



# EVENT CATERING MENU



BROADMOOR WORLD ARENA & PIKES PEAK CENTER





# WELCOME!

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## Welcome to the Event Catering Menu for The Broadmoor World Arena & Pikes Peak Center.

Congratulations on your decision to hold your special event here at The Broadmoor World Arena or Pikes Peak Center. It's a great venue for fun and memorable entertaining.

This season, our catering menu features a number of changes that we think you'll enjoy. From innovative new signature dishes using local ingredients, to regional favorites, all the food and beverage choices we're suggesting are carefully chosen and specially prepared to encourage and complement good times.

On behalf of Centerplate's entire team of hospitality professionals here at The Broadmoor World Arena & Pikes Peak Center, we are delighted to help you host a successful event. We are experts in all aspects of event planning, and we're 100% dedicated to making it smooth and easy for you to enjoy entertaining your guests.

And of course special requests are never a problem. Just ask, and our Chef will work with you to create the perfect special dishes for your celebration. Here's to great times and a truly memorable experience. Thanks for joining us!



Kyle Kovalik, General Manager  
Centerplate at The Broadmoor World Arena & Pikes Peak Center

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# SERVICE DIRECTORY

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These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does not operate a dedicated gluten-free preparation or service space.

Dishes made on-site are prepared on shared equipment and may come into contact with other products containing gluten.



# BREAKFASTS

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**Prices listed are per guest. Minimum of 20 guests.**

## CONTINENTAL BREAKFAST

### **Rise & Shine 11.00**

Bakery-fresh muffins, pastries and bagels served with cream cheese & preserves, a fresh fruit display, yogurt, all-natural orange juice, assorted teas and premium brewed coffee

## BREAKFAST BUFFETS

### **Royal Gorge 13.00**

Choice of thick-cut smoked bacon, maple link sausage or honey glazed ham with scrambled eggs, rosemary-garlic breakfast potatoes, assorted muffins and a fresh fruit display. Served with all-natural orange juice, assorted teas and premium brewed coffee

### **The Morning Glory 16.00**

Scrambled eggs with cheese, tomatoes and scallions, chicken-apple sausage links, rosemary garlic breakfast potatoes and thick-sliced French toast with warm maple syrup & fresh fruit. Served with all-natural orange juice, assorted teas and premium brewed coffee

## BREAKFAST ENHANCEMENTS

### **Omelet Station\* 6.00**

Farm fresh eggs prepared to order by our uniformed culinary professionals. Fillings include mushrooms, peppers, onions, diced ham, bacon, sausage, spinach, tomatoes, cheese and salsa (Egg substitute available upon request)

### **Belgian Waffle and Griddle Cake Station\* 6.00**

Prepared to order by our uniformed culinary professionals. Served with warm maple syrup, whipped cream, local honey, creamery butter and fresh seasonal berries

### **Oatmeal Station 4.00**

Served with butter, brown sugar, local honey, lemon crème fraiche and golden raisins

\*Requires a culinary professional \$75.00





## A LA CARTE

## INDEX

**Bagels & Cream Cheese** 24.00  
(per dozen)

**Assorted Breakfast Pastries** 24.00  
(per dozen)

**Breakfast Breads** 20.00  
(per dozen)

**Sliced Seasonal Fruit and Berries** 4.00  
(per guest)

**Whole Fresh Fruit** 2.00  
(each))

**Assorted Individual Yogurts** 2.00  
(each)

**Fruit & Yogurt Parfait** 2.00  
(each)

**Assorted Cold Cereals** 4.00  
(each)

**Granola Bars** 2.00  
(each)

**Milk** 2.00  
(each)

**All-Natural Orange Juice** 26.00  
(per gallon)

**Fruit Juice** 24.00  
(per gallon)

**Coffee and Decaffeinated** 30.00  
(per gallon)

**Hot Tea** 20.00  
(per gallon)

**Iced Tea** 20.00  
(per gallon)



**Honey Roasted Peanuts** 20.00  
(per pound)

**House-Made Potato Chips and Dip** 12.00  
(per pound)

**Pretzel Twists** 12.00  
(per pound)

**American Snack Mix** 25.00  
(per pound)

**Orville Redenbacher® Popcorn** 10.00  
(per pound)

**Roasted Fancy Mixed Nuts** 25.00  
(per pound)

**Freshly Baked Cookies** 20.00  
(per dozen)

**Freshly Baked Double Fudge Brownies** 25.00  
(per dozen)



## BOXED LUNCHES

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**Prices listed are per guest. Minimum of 20 boxes per selection.**

**All boxed lunches include a bag of potato chips, fresh fruit, a potato salad cup, a fresh baked cookie and bottled water**

### **Classic 15.00**

*Your choice of:*

- Ham & cheddar
- Turkey & dill Havarti
- Marinated mushrooms with a generous selection of fresh vegetables
- Roast beef & Swiss cheese

### **Chef's Signature 17.50**

*Your choice of:*

- Curried chicken salad on ciabatta bread
- Smoked turkey breast on a croissant with herbed cream cheese and cranberry chutney
- Grilled portobello mushrooms on ciabatta bread with sun-dried tomato hummus
- Roast beef on an onion Kaiser roll with horseradish mayonnaise and sliced red onions

