




BEAVER RUN
RESORT & CONFERENCE CENTER

One-Hour Receptions

Platinum Reception Hors D'Oeuvres

Your reception includes an international cheese display, a rainbow of tropical fruits,
Grilled vegetable antipasto, assorted breads and crackers.

In addition, please choose **five** items from the following selections:

Coconut Shrimp

Crispy fried shrimp coated in coconut and served with Thai chili sauce

Prosciutto Wrapped Asparagus

Thinly sliced Italian ham around fresh asparagus with boursin cheese

Crab Claws on Ice

Served with cocktail sauce and lemon

Smoked Salmon Turnovers

Hot smoked salmon with cream cheese in crispy puffed pastry

Crab Stuffed Mushrooms

Large mushroom caps filled with snow crab and broiled with herb butter

Shrimp Money Bag

Shrimp, peas, and water chestnuts in a light and crispy wrapper, gathered with a thin seaweed tie

Beef Tenderloin Canapés

Thinly sliced beef tenderloin with horseradish, red onion and cornichons

California Roll

Seasoned sushi rice rolled in Nori seaweed with avocado, sriracha and snow crab,
served with soy, wasabi and pickled ginger

\$37 per person

Ice Sculptures are a great way to add elegance to your reception. Prices start at \$300.

All prices are inclusive of taxes, gratuity and resort fee.

Gold Reception Hors D'Oeuvres

Your reception includes a domestic cheese display, a starburst of fresh fruit, vegetable crudités, assorted breads and crackers.

In addition, please choose **four** items from the following selections:

Greek Spanakopita

Crisp phyllo dough filled with spinach, onions and feta cheese

Caprese Saté

Skewered pear tomatoes, buffalo mozzarella drizzled with extra virgin olive oil, balsamic vinegar, cracked black pepper and fresh basil

Vegetarian Spring Rolls

Paper-thin pastry folded around spicy vegetables, served with hot mustard and Thai sweet chili sauce

Mini Chicken Cordon Bleu

Breaded chicken stuffed with Swiss cheese and ham, fried crisp

Roasted Red Pepper Pinwheels

Soft basil tortilla rolled with pimento cream cheese

Prosciutto Wrapped Asparagus

Thinly sliced Italian ham around fresh asparagus with boursin cheese

Southwest Chicken Empanadas

Medium spicy chicken in pastry with cilantro and New Mexico chilies served with fresh pico de gallo

Grilled Focaccia Bread

With roasted peppers, fresh mozzarella and Pesto

\$30 per person

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The following appetizers are available ala carte to enhance your reception.

Hors D'Oeuvres

Cold Selections

Per 50 pieces.

Deviled Eggs

hardboiled eggs piped with our own savory filling

\$125

Stuffed Cherry Tomatoes

fresh cherry tomatoes stuffed with herb cream cheese

\$125

Bruschetta

thinly cut French bread toasted with extra virgin olive oil
and topped with garlic, roma tomatoes and capers

\$130

Finger Sandwiches

assorted breads filled with savory spreads

\$125

Smoked Salmon Canapés

cold smoked salmon pinwheels on toasted French bread
croutons with red onions and capers

\$170

Jumbo Shrimp Cocktail

tiger shrimp poached and served over ice

with red cocktail sauce and lemon

\$200

Swiss Truffles

assorted milk, white and dark chocolate truffles

\$175

Mini Fruit Tarts

flaky sweet crust with pastry cream topped

with fresh fruit and apricot glaze

\$170

Assorted Cheesecake Bites

raspberry cappuccino, chocolate swirl, strawberry, mandarin
orange with cherry and kiwi

\$210

All prices are inclusive of taxes, gratuity and resort fee.

Hors D'Oeuvres

Hot Selections

Per 50 pieces.

Add \$35 per hour, per server, for butler service.

