



BROADMOOR WORLD ARENA & PIKES PEAK CENTER

EVENT CATERING MENU

2021-2022

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 experiences.

This season, our catering menu features several 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 Sodexo Live'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

Kyle Kovalik, General Manager
Sodexo Live at The Broadmoor
World Arena & Pikes Peak Center
719.477.2171
kyle.kovalik@centerplate.com

SODEXO LIVE COMMITMENT TO QUALITY

Our meticulous quality assurance programs ensure we have the right systems and people in place to deliver the outstanding results our hosts seek. We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others.

Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees. Our catering menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, hummus and carved-to-order roasted turkey, fish and lean meats.

All of our menus were carefully crafted by Executive Chef Michael Zeiter. Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and catered to your specific needs. We solicit event organizers to determine the best selections and special options for their guests. We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish.

We look forward to serving you





Pikes Peak Center
190 South Cascade Avenue
Colorado Springs, Colorado 80903



The Broadmoor World Arena
3185 Venetucci Boulevard
Colorado Springs, Colorado 80906

CONTACT INFORMATION

Asia Spencer
Premium Service Manager 719.477.2172 Asia.Spencer@Centerplate.com



BREAKFAST

BREAKFAST OPTIONS

CONTINENTAL BREAKFAST

All Continental Breakfasts are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Pitchers of Iced Water

CONTINENTAL BREAKFAST- \$16.00

Assorted Individual Bottled Fruit Juices, Local Freshly Baked Breakfast Pastries, Danish, Muffins and Bagels

PREMIUM CONTINENTAL BREAKFAST \$18.00

Assorted Individual Bottled Fruit Juices Local Freshly Baked Breakfast Pastries, Danish, Muffins and Bagels Served with Butter, Preserves and Cream Cheese Farm Fresh Sliced Seasonal Fruit and Berries

ENHANCE YOUR CONTINENTAL BREAKFAST-

ENGLISH MUFFIN BREAKFAST SANDWICH- \$5.00

Egg and Cheese with Choice of Ham, Bacon or Pork Sausage

BREAKFAST BURRITO -\$7.00

Scrambled Egg, Chorizo, Potatoes, Cheese, Peppers, Onions and Cilantro Served with Fresh Salsa Fresca on the side

YOGURT BAR - \$5.50

Greek Yogurt with Colorado Honey, Granola, Dried Fruits, Nuts and Seasonal Berries

A minimum of 10 guests is required for these services: \$5 surcharge per person if less than 10 guests

BREAKFAST OPTIONS

BREAKFAST BUFFETS

All Breakfast Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Hot Herbal Teas, and Pitchers of Iced Water.

WESTERN SLOPE BREAKFAST BUFFET \$23.00

Farm Fresh Scrambled Eggs and Roasted Breakfast Potatoes (gf)
Hickory Smoked Bacon, Local Rome's Small Batch Artisan Sausage
Patties (gf) Assorted Individual Bottled Fruit Juices and Farm Fresh
Seasonal Sliced Fruit (gf) Local Freshly Baked Muffins, Breakfast
Breads and Pastries with Butter and Preserves

COLORADO SPRINGS BREAKFAST BUFFET- \$26.00

Denver Frittata with Ham, Onions, Bell Peppers and Cheddar
Cheese (gf) Seasonal Vegetable Frittata (gf) Roasted Fingerling
Potatoes with Caramelized Onions (gf) Honey Smoked Bacon and
Link Sausage (gf) Assorted Individual Bottled Fruit Juices and Farm
Fresh Seasonal Sliced Fruit (gf) Local Freshly Baked Muffins,
Breakfast Breads and Pastries with Butter and Preserves

ENHANCE YOUR BREAKFAST BUFFET

SOUTHWEST BENEDICT (gf)- \$8.00

(Required Two Chef Attendant per 50 Guests) Green Chili & Pepper Jack Cheese
Polenta Cake with Chorizo Sausage, Seasoned Black Beans and a Poached Farm
Fresh Egg topped with Chipotle Hollandaise, Pico de Gallo, and Cotija Cheese

BELGIUM WAFFLE STATION- \$5.50

(Required One Chef Attendant per 75 Guests) Buttermilk, Blueberry and Chocolate
Chip Waffles Served with Warm Seasonal Fruit Compote, Whipped Butter, Fresh
Vanilla Whipped Cream and Maple Syrup

FARM FRESH EGGS-TO-ORDER STATION (gf)- \$6.00

(Required One Chef Attendant per 50 Guests) Eggs, Egg Beaters or Egg Whites with
your choice of Asparagus, Peppers, Onions, Mushrooms, Tomatoes, Spinach, Bacon,
Ham, Cheddar and Swiss Cheese

A minimum of 25 guests is required for breakfast buffets: \$5 surcharge per person if less than 25 guests

BREAKFAST OPTIONS

PLATED BREAKFAST

All Plated Breakfasts are served with Family Style Fresh Fruit, Freshly Baked Breakfast Pastries, Butter, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Herbal Teas.