### **Gourmet Wraps 14.00**

*Your choice of:*

- Chicken Caesar Wrap – Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing, tossed and rolled in a large flour tortilla
- Turkey BLT Wrap – Thinly sliced turkey breast, strips of crisp bacon, green leaf lettuce, tomato and Swiss cheese rolled into a large tortilla. Served with country mustard
- Mediterranean Vegetable Wrap – Tomatoes, cucumbers, bell peppers, red onions, mixed baby lettuce, Kalamata olives and feta cheese rolled in a large tortilla. Served with Greek dressing
- Asian Chicken Wrap – Chicken breast, toasted almonds, green onions, rice noodles and romaine lettuce, tossed and rolled in a large flour tortilla. Served with sesame-ginger dressing







## PACKAGES

## INDEX

**Prices listed are per guest. Minimum of 20 guests**

### **Sub Sandwich 12.00**

Roasted turkey and ham, Swiss and cheddar cheese, fresh baguette, garden vegetables and condiments. Served with pickle spears, potato chips and freshly baked cookies

### **Vegetarian Sub Sandwich 12.00**

Marinated mushrooms, garden-fresh vegetables, Swiss & cheddar cheese and baguette. Served with potato chips, freshly baked cookies, house-made pickle spears and condiments

### **Bavarian 13.00**

Bratwurst with caraway kraut, smoked German sausages with beer-braised onions and chicken schnitzel, all served with bakery-fresh buns, roasted garlic mashed potatoes, braised red cabbage and condiments. Includes freshly baked cookies

### **Grill 14.00**

Hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

### **Barbecue 15.00**

Slowly simmered pulled pork, sliced smoked brisket and barbequed chicken breasts, bakery-fresh onion Kaiser rolls, sesame buns, coleslaw and condiments. Served with popcorn and freshly baked cookies

### **Little Italy 15.00**

Classic lasagna, grilled vegetable lasagna, garden-fresh green salad with Ken's ranch & balsamic vinaigrette dressings and bakery-fresh rolls. Served with popcorn, and freshly baked cookies

### **Fan Feast 15.00**

Grilled chicken breasts, hamburgers and hot dogs, bakery-fresh buns, baked beans, cheese and condiments. Served with popcorn and freshly baked cookies

### **South of the Border 15.00**

Shredded chicken enchiladas, cheese enchiladas, Southwest salad and Spanish rice, served with black beans, sour cream, salsa fresca, guacamole and tortilla chips. Includes cinnamon-sugar dusted churros

### **Pacific Rim 17.00**

Grilled teriyaki chicken and marinated top sirloin, yakisoba noodles, stir-fried garden fresh vegetables and white rice. Served with vegetarian egg rolls, sweet chili dipping sauce, Chinese hot mustard and freshly baked cookies





# HORS D'OEUVRE

## INDEX

Prices listed are per piece. Minimum of 20 pieces per selection.

### Crispy Eggrolls 2.00

With hot mustard and sweet chili sauce

### GF Antipasto Skewers 2.00

Local and imported cheeses, cured meats and grilled vegetables on skewers

### GF Caprese Salad Skewers 3.00

Fresh mozzarella cheese with grape tomatoes and basil, served on skewers with a balsamic syrup

### GF Herb & Parmesan Stuffed Mushrooms 2.00

White button mushrooms stuffed with fresh herbs and Parmesan cheese

### GF Maryland Lump Crab Cakes 3.00

Served with house-made remoulade, cocktail sauce and sliced lemon

### GF Spicy Plum Glazed Chicken Skewers 3.50

Grilled and house-marinated

### Argentine Empanadas 3.00

Seasoned beef, chicken and onion and potato

### GF Fruit and Endive Canapé 2.75

Herbed Goat Cheese, mission figs, strawberries, pecans and balsamic syrup

### Shrimp Martini Shooter 4.00

Bay shrimp, vodka vinaigrette, endive and frisée

### Italian Meatballs 2.00

Beef, garlic, breadcrumbs and herbs simmered in a basil marinara sauce





## APPETIZERS

## INDEX

Prices listed are per guest. Minimum of 25 guests.

### Spinach Artichoke Dip 3.00

Served with pita and crackers

### Creamy Cheese Fondue 7.00

Made with dark beer and served with sliced bratwurst, chicken-apple sausages and a selection of fresh-baked breads

### Crispy Chicken Tenders 4.00

Southern-fried chicken tenders served with ranch dressing and barbecue sauce

### Southwest Appetizer Sampler 6.00

Jalapeño poppers, mini burritos and beef taquitos. Served with salsa, sour cream and fresh guacamole

### Wing Sampler 8.00

Buffalo, barbecue and teriyaki chicken wings served with ranch dressing and celery sticks

### Charcuterie Board 7.00

Locally made artisan salumi, sausage and pâté, served with pickled vegetables, stone-ground mustard, marmalade and sliced baguette

### Mediterranean Platter 7.00

Hummus dip, black olive tapenade, minted cous cous, tahini, a selection of cured olives and cubes of Greek feta. Served with assorted flatbread and toasted pita triangles



### Seasonal Fruit and Berries 4.00

A selection of the freshest available seasonal fruits and berries with minted yogurt dip



### Local and Imported Cheese Display 6.00

Served with crackers and sliced rustic breads



### Basket of Garden Fresh and Local Crudités 4.00

Fresh celery, peppers, broccoli, zucchini, yellow squash, red radishes, cauliflower and carrots with ranch dip