Mini Baked Brie in Phyllo
brie cheese and raspberry in crisp phyllo dough
\$140

Mini Quiche
bite size mini quiche with spinach and cheese
\$145

Spinach Stuffed Mushrooms
boursin cheese and spinach filling in a large mushroom cap
topped with a rich mornay sauce
\$145

Buffalo Wings
spicy wings with carrots, celery sticks and bleu cheese dressing
\$130

Sesame Chicken Saté
boneless breast of chicken, soy marinade
and Thai chili sauce
\$160

Asian Beef Saté
teriyaki marinated choice beef on a wooden skewer,
toasted sesame and spicy red chili peanut sauce
\$165

Swedish Meatballs
cocktail size meatballs tossed
in mushroom sauce with sour cream
\$130

Beef Vegetable Teriyaki Kabob
tender pieces of beef, onion and bell pepper,
skewered on a 3" wooden stick and brushed with teriyaki,
served with a coconut peanut sauce
\$160

Chinese Potstickers
paper-thin dough filled with pork and vegetables,
served with hoisin sauce
\$125

*Texas Style Baby Back
Pork Ribs*
glazed with our own cranberry barbecue sauce
\$170

Scallops Wrapped in Bacon
bay scallops wrapped in smoked bacon,
served with a north woods rémoulade
\$165

Chinese Dim Sum
spring rolls, pot stickers and shrimp sew mai
with hot mustard, Thai chili and sweet & sour sauces
\$160

Crab Rangoon
the finest of crabmeat in a crispy wonton wrapper
served with hot mustard and sweet & sour sauce
\$150

Snow Crabcakes
with a peppercorn rémoulade
\$190

All prices are inclusive of taxes, gratuity and resort fee.

Hors D'Oeuvres

Mirrors and Platters

Per 50 servings.

Ahi Hawaiian

seared number one grade Ahi tuna chilled and sliced,
served with spicy chili sauce, wasabi, soy and ginger

\$300

Antipasto Platter

thinly sliced prosciutto, capicola and salami with
marinated mushrooms, kalamata olives, artichokes and
roma tomatoes

\$265

Sweet Bites

chocolate truffles, dessert bars, fruit tarts and petit fours

\$240

Smoked Fish Mirror

hot and cold smoked salmon and trout with lemon, cream
cheese, capers, red onion and lahvosh crackers

\$300

Sashimi Platter

thinly sliced raw number one grade ahi tuna, yellow tail,
salmon, served with soy, wasabi and pickled ginger

\$350

Chilled Roast Tenderloin of Beef

choice tenderloin roasted to medium rare with toast points,
hard boiled egg, minced red onion, capers, gherkins and
horseradish remoulade

\$300

All prices are inclusive of taxes, gratuity and resort fee.

Hors D'Oeuvres

Reception Stations, to enhance your reception

*Please add \$80 per hour, per chef for chef attended service

Roast Baron of Beef

impressive fifty plus pounds of Colorado beef,
slow roasted overnight, seasoned with Montreal steak
seasoning, served with au jus, horseradish sauce,
mustard, mayo and petite rolls

(serves 125)

\$725

Roast Choice Prime Rib of Beef

rubbed with our own selection of herbs and spices,
slow cooked and served with au jus,
horseradish, mustard, mayo and petite rolls

(serves 30)

\$395

Roast Tenderloin of Beef

rubbed with garlic, black pepper and salt,
seared over a hot flame then slow roasted to medium rare
served with demi glace, Dijon mustard, mayo

and petite rolls

(serves 15)

\$310

Steak Diane

(30 Person Minimum)

choice tenderloin of beef cooked to order
shallots, forest mushrooms, madeira,
dijon mustard and rich demi glace
over sourdough toast points

\$24 per guest

Taste of Thailand Station

jasmine rice in cups with your choice of
beef, shrimp or chicken,
green curry, red curry, coconut milk,
straw mushrooms, lemon grass, green onion flowers,
tricolor peppers, kaffir lime leaf, sugar,
and onion julienne

\$20 per guest

Cedar Planked Salmon

salmon fillets smoked on a cedar plank and
covered with orange, lemon and lime slices,
served with wasabi and sriracha mayo

(Serves 20)

\$310

Dijon Rubbed Honey Roast Ham

scored with dried cloves,
served with pineapple raisin sauce,
mustard, mayo and petite rolls

(serves 50)

\$270

Roast Tom Turkey

slow roasted on a bed of carrots, celery and onion,
carved to order with cranberry sauce,
mustard, mayo and petite rolls

