

# *HOLIDAY INN DENVER LAKEWOOD*

## *HOLIDAY MENU*



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HOLIDAY INN DENVER LAKEWOOD  
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***Holiday Inn***

DENVER LAKEWOOD

# HORS D' OEUVRE RECEPTION

## **The Classic \$18.00 Per Person**

### **Assorted Cold Canape to Include:**

Roasted Green Chile, Piñon, Queso Crema and Fresco with Lime Tortilla Crisps

Cream Cheese Stuffed Cherry Tomato's

Classic Devilled Eggs

Ham, Cream Cheese and Lingonberry Pinwheels

### **Assorted Hot Canape to Include:**

Pork Egg Rolls with Szechuan and Teriyaki Dipping Sauces

Mini Quiche

Mini Black Bean and Chicken Burritos with Salsa

Mozzarella Sticks with Marinara and Garlic Butter

Festive Displays featuring premium Domestic Cheeses, Orchard Fruits, and Vegetable Crudit 

## **Alpine Colorado \$22.00 Per Person**

### **Assorted Cold Canape to Include:**

Maple Glazed Ham and Gruyere on Mini Rosemary-Buttermilk Biscuit

Sesame Crusted Tuna on Potato Waffle with Wasabi Cream

Goat Cheese and Sundried Tomato Bruschetta with Balsamic Syrup

Salami Coronet Stuffed with Roast Pepper Cream Cheese

### **Assorted Hot Canape to Include:**

Smoked Short Rib and Smoked Beef Quesadillas with Guacamole and Ranchero Salsa

Coconut Shrimp with Sweet and Sour

Mini Sausage Calzone with Marinara

Festive Displays featuring premium Domestic and Imported Cheeses, Orchard Fruits, Vegetable Crudit s with Garnishment and Condiments. Cheese Fondue with Baguette for dipping.

*Food, Beverage and Audio Visual prices are subject to 7.5% sales tax and 20 % Service Charge Room Rental subject to 3% tax*

# HORS D' OEUVRE RECEPTION

## **The Rocky Mountain Summit \$28.00 Per Person**

### **Assorted Cold Canape to Include:**

Smoke Prime Rib of Beef and Horseradish  
Cream Bruschetta

Cherry Tomato Stuffed with Marinated  
Mushroom and Artichoke Salad

Pear Stuffed with Cream Cheese and  
Pecan

### **Assorted Hot Canape to Include:**

Maryland Crab Cake with Lemon Aioli  
and Tartar Sauce

Petite Beef Tenderloin Wellington with  
Sauce Forrestier and Dijon Cream

Mini Braised Pork Tamale with Ancho  
Chile and Jalapeno Cream Sauce

Chicken Satays with Spicy Cashew Curry

Display Featuring: Crab, Smoked Salmon Shrimp, and Scallops with Cocktail  
Sauce and Garnishments; Premium Domestic and Imported Cheeses, Orchard  
Fruits, and Vegetable Crudit 

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## BUFFETS

### **Taco Bar Buffet \$25.00 Per Person**

**Navajo Taco Bar Featuring: Chicken Tinga, Carne Asada and Pork Chile Verde. Toppings to include; Ají Amarillo Cabbage Slaw, Corn, Red and Green Salsas, Cheddar, Monterrey Jack and Queso Fresco Cheeses, Shredded Lettuce, Sliced Radishes, and Assorted Condiments. Served with “Warm Four Corners” Potato Salad and Mixed Green Salad.**

**Dessert Choice (Choose Two): The Cookie Christmas Tree, Yule Log, Chocolate Fondue or Assorted Petit Desserts**

**Buffet Includes: Artisan Bread and Butter Presentation, Coffee, Decaf and Iced Tea**

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# BUFFETS

## Colorado Rockies Holiday \$30.00 Per Person

### Salads (Choose Two)

Mixed Greens Tossed with Apple and Dried Cranberries. Choice of Dressing to include: Ranch, Cranberry-Balsamic and Green Apple Herb.