# BUFFETS

## INDEX

**Prices listed are per guest. Minimum of 20 guests.**  
**Served with freshly Brewed Coffee, Hot Tea and Iced Tea**

### THE DELICATESSEN 21.00

- **Pasta Salad**  
Farfalle pasta, marinated crisp vegetables, garlic, red onions, mushrooms, fresh herbs and olive oil
- **Potato Salad**  
New red potatoes tossed with green onions, sour cream and fresh dill
- **Deli Sandwiches**
  - Smoked turkey breast and New York cheddar
  - Rare roast beef and provolone
  - Maple glazed ham and baby Swiss
- **Whole Fresh Fruit Basket**  
Crisp and ripe seasonal fruit
- **Assorted Cookies and Brownies**  
An assortment of large gourmet cookies and buttery chocolate, chewy brownies

### WORKING LUNCH 13.50

- **Cream of Tomato Soup or New England Clam Chowder**
- **Mixed Field Greens**  
Served with tomatoes, cucumbers, carrots and mushrooms. Accompanied by Ken's ranch and vinaigrette dressings
- **Chicken Caesar Salad**  
Chopped romaine, Parmesan cheese, cherry tomatoes and garlic croutons. Served with white anchovy Caesar dressing
- **Waldorf Salad**  
Sliced brined chicken breast with celery root, walnuts, green apples and blue cheese. Served with cider vinegar and sour cream dressing
- **Roasted Seasonal Vegetables**  
Glazed with aged balsamic vinegar, extra virgin olive oil and finished with sea salt
- **An Assortment of Freshly Baked Rolls and Sliced Breads**





## BUFFETS continued

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### FRONT RANGE BARBEQUE 21.50

- **Classic Caesar Salad**  
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Jicama Slaw**  
Savoy cabbage, crisp jicama, colorful bell peppers, scallions and just a hint of hot chilies tossed in a creamy lime dressing
- **Barbequed Spare Ribs**  
Racks of tender pork ribs basted with our bold maple barbeque sauce
- **Roast Chicken**  
Whole free range birds, slowly roasted with seasonings and herbs. Cut into parts and served with smoked tomato jam
- **Beef Brisket**  
Smoked over chunks of hard maple wood until fork tender. Sliced thin and served with our sweet and zesty barbeque sauce

- **Baked Beans**  
A traditional barbeque accompaniment, simmered in Johnstown molasses
- **Seasonal Fresh Vegetables**  
The chef's selection of the freshest garden vegetables available
- **Hash Browns Casserole**  
Layers of shredded potatoes, caramelized onions and a blend of local sharp and mild cheddar cheeses. Baked to a golden crisp
- **Cheddar Cheese Biscuits**  
House-made and served warm with local honey and creamery butter
- **Apple Pie**  
Local apples baked with cinnamon and brown sugar in a flaky pie dough crust. Served with whipped cream
- **Pecan Pie**  
Southern pecans, baked with molasses and bourbon over a short dough crust. Served with a maple-vanilla sauce





## BUFFETS continued

## INDEX

### CONTINENTAL DIVIDE 32.00

*Please select two options from the following Salads:*

- **Field Greens Salad**  
Mesclun mix, plum tomatoes, carrots and house-made croutons. Herb balsamic vinaigrette
- **Classic Caesar Salad**  
Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing
- **Steak House Salad**  
Iceberg lettuce, beefsteak tomatoes, red onion and blue cheese crumbles. Balsamic vinaigrette dressing
- **Garden Salad**  
Shredded carrots & red cabbage, grape tomatoes, cucumbers and red radishes. Lemon basil vinaigrette or herb buttermilk dressing
- **Four Bean Salad**  
Black-eyed peas, pinto, kidney and white beans. Tossed with aged champagne vinegar, lemon pepper and fresh cilantro
- **Toasted Orzo Pasta Salad**  
Roasted vegetables and toasted pine nuts. Balsamic vinaigrette dressing

*Please select two options from the following Entrées:*

- **Grilled Breast of Chicken**  
Glazed with local honey and ancho chili sauce. Topped with papaya salsa
- **Rock Salt Encrusted Pork Loin**  
Oven roasted and served with apricot-raisin compote and roasted garlic jus lié
- **Three Peppercorn Chateaubriand**  
Roasted beef tenderloin served with sautéed forest mushrooms and brandy demi-glace sauce
- **Pacific Salmon Fillets**  
Sautéed with fresh herbs and served with lemon butter sauce and crispy fried leeks
- **Cheese Tortellini**  
Freshly made pasta filled with spinach and ricotta cheese, served with roma tomato coulis and shaved Parmesan





## BUFFETS continued

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### CONTINENTAL DIVIDE 32.00 continued

*Please select two options from the following Acompaniments:*

- **Fricassé of Green Bean, Roasted Red Pepper and Roasted Pearl Onions**
- **Roasted Zucchini, Crookneck and Petit Pan Squash with Olive Oil and Garden Herbs**
- **Creamed Sweet Corn**
- **Roasted Brussels Sprouts with Back Bacon**
- **Braised Fennel with Toasted Anise Seeds**
- **Long Grain and Wild Rice Pilaf**
- **Smashed Baby White Potatoes**
- **Roasted Fingerling Potatoes**
- **Wheat Berries with Bell Pepper Confetti**
- **Polenta Cakes**