(serves 30)

\$270

Chef Attended Sushi Bar

(50 Person Minimum)

assorted maki and nigiri sushi
california rolls, spicy tuna rolls, yellow tail
and salmon cake style sushi
made to order with wasabi, soy and pickled ginger

(approximately 10 pieces per guest)

\$33 per guest

Pasta Station

penne and tortellini pasta with
bay shrimp, grilled chicken, bacon,
Italian sausage, sundried tomatoes,
mushrooms, red onions, broccoli, fresh basil,
garlic, parmesan cheese, chili flakes,
marinara and alfredo sauces

\$19 per guest

All prices are inclusive of taxes, gratuity and resort fee.

Table Service Dinners

Prices for dinners include your choice of soup and salad, chef's selection of seasonal vegetables and freshly baked rolls with butter.

Choice of lemonade, iced tea, Starbucks coffee or tea is offered with all dinners.

Soups

Please Select One

Lobster Bisque

Creamy rich broth with chunks of lobster and dry sherry

Forest Mushroom

Sautéed wild mushrooms with shallots in a vegetarian soup

Cream of Asparagus with Crab

Smooth pureed vegetable soup lightly creamed and garnished with crab

Vegetarian Minestrone

Onions, potatoes, white cabbage, spinach, Swiss chard in a light tomato base

Potato and Leek Soup

Crème fresh and chives

Essence of Forest Mushrooms

Covered in puff pastry

Salads

Please select one

Baby Greens

Pear tomatoes, rustic French bread toast points, English cucumber and raspberry vinaigrette

Colorado Rainbow

Cucumber, carrots, tomato, Belgian endive, radicchio and rainbow of peppers toasted walnut vinaigrette

Hearts of Romaine Salad

Focaccia croutons, shaved Romano cheese, roma tomatoes, kalamata olives sun-dried tomato vinaigrette

Composed Garden Salad

Mixed greens, ripe tomato, cucumbers, carrots, Belgian endive, radicchio and peppercorn ranch dressing

Heirloom Tomato & Mozzarella

romaine lettuce and balsamic vinaigrette

All prices are inclusive of taxes, gratuity and resort fee.

Entrées

You may select up to two (2) entrées. The highest price will be charged for all entrées.
You are responsible for providing your guests with color-coded cards denoting their choice of entrée.

Herb Encrusted Colorado Rack of Lamb

Dijon mustard, herbs de province, minted California merlot sauce, lingonberries,
crème fraiche mashed potatoes
\$80 per person

Hudson Valley Orange Duck

Marinated half duck served with a Grand Marnier orange sauce
blended wild rice, fresh chervil and segments
\$67 per person

Chicken Cordon Bleu

Breast of chicken lined with prosciutto ham, fontina cheese and Dijon mustard lightly breaded,
wild mushroom risotto, boursin cream sauce
\$62 per person

Filet Mignon

Center cut choice beef tenderloin, grilled shiitake demi glace, duchesse potatoes
\$71 per person

Cedar Planked Atlantic Salmon

Grilled salmon fillet, chervil butter, lemon oil, saffron rice pilaf served on a smoking cedar plank
\$62 per person

Portobello Mushroom Napoleon

Portobello marinated in balsamic vinegar, broiled with fresh herbs, Arborio timbale roasted red peppers,
sun-dried tomato pesto
\$54 per person

Asian Pork Tenderloin

marinated pork tenderloin, lemon grass-ginger teriyaki glaze,
braised baby bok choy and cucumber kimchi
\$63 per person

All prices are inclusive of taxes, gratuity and resort fee.

Duets

Surf & Turf

Medallion of beef tenderloin and cold water lobster tail

Dauphinoise potatoes, forest mushroom demi glace, herb compound butter

\$87 per person

Grilled Salmon and Pepper Encrusted Beef Tournedo

Potatoes au gratin, lemon beurre blanc rosemary demi glace

\$75 per person

Pan Seared Elk and Lamb Chops

Ligonberry glaze, blended wild rice pilaf

\$86 per person

Basil Stuffed Chicken Breast and Crab Stuffed Shrimp

Saffron rice pilaf, sun-dried tomato sauce and roasted red pepper butter sauce

\$64 per person

All prices are inclusive of taxes, gratuity and resort fee.