THE AMERICAN TRADITION (gf)- \$20.00

Farm Fresh Scrambled Eggs, Applewood Smoked Bacon, Herb Roasted Breakfast Potatoes, Parmesan Baked Roma Tomato & Blistered Asparagus

THE SOUTHWEST BREAKFAST (gf)- \$21.00

Farm Fresh Scrambled Eggs with Roasted Green Chilies and Pepper Jack Cheese, Chorizo Sausage Links and Southwest Potatoes with Peppers and Onions Salsa Fresca served Family Style

CHICKEN & WAFFLES- \$21.00

Fresh Belgium Waffles with a Crispy Chicken & Sweet Potato Hash, Blistered Asparagus & Fresh Farm Scrambled Eggs, Served with Warm Blackberry Maple Syrup

A LA CART BREAKFAST ADD-ONS

SUPER FOOD YOGURT PARFAIT (gf)- \$3.75

Gluten Free Muesli, House made Flax Seed Granola, Chia Seed, Greek Yogurt & Fresh Berries

SAVORY OATMEAL BOWL (gf) -\$6.00

Steel Cut Oatmeal with Crispy Brussels Sprouts, Sautéed Mushrooms, Roasted Butternut Squash with Cage Free Eggs & Crispy Shallots



A LA CARTE

A LA CARTE BEVERAGES

HOUSE COFFEE OR ASSORTED LOCAL TEATULIA TEA (gallon)- \$30.00

Freshly Brewed Coffee or Decaffeinated Coffee or
Selection of Hot Teas

ASSORTED JUICES (gallon)- \$30.00 Orange, Cranberry and Grapefruit

LEMONADE (gallon)- \$25.00

FRESH BREWED ICED TEA (gallon)- \$25.00

INDIVIDUAL BOTTLED FRUIT JUICES- \$3.00 Orange, Apple, Cranberry and Ruby Red Grapefruit

BOTTLED WATER- \$3.00

PERRIER SPARKLING MINERAL WATER- \$3.50



CANNED COKE PRODUCTS - \$3.00

INDIVIDUAL BOTTLES OF POWERADE - \$4.00

INDIVIDUAL CARTONS OF MILK- \$2.00

WATER COOLER TOWER (5 gallons/ 250 cups)- \$90.00 Cold Water – 110 Volt Power Source Required Additional 5 Gallons and Cup Replacement

WATER PITCHER (1/2 gallon)- \$5.00

KEURIG MACHINE COFFEE KIT \$150

One time set up fee of \$150.00 includes 26 K-Cups (16 regular, 5 decaf and 5 green tea) Disposable coffee cups, 2 gallons of water, creamers, assorted sugar packets, stir sticks and paper napkins Additional K Cups are \$3.00++ each (Please contact Catering Sales for additional flavors)

Beverages-Wine

PREMIUM WINE

By the glass \$9.00

By the bottle \$45.00

Pinot Grigio

Concha Y Toro – Argentina

Gentle, with a bouquet of fresh pear and Macintosh apple.

Riesling

Pacific Rim – Washington

Slightly sweet with aromas of peeled oranges and jasmine.

Chardonnay

Casillero Del Diablo – Chile

Fresh yet intense with aromas of pineapple and citrus.

Cabernet Sauvignon

Storypoint – California

Flavors of apple and pear with hints of toasted oak Storypoint cabernet rich and intense with layers of dark fruits.

Malbec

Concha Y Toro– Argentina

Bouquet of fresh red fruits and flavors of dark plum.

Pinot Noir

Casillero Del Diablo – Chile

Aromas of ripe red fruits with hints of spices and raspberry.

Cabernet

Casillero Del Diablo – Chile

A medium bodied wine with hints of plums and cherries.

Merlot

Casillero Del Diablo – Chile

Attractive accents of black plum smoke, herbs and mocha.

Red Blend

Apothic Red – California

Velvety mouthfeel with hints of rhubarb and cherry.

DELUXE WINE

By the bottle \$35.00

By the Glass \$7.00

Fetzer Merlot – California

Aromas of cranberry and chocolate.

Fetzer Cabernet Sauvignon – California

Flavors of cherry and currant slightly oaked.

Fetzer Chardonnay – California

Floral aromas with flavors of apple and pear.

Fetzer Pinot Grigio – California

Crisp and clean with aromas of tropical fruit.

Fetzer Moscato – California

Sweet but very light with hints of ripe peaches.