*Please select three options from the following Desserts:*

- **New York Cheesecake**  
Fresh strawberry compote and whipped cream
- **Flourless Chocolate Cake**  
Macadamia caramel sauce and whipped cream
- **Apple Strudel**  
Apples, raisins and ground poppy seeds wrapped in paper thin dough
- **German Chocolate Fudge Cake**  
Buttermilk filled with chocolate cream and candied pecans
- **Peach Cobbler**  
Roasted peaches over cinnamon crumbles with vanilla whipped cream
- **Tiramisu Cake**  
Light sponge cakes with a blend of cream and mascarpone cheese flavored with amaretto
- **Gourmet Assortment of Fresh Baked Cookies and Brownies**  
Chocolate chip, white chocolate macadamia nut, oatmeal raisin, peanut butter cookies and German chocolate and double fudge brownies





## INSPIRED ENTRÉES

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Prices listed are per guest. Minimum of 20 guests.



**Cedar Plank Salmon 20.00**

Glazed with teriyaki and topped with chive butter. Served with wild rice pilaf and fresh seasonal vegetables



**Sesame Seared Ahi 25.00**

Seared rare tuna with wasabi cream and pickled ginger soy sauce. Accompanied by jasmine rice and stir-fried vegetables



**Stuffed Chicken Breast 15.00**

Roast with spinach, ricotta cheese and herbs. Served with roasted garlic mashed potatoes and fresh seasonal vegetables and tomato coulis



**Bacon Wrapped Pork Loin 12.00**

Center-cut pork tenderloin wrapped in bacon and served with apple butter, oven-roasted red potatoes and fresh seasonal vegetables



**Boneless Beef Short Ribs 20.00**

Served with rich pan gravy, caramelized cipollini onions, celery root and parsnip mash and fresh seasonal vegetables



**Herb Encrusted Turkey Cutlet 18.00**

Served with cranberry and citrus compote, Yukon gold mashed potatoes and fresh green beans



**Beef Tournedos 30.00**

Medallions of filet mignon served with bordelaise sauce, roasted fingerling potatoes and seasonal vegetables

**Portobello Wellington 12.00**

Slices of roasted mushrooms and vegetables, baked with goat cheese and herbs in a puff pastry and served over red pepper coulis

**Cowboy Steak 32.00**

Grilled 10 ounce ribeye, served with merlot demi-glace sauce, haricot verts and a chive and cheddar twice baked potato

**Striploin and Jumbo Shrimp Combo 32.00**

Broiled 6 ounce New York steak and sautéed shrimp with butter garlic/shallots and diced tomatoes, reduced with chardonnay and Sambuca, garnished with tarragon and chives, served with roasted potatoes and grilled seasonal fresh vegetables,



## SPECIALTY SALADS

## INDEX

Prices listed are per guest. Minimum of 20 guests.



### Wedge Salad 4.00

Iceberg wedge topped with rendered local bacon, blue cheese, heirloom tomatoes and chopped eggs. Served with oil and vinegar or green goddess dressing



### Baby Spinach Salad 6.00

Grilled Granny Smith apples, sweet onions and red peppers. Served with honey-mustard vinaigrette dressing

### Classic Caesar Salad 4.00

Romaine lettuce tossed with garlic croutons, shaved Parmesan cheese and traditional Caesar dressing

### Mixed Baby Greens 4.00

Field greens, cucumbers, grape tomatoes, young carrots and seasoned croutons. Served with Ken's balsamic vinaigrette and ranch dressings



### Tomato Caprese 6.00

Sliced heirloom tomatoes with fresh mozzarella and basil, drizzled with olive oil and balsamic vinegar



### Mesclun Mix 5.00

A blend of green and red oak, gem and leaf lettuce blended with spinach, arugula, frisée and radicchio. Topped with caramelized walnuts, petite cucumbers and a goat cheese croustade. Served with raspberry-walnut vinaigrette dressing

### Orzo Salad 3.00

Rice shaped pasta tossed with grilled vegetables, fresh herbs and balsamic vinaigrette dressing



### Roasted Red Potato Salad 2.00

With stone-ground mustard dressing

### Balsamic Coleslaw 2.00

Red and green cabbage, bell peppers, Bermuda onions, spinach, candied walnuts, dried cranberries and carrots tossed in a balsamic vinegar dressing

### Quinoa Salad 2.50

Seasoned South American grain, steamed and tossed with grilled fresh seasonal vegetables and citrus juice







## DESSERTS

## INDEX

Prices listed are per guest. Minimum of 20 guests.