Appetizers

Appetizers or Intermezzo's are an elegant way to enhance your evening.

Shrimp Cocktail

Poached jumbo shrimp with red cocktail sauce, lemon and fresh parsley

\$11 per person

Fresh Hot Smoked Salmon

House smoked with fresh herbs, cream cheese, lemon, capers and red onion

\$8 per person

Pancetta Wrapped Jumbo Scallops

Pan seared, wilted arugula, grape tomato relish

\$16 per person

Ahi Tuna

Sesame seared #1 yellow-fin tuna wasabi and siracha aioli, pickled ginger and soy sauce

\$13 per person

Cannelli Bean and Rosemary Bruschetta

Sun-dried tomatoes, ciabatta bread, extra virgin olive oil and balsamic reduction

\$7 per person

Intermezzo

Please select one

Mango Sorbet

Lemon Sorbet

Raspberry Granita

Blood Orange Granita

\$4 per person

All prices are inclusive of taxes, gratuity and resort fee.

Platinum Buffet Dinner

Minimum of 50 Guests

King Neptune's Seafood Display

**Chef Attended Shrimp Scampi Station*

Jumbo shrimp sautéed with shallots, garlic and white wine served over penne pasta

Crab Claw Cocktail with horseradish cocktail sauce

Spanish Paella with lobster, clams, chicken, pork, ham and chorizo

Whole Poached Atlantic Salmon

minced red onion, lemon, cream cheese, lahvosh crackers

Garde Manger's Salad Station

Fresh Mozzarella sliced with grilled asparagus and roma tomatoes

Artichoke, Kalamata Olive Pasta Salad,

Salad bar with mixed baby greens, grape tomatoes, olives, shredded cheese, croutons,

Mushrooms, bacon bits, Maytag bleu cheese dressing, walnut vinaigrette

and peppercorn ranch dressings

**Chef Carved Choice Prime Rib of Beef*

Slow cooked to perfection with Dijon mustard, mayo, au jus, horseradish

Roast New Potatoes, Medley of Garden Vegetables

Grilled Fillet of Salmon

Marinated in orange, lemon and lime juice, served with herb compound butter

Chicken Piccata

Breast of chicken lightly dusted with fresh herbs, white wine lemon and capers

\$76 per person

**Chef fee of \$80 per hour per chef for chef-attended service*

All prices are inclusive of taxes, gratuity and resort fee.

Gold Buffet Dinner

Minimum of 50 Guests

Smoked Fish Mirror

Atlantic Salmon; House smoked with red onions, capers, cream cheese, gherkins, lemon and lahvosh

Cheeses of the World

A selection of imported and domestic cheeses to include; brie, Danish bleu, port salute, smoked cheddar, Swiss, boursin, bonbel and others with grapes, berries and crackers

Vegetable Crudités

An assortment of fresh carrots, celery, broccoli and marinated mushrooms combined with olives, pickled vegetables and cherry tomatoes with our own white bean hummus and Parmesan ranch dip

Salad Station

Beefsteak tomato, shaved red onion, cucumbers, carrots, ranch and herb vinaigrette dressings
Bacon potato salad, pasta salad and Waldorf salad

Grilled Breast of Chicken

Multi color pepper and grilled onions

**Chef Carved Baron of Beef*

Mushroom demi glace and turned red potatoes

Sautéed Rocky Mountain Red Trout

with garden vegetables

\$63 per person

*Chef fee of \$80 per hour per chef for chef-attended service

All prices are inclusive of taxes, gratuity and resort fee.

