available upon request

The Stations

Fill It ♥ Top It ♥ Eat It

BYO FANCY MAC N' CHEESE

CAVATAPPI PASTA

HOUSE MADE 3 CHEESE SAUCE

TOPPINGS: CHIPOTLE CHICKEN, GARLICKY BREADCRUMBS, CRISP BACON PIECES,
ROASTED BROCCOLI, DICED PEPPERS, CRISP SHOESTRING ONIONS

STREET TACO STATION

CHIPOTLE CHICKEN

SAUCY BARBACOA

ANCHO ORANGE PULLED PORK

SERVED WITH AN ASSORTMENT OF FRESH SALSA

MEXICAN STREET CORN

GRILLED SWEET CORN

TOPPINGS: COTIJA CHEESE, CHEDDAR CHEESE, PICKLED JALAPENOS,
CILANTRO, FRESH LIMES, PICANTE SAUCE, AND SOUTHWESTERN AIOLI

CHILI BAR

BEEFY RED BEAN CHILI (GF)

2022 1ST PLACE WINNER CHILI, BREWS, & BOOZE

ROCKY PEAK PORK GREEN CHILE (GF)

THREE BEAN CHILI (VEGAN)

TOPPINGS: FRITOS, SOUR CREAM, CHEDDAR CHEESE, SCALLIONS, CORN BREAD OR
FLOUR TORTILLAS

THE TOASTY PANINI BAR

GRILLED CHEESE WITH BRIE, PROSCIUTTO & HONEY

CAPRESE MOZZARELLA WITH ROMA TOMATO AND

FRESH BASIL PESTO

TRUFFLED MUSHROOMS GOUDA MELT with BRAISED

BRISKET AND RED ONION JAM

A blue-tinted photograph of a wedding ceremony in a field. A bride and groom are standing under a rustic wooden arch decorated with flowers. The bride is in a long white dress, and the groom is in a suit. In the foreground, a dog is sitting on the left, and a child is sitting on the right. The background shows a forest and mountains.

Late Night Snacks

SOFT PRETZEL BITES & PALE ALE CHEDDAR FONDUE

GOURMET POPCORN TRIO

ROSEMARY PARM, CARAMEL ALMOND, WHITE CHEDDAR

INDIVIDUAL CHARCUTERIE CUPS

CHOCOLATE CHIP CANNOLI CONES

S'MORES BAR

Signature Mocktails

PINEAPPLE COCONUT FIZZ

WATERMELON MINT SPRITZER

SUMMERTIME SANGRIA

Post Wedding Brunch

DELIGHTFUL BRUNCH TABLE

Fresh Baked Savory or Sweet Strata Casseroles (Choose From Chile Relleno, Asparagus and Brie, Sage Sausage and Portabella Mushroom, Or Blueberry French Toast), Assorted Freshly Baked Mini Pastries, Seasonal Fruit Platter, Silver Spoons Signature Salad with Colorful Mixed Greens, Crisp Cucumber, Creamy Feta Cheese, Tart Blueberries, Sliced Red Onion & Almonds all Tossed with Fresh Herbs, and our House Vinaigrette, Deviled Eggs With Capers and Fresh Dill

HIGH TEA BRUNCH

Tea Sandwich Duet: Cucumber Herbed Cream Cheese Sandwich & Waldorf Chicken Salad Sandwich, Traditional English Scones with Devonshire Cream & Strawberry Jam, Mini Quiches, Deviled Eggs, Finished with a Beautiful Fruit Salad and an Assortment of Colorful Macaroons

BREAKFAST TACO BRUNCH

Seasoned Scrambled Eggs, Soft Flour Tortillas, Cheddar Cheese, Homemade Salsa, Sour Cream, Diced Fresh Jalapenos, Rocky Peak Pork Green Chile, Country O'Brien Potatoes, Sausage Links, Hickory Bacon, Seasonal Fruit Display, and Assorted Pastries

*Flank Steak and Chorizo can be added on at an additional cost

SEE OUR BREAKFAST MENUS FOR EVEN MORE OPTIONS