### Original New York Cheesecake 4.00

Served with whipped cream and strawberries

### Black Forest Cake 4.00

Layers of chocolate sponge cake, whipped cream, macerated cherries and chocolate

### German Apple Strudel 2.00

Apples, raisins and ground poppy seeds wrapped in paper thin dough

### German Chocolate Fudge Cake 4.00

Layers of buttermilk chocolate cream and candied pecans

### Seasonal Cobbler 4.00

Fresh fruit served hot, topped with cinnamon crumbles and vanilla whipped cream

### Tiramisu Cake 4.00

Angel food cake layered with a blend of mascarpone and cream cheese, laced with amaretto

### Fresh Fruit Tart 2.00

The freshest seasonal fruits topped with whipped cream and served with vanilla sauce laced with Chambord

### Espresso Crème Brûlée 6.00

Rich, coffee flavored custard, topped with glazed sugar and served with a hazelnut biscotti

### Bread Pudding 4.00

A timeless tradition baked with dried fruit, vanilla and cinnamon. Served with bourbon Anglaise sauce

### Strawberry Shortcake 4.00

Moist sponge cake layered with mixed seasonal berries and toasted almonds. Served with crème fraiche





# SWEET STATIONS

## INDEX

**Prices listed are per guest. Minimum of 20 guests.**

### Dessert Squares 3.50

German chocolate and double fudge brownies, blondies and raspberry Sammies

### Gourmet Cookies 3.00

Large freshly baked chocolate chunk, white chocolate macadamia nut, oatmeal raisin and chocolate-chocolate chip

### Decadent Chocolate Station 7.00

Assorted chocolate truffles and double chocolate fudge brownies. Assorted petite chocolate pastries including: Chocolate pralines, crème brûlée tartlettes, hazelnut profiteroles and chocolate mocha barquettes

### Warm Apple Crisp 2.00

Warm apple crisp served with whipped cream and caramel sauce

### French Pastries 10.00

Fancy European butter cookies, coconut macaroon cookies and Scottish shortbread, house-made chocolate truffles, black and white chocolate dipped strawberries, classic fondant wrapped petit fours and miniature tartlettes with seasonal fruits and berries.

Served with freshly brewed regular, decaffeinated coffee and herbal tea selections

### Short or Tall Cakes 2.00

Build your own strawberry shortcake station to include: Fresh strawberries and mixed berry compote, shortcake biscuits, pound cake, chocolate sauce and whipped cream

### Bananas Foster\* 3.00

Sliced bananas cooked in brown sugar and honey. Flambéed in rum and brandy and served atop French vanilla ice cream

\*Requires a culinary professional \$75

### Custom Occasion Cakes price varies

Contact us for a special birthday, anniversary or special occasion

### Dessert Shots and Whoopie Pies 5.00

Petite individual desserts served in specialty stemware

*Select four from the list below:*

#### Dessert Shots

- Strawberry cheesecake
- White and dark chocolate mousse
- Caramelized bananas with cream and hot fudge
- Raspberry mousse with white sponge cake and Chambord
- Carrot cake with cream cheese frosting

#### Whoopie Pies

- Classic chocolate
- Boston cream
- Red velvet
- Mint grasshopper
- S'more's
- Lemon Meringue
- Kahlua and Cream



# CULINARY ATTENDED ACTION STATIONS

## INDEX

**Prices listed are per guest. Minimum of 20 guests.**

### **Gulf Shrimp and Jumbo Lump Crab**

#### **Martini Station\* 25.00**

A variety of shrimp and crab cocktails made to order for your guests by our culinary professionals. Served in specialty stemware

- Jumbo shrimp with chiffonade of cabbage and horseradish infused cocktail sauce
- Bay shrimp gazpacho with spicy banana peppers
- Maryland lump crab meat with almonds, macerated cranberries and fresh lemon
- Atlantic scallops with marinated cipollini onions and herb-caper mayonnaise

### **Mushroom & Pasta Station\* 20.00**

Delicate filled pasta and fresh forest mushrooms cooked for your guests by our culinary professionals

- Ravioli filled with ricotta cheese and basil served with pesto sauce
- Tortellini filled with meat and served with creamy Parmesan sauce
- Agnolotti filled with mushrooms served with roasted garlic and tomato sauce
- Crimini, shiitake, chanterelle and portobello mushrooms sautéed with extra virgin olive oil and herbs
- Shredded Grana Padano, Reggiano, Asiago, Pecorino cheeses and garlic toast

### **Waffaletta Station\* 15.00**

Miniature savory waffles prepared and fashioned into bite-sized sandwiches by our culinary professionals

- Roasted sliced pork, radish and carrot slaw, paté de maison, minced chilies, cilantro vinaigrette
- Beefsteak tomato, fried basil leaves, fresh mozzarella cheese, aged balsamic vinegar
- Weiner schnitzel, pickled cabbage, watercress, grain mustard aioli
- Roasted eggplant, zucchini, yellow squash, caramelized onions, arugula, extra virgin olive oil







# CULINARY ATTENDED ACTION STATIONS

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## Field of Greens<sup>\*</sup> 12.00

Fresh salads made with local, seasonal and organic foods. Prepared to order for your guests by our team of culinary professionals

- Caesar Salad – romaine, garlic croutons, Parmesan cheese, anchovy, black olive, Caesar dressing
- Field Greens – baby lettuce, grape tomatoes, micro greens, English cucumber, balsamic vinaigrette
- Chop Chop Salad – iceberg, romaine, eggs, salami, turkey, provolone, tomato, 1000 island
- Cobb Salad – romaine, turkey, blue cheese, bacon, scallions, avocado, tomatoes, creamy ranch

## Mashed Potato Bar<sup>\*</sup> 8.00

House-made creamy mashed potatoes piped into specialty stemware and served with assorted toppings:

- Roasted garlic
- Parmesan cheese
- Chopped scallions
- Bay shrimp
- Sun dried tomatoes
- Diced radishes
- Blue cheese
- Rendered pork belly
- Sautéed bell peppers
- Chipotle powder