Brunch Menu

Minimum of 50 Guests

Breakfast juices to include orange, tomato, cranberry, and apple

Pastry Chef's Assorted Breakfast Pastries

Muffins, breakfast breads, Danish and bagels

butter, jams and cream cheese

Scottish smoked lox with cream cheese, red onion, roma tomatoes and capers

International Cheese Mirror

Lahvosh crackers, grapes and berries

Asparagus, Fresh Mozzarella, Roma Tomato Platter

Balsamic reduction and extra virgin olive oil

Starburst of Fruit Mirror

Yogurt dipping sauce

Cheese blintzes with fresh blueberries

Hickory smoked bacon and fennel sausage links

Scrambled eggs

Chicken Chasseur

Hunter's chicken breast with tomatoes, mushrooms, shallots, white wine and roasted potatoes

Crab Stuffed Rainbow Trout

Cardinal sauce, wild rice pilaf and garden vegetables

\$50 per person

**add an Omelet Station for \$5 per person or a Chef Carved Prime Rib for \$5 per person*

**add \$80 per hour, per chef, for chef-attended service*

All prices are inclusive of taxes, gratuity and resort fee.

Cocktails

Sponsored Hourly Receptions

First Hour \$14.50 per guest Each Additional Hour \$11.25 per guest

Whether you choose a Sponsored Reception or Cash Bar, \$150.00 per bar, per bartender, per hour of revenue must be generated; otherwise, the difference will be billed.

One Bartender suggested per 100 guests

Sponsored Receptions

Sponsored bars are priced per drink poured.

Premium Brands	\$6.75
Top Shelf Brands	\$8.00
Premium Wines	\$6.75
Domestic Beer	\$5.00
Imported and Micro Brews	\$6.00
Premium Liqueurs start at	\$8.75
Sodas	\$3.50

Cash Bar

For any group desiring their guests to pay for each drink.

Sales tax included. Gratuity not included.

Premium Brands	\$5.50
Top Shelf Brands	\$6.50
Premium Wines	\$5.50
Domestic Beer	\$4.25
Imported and Micro Brews	\$4.75
Premium Liqueurs start at	\$6.75
Sodas	\$2.50

Banquet Liquor List

Premium Well

Svedka Vodka
Tanqueray Gin
Bacardi Light Rum
Jim Beam Bourbon
Canadian Club Blended Whiskey
Dewars Scotch

Top Shelf

Absolut Vodka
Bombay Sapphire Gin
Captain Morgan Rum
Patron Silver Tequila
Jack Daniels Sour Mash Whiskey
Crown Royal Blended Whiskey
Johnnie Walker Black

Premium Liqueurs

Baileys Irish Cream
Kahlua
Grand Marinier
Amaretto di Saronno
Frangelico

Keg Beer

Domestic	\$360.00
Imported or Micro Brews	\$495.00

All prices are inclusive of taxes, gratuity and resort fee.

Wine List

Our House Wine is Tarrica for \$30.00 per bottle

Chardonnay

- Kendall-Jackson Vintner's Reserve, California \$37.00
- Toasted Head, California \$38.00
- Santa Barbara Winery, Santa Barbara \$46.00
- La Crema, Sonoma Coast \$52.00
- Sonoma Cutrer Russian River Ranches, Sonoma \$61.00

Other Great Whites

- Ecco Domani Pinot Grigio, Italy \$30.00
- Wattle Creek Sauvignon Blanc, Mendocino \$33.00
- Ménage A Trois White Blend, California \$36.00
- Detonation Riesling, Germany \$37.00
- Calistoga Sauvignon Blanc, Calistoga \$46.00

Sparkling Wine and Champagne

- Korbel Brut \$38.00
- Piper Sonoma Blanc de Noirs, Sonoma \$45.00
- Veuve Clicquot, France \$190.00

Merlot

- Echelon, California \$35.00
- Blackstone, Napa Valley \$46.00

Cabernet Sauvignon

- Hess Select, California \$41.00
- Liberty School, Paso Robles \$37.00
- Geyser Peak, Alexander Valley \$59.00

Other Great Reds

- Rabbit Ridge Zinfandel, Sonoma County \$32.00
- Renwood Zinfandel, Amador \$37.00
- F. Coppola Claret, California \$47.00
- Airlie Pinot Noir, Willamette \$52.00

Colorado Wines

- Stoney Mesa Merlot \$32.00
- Carlson Vineyards Riesling \$36.00
- Grand River Cabernet Sauvignon, Grand Valley \$47.00
- Grand River Viognier, Grand Valley \$53.00

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Notes