Baby Spinach, Candied Walnut, Blueberry and Red Onion. Blueberry Vinaigrette Dressing

Red and Green Romaine Lettuce, Garlic Crouton and Parmesan with Creamy Parmesan Romano Dressing

### Entrees (Choose Two)

Roast Turkey with Cornbread Dressing, Giblet Gravy and Sweet Peas

Slow Braised Beef Pot Roast with Roasted Vegetables and Pan Gravy

Herb Crusted Salmon with Garlic-Rosemary Cream and Green Beans

Baked Three Cheese Lasagna with Winter Squash, Parmesan Cream and Marinara

Chicken Piccata in Lemon Caper Butter, Fresh Steamed Broccoli and Saffron Risotto

Roast Pork Loin with Apples and Calvados, Braised Red Cabbage and William Potatoes

Dessert Choice (Choose Two): The Cookie Christmas Tree, Yule Log, Chocolate Fondue or Assorted Petit Desserts

Buffet Includes: Artisan Bread and Butter Presentation, Coffee, Decaf and Iced Tea

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## **BUFFETS**

### **Santa Fe Holiday \$32.00 Per Person**

#### **Starters (Choose Two)**

Mixed Greens tossed with Apple and Dried Cranberry and Garnishment. Dressings to include: Ranch, Cranberry-Balsamic and Green Apple Herb.

San Luis Chop Salad- Red and Green Romaine Lettuces, Roast Corn and Roasted Green Chiles, Pine nuts, Red Onion, Black Beans, Grape Tomato, and Cilantro Lime Vinaigrette

Avocado, Orange, Grapefruit and Jicama Salad with Citrus Mint Dressing

Baja Shrimp Cocktail- Large Gulf Shrimp with Spicy Tomato Sauce - Additional \$2 Per Person

#### **Entrees (Choose Two)**

Petit Sirloin Steak Adobada with Ancho Chile Demi, Winter Squash Gratin and Garlic Roasted Red Potatoes

Trout Veracruzano with Spanish Rice and Roasted Vegetables

Christmas Enchiladas (Sundried Red Chile Puree, Monterey Jack, Sharp Cheddar Cheese and Queso Fresco) with Roasted Corn

Roast Marinated Pork Tenderloin – Roasted Garlic Avocado Cream Sauce, Saffron Cauliflower and Chipotle Mashed Potatoes

Broiled Salmon Steak with Green Chile Risotto, Roasted Peppers

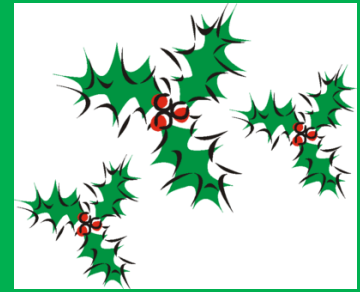
Tamale Stuffed Chicken Breast with Santa Fe Street Corn on the Cob

Taos Posole Rojo with Tortillas and Appropriate Condiments

Dessert Choice (Choose Two): The Cookie Christmas Tree, Yule Log, Chocolate Fondue or Assorted Petit Desserts

Buffet Includes: Artisan Bread and Butter Presentation, Coffee, Decaf and Iced Tea

# PLATED OPTIONS



**\$27.00 Per Person**

**Identifying Place Cards for Each Guest (Choose 3)**

- **Apple Cider Braised Pork Tenderloin with William Potato and Red Cabbage**
- **Petit Angus Sirloin with Bavarian Onion, Scampi Stuffed Baked Potato and Roast Garlic Demi Glace**
- **Roast Chicken “Diavolo” with Roast Carrots, Herb Potato and Sherry Au Jus (Slightly Spicy)**
- **Grilled Salmon with Confetti Rice and Melted Leeks and Almonds**
- **Campfire Style Smoked Brisket of Beef with Corn Pudding and Cowboy Beans**
- **Pan Fried Chicken Breast with Red Eye Gravy, Bread-Scallion Dumpling**

**Dessert Choice (Choose Two): The Cookie Christmas Tree, Yule Log, Chocolate Fondue or Assorted Petit Desserts**

**Entrees Served with: Mixed Green Salad, Chef’s Choice Vegetable, Artesian Breads and Butter, Coffee, Decaf, Iced Tea**

# WINE AND SPIRITS

## SPIRITS

- Well Brands \$5.00 Per Drink
- Call Brands \$6.00 Per Drink
- Premium Brands \$7.00 Per Drink

## BEER

- Domestic Bottled Beer \$5.00 Per Bottle
  - Import Bottled Beer \$6.00 Per Bottle
- Keg Beer Available Upon Request**

## CHAMPAGNE

- Wycliff Champagne \$24.00 Bottle
- Sparkling Non-Alcoholic \$18.00 Bottle
- Champagne Punch \$45.00 Bowl  
Red or White Serves 25

## WINE

Canyon Road Chardonnay \$5.50 Glass  
\$21.75 Bottle

Canyon Road White Zinfandel \$5.50 Glass  
\$21.75 Bottle

Canyon Road Pinot Noir \$5.50 Glass  
\$21.75 Bottle

Canyon Road Pinot Grigio \$5.50 Glass  
\$21.75 Bottle

**Specialty Wines Available Upon Request**

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