## Raw Bar<sup>\*</sup> Price Varies

Local seafood served on shaved ice with cocktail sauce, mignonette, horseradish and lemon

- Blue point oysters
- Cherry stone clams
- Maine lobster
- Poached prawns
- Crab Claws
- Prince Edward Island Mussels

## Asian Noodle and Rice Bowls<sup>\*</sup> 8.50

Spicy chicken with orange-basil sauce and beef with pineapple-teriyaki glaze, served with seasonal cabbage

<sup>\*</sup>Requires a culinary professional \$75





## CARVING STATIONS

## INDEX

**Pricing reflects price per carved item.**

**Golden Herb Roasted Bone-In Turkey Breast<sup>\*</sup>** **280.00**

(Serves 35 guests)

Herb aioli, orange cranberry compote and freshly baked silver dollar rolls

**Steamship Round of Beef<sup>\*</sup>** **900.00**

(Serves 100 Guests)

Silver dollar rolls, creamy horseradish, herb mayonnaise and mustard

**Mahogany Cider Roasted Pork Loin<sup>\*</sup>** **250.00**

(Serves 25 guests)

Apple butter, whole grain mustards and freshly baked silver dollar rolls

**Glazed Leg of Pork<sup>\*</sup>**

(Serves 30 guests)

Brown sugar, honey and whole grain mustard glaze, house-made apple sauce, Dijon mustard, mayonnaise and silver dollar rolls

**360.00**

**Rosemary & Garlic Studded Leg of Lamb<sup>\*</sup>**

(Serves 25 Guests)

Minted mayonnaise, rosemary jus and silver dollar rolls

**375.00**

**Grain Mustard & Black Pepper Encrusted Tenderloin<sup>\*</sup>**

(Serves 25 guests)

Whole grain mustard, herb mayonnaise and freshly baked silver dollar rolls

**625.00**

**Smoked Salmon Platter<sup>\*</sup>**

(Serves 30 guests)

Atlantic hot cedar planked smoked salmon. Served with marinated cucumbers and red onions, chopped hard boiled eggs, caper berry aioli and pumpernickel Melba toasts

**510.00**

**Santa Maria Tri Tip<sup>\*</sup>**

**17.00**

Garlic and pepper dry rubbed, slowly roasted tri tip served with garlic mashed potatoes and grilled asparagus

<sup>\*</sup>Requires a culinary professional \$75



# BEVERAGES

## INDEX

### NON-ALCOHOLIC BEVERAGES

**We proudly serve Pepsi products  
and Aquafina Water**

**Soda and Water** (each) **2.00**

Pepsi  
Diet Pepsi  
Sierra Mist  
Diet Sierra Mist  
Mountain Dew  
Dr. Pepper  
Mug Root Beer  
Lipton Ice Tea  
Ginger Ale  
Club Soda  
Tonic Water  
Aquafina  
Perrier Sparkling Water

**Endless Beverage Package:**

Soda and Water (per person) **6.00**

**Other Beverages** (by the bottle) **4.00**

Gatorade  
Monster Energy Drink  
Red Bull

**Hot Beverages** (by the gallon) **30.00**

Coffee  
Decaffeinated  
Fine Tea  
Hot Chocolate

**Bottled Juice** (each) **3.00**

Orange Juice  
Apple Juice  
Cranberry Juice  
Pineapple Juice

**Finest Call Mixers** (by the quart) **10.00**

Orange Juice  
Grapefruit Juice  
Cranberry Juice  
Margarita Mix  
Sour Mix  
Bloody Mary Mix  
Ginger Ale  
Club Soda  
Tonic Water  
Fresh Lime Wedges  
Fresh Lemon Wedges







# BEVERAGES continued

## INDEX

### HOSTED BEVERAGES

**All beverages are purchased by the host. Charges are based on consumption. One bartender per 100 guests is recommended.**

#### Ultra-Premium Spirits 9.00

By the cocktail

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Bourbon  
Crown Royal Whisky  
D'Ussé VSOP Cognac  
Grand Marnier  
St. Germain  
Chambord  
Drambuie



#### Premium Spirits 8.00

By the cocktail

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Original Spice Rum  
Camarena Silver Tequila  
Dewar's 12 Scotch  
Bulleit Bourbon  
Seagram's VO Whisky  
Hennessy V.S.O.P. Cognac  
Fireball  
Southern Comfort  
Tuaca  
Bailey's Irish Cream



#### Deluxe Spirits 7.00

By the cocktail

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila  
Dewar's White Label Scotch  
Jack Daniel's Whiskey  
Seagram's 7 Crown Whisky  
Hennessy V.S. Cognac  
Martini & Rossi Vermouth  
DeKuyper Triple Sec  
DeKuyper Peachtree

Centerplate is proud to pour Finest Call brand mixers.



# BEVERAGES continued

## INDEX

### HOSTED BEVERAGES continued

#### Premium Wine **8.00**

By the glass

Bonterra, Mendocino, Chardonnay  
The Monterey Vineyard, Cabernet Sauvignon  
Casillero del Diablo, Merlot  
Ecco Domani, Delle Venezie, Pinot Grigio

#### Deluxe Wine **7.00**

By the glass

Canyon Road, Chardonnay  
BV Century Cellars, Cabernet Sauvignon  
Fetzer, Eagle Peak, Merlot  
Placido, Pinot Grigio

\* Professional licensed bartenders are required. A bartender fee of \$75 per bartender will be applied. Bartender fees are waived if bar sales exceed \$500.

