

ELKHORN

Catering & Conference Center

Dinner Package Upgrade Options

Ice Sculptures

Silk Floral Centerpieces for your Dinner Tables

Decorative Mirrors and Candle Arrangements

Additional Appetizers (Jumbo Shrimp, Fresh Fruit)

Additional Desserts (Tarts, Eclairs, Petite Fours)

Freshly Baked Cakes

Open Bar

Butler Service of Hors d'oeuvres

Dinner prices include the room for 3 hours, service charges, and linens.
Price also includes set-up and clean up for on premise events.

For further details and pricing information, contact your catering manager

Monday - Friday 8 am - 4:30 pm

719.576.6646

Fax: 719.524.1336

Prices are subject to change each January 1st.

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Vegetable & Starch Listing:

The following vegetables and starches are available for
all served luncheons, dinners or seated buffets.

Select One of Each:

Vegetables

Green Bean Almondine

Green Beans with Bacon and Onions

Sweet Garden Peas with Pimento

Baby Carrots with Honey Glaze

Seasoned Cut Corn

Corn O'Brien

Mixed Italian Vegetables

Corn on the Cobb

Broccoli - Parmesan or Hollandaise (\$1.10 p.p. extra)

Starches

Baked Potato with Butter & Sour Cream

Oven Brownd Potatoes

Roasted Red Potatoes

Garlic Mashed Potatoes

Linguini Marinara

Buttered Noodles

Rice Pilaf

Long Grain White & Wild Rice

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Seated Dinners

Seated Dinners listed are assembled as a guide for easy selection and convenience. If you have a favorite dish we will make every effort to provide it for you. Seated Dinners are for a three-hour duration. If additional time is required for ceremonies, etc. the overtime charge is \$ 150.00 per hour.

If light hors d'ouevres are desired, please consult with our catering office for suggestions.

At the Elkhorn, our entree price does include service/gratuuity charges for all on-premise events. Your dinner selection also includes warm rolls and butter, our freshly brewed specialty coffee and tea, as well as your choice of one appetizer or salad, and a vegetable and starch item.

Choose One Entrée:

The Menu is the same for all guests.

Group I - \$12.95

Filet of Chicken Mesquite
Lemon Pepper Chicken
BBQ Beef Brisket
Baked Cod Filet
Teriyaki Chicken

Group II - \$14.95

Pan Fried Schnitzel
Beef Tips with Wine Sauce
Veal Parmesan
Pepper Steak
Roast Pork Loin with Chutney Glaze

Group III - \$16.95

Chicken Kiev
Rocky Mountain Trout
New York Sirloin
Chicken Stuffed with Broccoli

Group IV - \$18.95

Beef Rib-eye with Coconut Shrimp
Broiled Halibut

Group V - \$20.95

Glazed Salmon with Coconut Shrimp
Prime Rib of Beef Au Jus
Chicken Cordon Bleu
London Broil
Roast Cornish Game Hen stuffed with Rice

Group VI - \$22.95

Grilled Atlantic Salmon with Dill Sauce
Filet Mignon with sauce Béarnaise
Sliced Beef Tenderloin with Burgundy Sauce

Dinner prices include service charges, linens, set-up and clean up for on-premise events.

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Appetizers & Salads

Select One Appetizer or Salad:

Mixed Green Salad with our House Dressing

Fruit Cup

Fruit & Cottage Cheese Salad

Caesar Salad (\$.75 p.p. extra)

Melon (in season - \$1.00 p.p. extra)

Shrimp Cocktail (\$5.95 p.p. extra)

Tomato & Artichoke Marinade (\$1.25 p.p. extra)

Soup (Maximum 100 persons - \$.75 p.p. extra)

Chicken Noodle

Baked Potato

California Medley

Tomato Florentine

Desserts

Fruit Pie (Apple, Cherry) \$2.25

Rainbow Sherbet \$1.95

Chocolate Mousse \$2.25

Strawberry Shortcake \$2.50

Ice Cream (Vanilla or Chocolate) \$1.95

New York Cheesecake \$3.00

Carrot Cake \$2.50

Fruit of the Forrest Pie \$2.95

Coconut Cream Pie \$1.95

Pecan Pie \$1.95

Pumpkin Pie \$1.95

Sweet Potato Pie \$1.95

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Buffet Dinner

\$16.95

Buffet Dinners will be arranged for a minimum of 75 persons. This is an excellent choice for the Host who desires variety. For more options, please consult with our catering office. Your buffet dinner also includes warm rolls and butter, and our freshly brewed specialty coffee and tea.

Choose One Item From Each Group:

Group I:

Garden Salad with House Dressing

Group II:

Chicken Mesquite
Lemon Pepper Chicken
Country Fried Chicken
Teriyaki Chicken
BBQ Spare Ribs
Cajun Catfish

Group III:

BBQ Beef Brisket
Beef Lasagna
Swedish Meatballs
Beef Tips with Wine Sauce
Shrimp Creole
Carved Top Round of Beef (\$2.00 p.p. extra)

Group IV:

Red Bliss Potatoes
Potatoes Au Gratin
Rice Pilaf
Long Grain White Rice
Buttered Noodles

Group V:

Green Bean Almondine
Honey Glazed Carrots
Buttered Broccoli
California Medley
Peas & Carrots
Corn on the Cobb

Group VI:

Potato Salad
Pasta Vinaigrette Salad
Macaroni Salad

Group VII:

Assorted Fruit Pies
Freshly Baked Cakes
Fruit Cobbler (\$1.00 p.p. extra)

Dinner price includes service charges for all on-premise events.

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