#### Imported and Microbrew Beer **7.00**

By the bottle/can

Corona Light  
Guinness  
Amstel Light  
Heineken  
Fat Tire  
Bee Hive Honey Wheat  
Laughing Lab Scottish Ale  
Red Rocket Pale Ale  
Mass Transit Ale  
Elephant Rock IPA  
Devil's Head Red Ale  
Gold Rush Belgium Style Ale  
Modelo Especial  
Sam Adams Boston Lager

#### Malt **7.00**

By the bottle/can

Mike's Hard Lemonade  
Angry Orchard Cider

#### American Premium Beer **7.00**

By the bottle

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
Michelob Ultra  
O'Doul's (non-alcoholic)

#### Draft Beer

By the keg

American Premium **180.00**  
Imported **350.00**





# BEVERAGES continued

## INDEX

### CASH BEVERAGES

**All beverages are purchased using cash or credit card by each guest. One bartender per 100 guests is recommended.**

#### **Ultra-Premium Spirits 9.00**

*By the cocktail*

Grey Goose Vodka  
Bombay Sapphire Gin  
Bacardi 8 Rum  
Herradura Silver Tequila  
Johnnie Walker Black Scotch  
Woodford Reserve Whiskey  
Crown Royal Whisky  
D'Ussé VSOP Cognac  
Grand Marnier  
St. Germain  
Chambord

#### **Premium Spirits 8.00**

*By the cocktail*

Ketel One Vodka  
Tanqueray Gin  
Captain Morgan Original Spice Rum  
Camarena Silver Tequila  
Dewar's 12 Scotch  
Crown Royal Whisky  
Seagram's VO Whisky  
Hennessy V.S. Cognac  
Southern Comfort  
Tuaca  
Bailey's Irish Cream

#### **Deluxe Spirits 7.00**

*By the cocktail*

New Amsterdam Vodka  
Bombay Original Gin  
Bacardi Superior Rum  
Jose Cuervo Especial Tequila  
Dewar's White Label Scotch  
Jack Daniel's Whiskey  
Seagram's 7 Crown Whisky  
Hennessy V.S. Cognac  
Martini & Rossi Vermouth  
DeKuyper Triple Sec  
DeKuyper Peachtree

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## BEVERAGES continued

## INDEX

### CASH BEVERAGES continued

#### **Premium Wine 8.00**

By the glass

Bonterra, Mendocino, Chardonnay  
The Monterey Vineyard, Cabernet Sauvignon  
Casillero del Diablo, Merlot  
Ecco Domani, Delle Venezie, Pinot Grigio

#### **Deluxe Wine 7.00**

By the glass

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BV Century Cellars, Cabernet Sauvignon  
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#### **Imported and Microbrew Beer 7.00**

By the bottle/can

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Fat Tire  
Bee Hive Honey Wheat  
Laughing Lab Scottish Ale  
Red Rocket Pale Ale  
Mass Transit Ale  
Elephant Rock IPA  
Devil's Head Red Ale  
Gold Rush Belgium Style Ale  
Modelo Especial  
Sam Adams Boston Lager

#### **Malt 7.00**

By the bottle/can

Mike's Hard Lemonade  
Angry Orchard Cider

#### **American Premium Beer 7.00**

By the bottle

Budweiser  
Bud Light  
Miller Lite  
Coors Light  
O'Doul's (non-alcoholic)

\* Professional licensed bartenders are required. A bartender fee of \$75 per bartender will be applied. Bartender fees are waived if bar sales exceed \$500. Cash prices are inclusive of service charge and state sales tax.



# WINE

## INDEX

### SPARKLING WINES

**Chandon Brut, Sparkling Wine** **60.00**  
– *California*

Hints of brioche, an almond and caramel bouquet and fruit apple and pear flavors

**Banfi Rosa Regale, Sparkling Wine** **60.00**  
– *Italy*

Captivating festive, cranberry hue in color. Aromatic strawberries, raspberries, and rose petals

### WHITE WINES

**Riesling**  
**Pacific Rim, Riesling – Washington** **32.00**

Bouquet of jasmine, pear and apple followed by apricot and ripe apple on the palate

**Pinot Grigio**  
**Castello Banfi, San Angelo,** **52.00**  
**Pinot Grigio – Italy**

Fruity bouquet with notes of pear, banana, peach and honey. Rich and full-bodied with a slight minerality finish

### Sauvignon Blanc

**Whitehaven, Sauvignon Blanc** **52.00**  
– *New Zealand*

Full-flavored, medium-bodied. Peach, gooseberry and ripe tropical fruit. Brilliant straw color, long and clean finish

**Sterling Vineyards, Napa** **55.00**  
**Sauvignon Blanc – California**

Bright grapefruit, lemon blossom and pineapple aromas with rich citrus, lemon oil, golden apples, guava and hints of passion fruit

### Alternative White

**Bonterra, Viognier – California** **45.00**

Aromas of peaches and cream, citrus blossom and apricot

**Rosenblum Kathy's Cuvee,** **66.00**  
**Viognier – California**

Exotic tropical aromas and fragrant white flowers with flavors of mango and white peach

### Chardonnay

**A by Acacia, Chardonnay – California** **42.00**

Lusciously ripe fruit expression of white peach, ripe pear, golden delicious apple, mango and papaya

**Ghost Pines, Chardonnay – California** **55.00**

Baked apple, pear and lemon cream flavors. Elegant finish of sweet vanilla

**Jekel Vineyards Gravelstone,** **50.00**

**Chardonnay – California**

Baked apples and rich vanilla, not overly oaked

**William Hill Estate Winery** **68.00**

**Chardonnay – California**

Ripe tropical and stone fruit complemented by notes of caramel, brown spice and toasted oak





## WINE continued

## INDEX

### RED WINES

#### Merlot

The Monterey Vineyard, **46.00**  
Merlot – *California*

Juicy black cherry, ripe plum and cranberry  
mingle with chocolate, vanilla and spice

Beaulieu Vineyards, Napa **66.00**  
Valley, Merlot – *California*

Dark red fruit expression of Bing cherry,  
plum and black raspberry hints of red rose  
petal, chocolate cherry truffle and vanilla

#### Malbec

Trivento Golden Reserve **54.00**  
– *Argentina*

Bouquet of berry fruits, plum jam, coffee  
and tobacco notes. Elegant and powerful  
with velvety tannins

#### Pinot Noir

Edna Valley, Pinot Noir – *California* **45.00**  
Rose petal, cola, earth and black cherry on  
the nose. Baked blackberry pie and  
bramble. Full mouthfeel. Elegant tannins

Rainstorm, Pinot Noir – *Oregon* **52.00**  
Soft and elegant with flavors of bright  
cherry, pomegranate and red berries

Jekel, Pinot Noir – *California* **66.00**  
Ripe red cherry, strawberry, classic  
Pinot Noir with texture that is  
supple and generous

MacMurray Ranch Estate **63.00**  
Vineyards, Pinot Noir – *California*  
Pomegranates, cherries, boysenberry and  
lavender. Smooth, rich with hints of vanilla  
and baking spice

#### Alternative Red

Fetzer Crimson, Red Blend – *California* **42.00**  
Aromas of black cherry, allspice and vanilla.  
Raspberries and plums on the palate

#### Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon **46.00**  
– *California*  
Crafted from certified organically grown  
grapes. Flavors of cherry and currant.  
A lingering finish

Ghost Pines, Cabernet Sauvignon **59.00**  
– *California*  
Dark fruit flavors, round tannins. Enduring  
finish. Sweet vanilla and savory notes

Silver Totem, Cabernet Sauvignon **49.00**  
– *Washington*  
Silky ruby red portraying aromas of cherry,  
cedar and violet with lush flavors of currant  
and blackberry





# CATERING POLICIES

## INDEX

Our Centerplate catering staff is delighted to work with you to provide all of your food and beverage needs.

### **Guarantee**

To ensure we have ample time to obtain the best product needed to create your event, please provide a guaranteed attendance figure for all functions at least three (3) business days prior to the event date. While we are flexible, if the Catering Manager is not advised by this time, the estimated figure will automatically become the guarantee. Certain circumstances will be reviewed for approval. Increases made within the three (3) business day deadline are subject to approval by Centerplate and may be subject to an additional fee. Centerplate reserves the right to make reasonable substitutions as necessary.

### **Billing**

Acceptable forms of payment must be agreed upon when the event is booked. Acceptable forms of payment include credit card (Visa, MasterCard, American Express and Discover) or company check (must be received prior to event).

We require a completed credit card authorization form to be kept on file for any overages. Purchase orders are not accepted by Centerplate.

### **Cancellation Policy**

Payment is non-refundable if a function is cancelled less than three (3) business days prior to the event.

### **Food and Beverage Service**

Centerplate Catering is responsible for the quality and freshness of the food served to all guests. All food and beverage presented at The Broadmoor World Arena or Pikes Peak Center must be prepared by the Centerplate culinary staff. Food may not be taken off the premises after it has been prepared onsite. No food, beverage or alcohol will be permitted to be brought into or removed from the venue by the client or any of the client's guests or invitees. Sales and service of alcoholic beverages is regulated by the State of Colorado. Centerplate is responsible for the administration of these regulations. Centerplate requires that all alcoholic beverages be dispensed by only Centerplate employees or agents. The State does not allow guests to bring alcoholic beverages into the facility. An exception is made for wine. A corkage fee of \$10 per opened bottle will apply.

**Beverage Consumption** – canned or bottled beverages may be purchased on a consumption basis.



# CATERING POLICIES continued

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## Menu Selection

The menu presented offers a wide variety of items for all catering needs. In addition, our Executive Chef is available to create a custom menu to suit all types of events and tastes. We understand you may have guests with dietary restrictions who require specialty meals. Please notify your Catering Manager at least three (3) business days in advance to ensure we have ample time to create something for everyone.

## Service Charge

A “House” or “Administrative” Charge of 20 % is added to your bill for suite service, which is used to defray the cost of providing the service and other house expenses. No portion of this Charge is distributed to the employees providing the service. You are free, but not obligated to add or give a gratuity directly to your servers.

## Thanks to our local suppliers:

Bristol Brewing Company  
Aspen Baking Company  
Raquelitas Tortillas  
Polidori Sausage  
Ranch Foods Direct





## **MAKING IT BETTER TO BE THERE®**

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at more than 300 premier sports, entertainment, and convention venues worldwide. From Super Bowl 50, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.