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

Beverages-Beer

Canned And Bottled \$8.00

Budweiser	Fat Tire
Bud Light	Beehive Honey Wheat
Miller Lite	Laughing Lab Scottish Ale
Coors Light	Compass IPA
Coors Banquet	Angry Orchard Cider
Corona	
Voodoo IPA	
White Claw	



Draft Beer By The Keg

Coors \$436.00	Fat Tire \$420.00
Coors Light \$436.00	Goat Patch Hazy IPA \$684.00
Bud \$520.00	Goat Patch Blonde Ale \$556.00
Bud Light \$520.00	Goat Patch Red Ale \$556.00
Laughing Lab Scottish Ale \$384.00	
Beehive Honey Wheat \$384.00	
Compass IPA \$384.00	

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

A LA CARTE BAKERY AND SNACKS

FRESH SLICED SEASONAL FRUIT AND BERRIES (gf) (per person)-\$5.50

WHOLE FRESH FRUIT (gf)- \$2.50

YOPLAIT YOGURT (gf)- \$3.25

ASSORTED INDIVIDUAL CEREALS AND MILK- \$5.00

FRESHLY BAKED MUFFINS (dozen)- \$43.00

Blueberry, Cranberry, Poppy seed, Oat Bran Raisin, Banana Nut and Chocolate Chip

FRESHLY BAKED BAGELS (dozen)- \$30.00

Plain, Blueberry, Everything, Cinnamon Raisin, Sesame Seed and Poppy seed
Includes Assorted Cream Cheeses & Complimentary Toaster for Event Use.

FRESHLY BAKED BREAKFAST BREADS (dozen slices)- \$43.00

Banana Nut, Carrot Nut, Blueberry and Cranberry

INDIVIDUAL QUAKER OATMEAL- \$3.00

Maple Brown Sugar and Apple Cinnamon

YOGURT COVERED PRETZELS (pound)- \$20.00

TRAIL MIX (pound)- \$16.00

ASSORTED CLIF BARS (dozen)- \$50.00

JUMBO SOFT PRETZELS (dozen)- \$35.00

Served with Mustard and Hot Cheese Dip

ASSORTED INDIVIDUAL BAGGED CHIPS- \$2.50

Potato Chips, BBQ Chips, Doritos, Cheetos and Sun Chips

POTATO CHIPS AND FRENCH ONION DIP (per person)- \$3.50

PRETZEL TWISTS (pound)- \$6.50

MIXED NUTS (pound)- \$20.00

SNACK MIX (pound)- \$12.00



A LA CARTE BAKERY AND SNACKS

QUAKER CHEWY GRANOLA BARS (each)- \$3.00

FULL-SIZE ASSORTED CANDY BARS (each)- \$3.00

INDIVIDUAL KELLOGG'S RICE KRISPY TREATS (dozen)- \$25.00

FRESHLY BAKED COOKIES (dozen)-\$25.00 1oz \$34.00 3oz
Chocolate Chip, Oatmeal Raisin and Sugar

HOUSE MADE BROWNIES AND BLONDIES (dozen)- \$35.00

PREMIUM ICE CREAM NOVELTIES (each)- \$4.00

Haagen Dazs, Butterfinger Bar, Heath Bar, Cookiewich and King
Size Drumstic

SPECIALTY BIRTHDAY CAKE (8") \$75.00

Cake Choice of: Vanilla White Cake, Chocolate Devil's Food Cake,
Carrot Cake Filling Choice of: Raspberry or Strawberry Jam
Frosting Choice of:
White Buttercream, Chocolate Buttercream, Coffee, Lemon, or
Oreo

CHEF'S CHOICE GRAZING TABLE- \$25.00

Assorted Fresh & Grilled Farm Vegetables (gf)

Local & Domestic Cheese (gf)

Cured Artisan Meats (gf) Honey Smoked Colorado
Salmon (gf)

Fresh & Dried Fruits (gf)

Toasted & Candied Assorted Gourmet Nuts

Marinated Olives & Pickled Vegetables (gf)

Assortments of Dips, Spreads & Jams

Grilled Flat Breads & Crostini's

Assorted Carr's Crackers & Lavash

LET'S TAKE A BREAK

POWER UP BREAK- \$11.00

Yogurt and Granola Parfaits, Colorado Trail Mix, Assorted Cliff Bars and Whole Seasonal Fruit

ICE CREAM BROWNIE SUNDAE BAR- \$9.00

Premium Ice Cream in Chocolate and Vanilla (gf)
Warm Chocolate Brownies and Blondies Topped with Your Choice of Chocolate or Caramel Sauce (gf) Classic Sundae Bar Toppings: Chopped Peanuts, Whipped Cream, Sprinkles and Maraschino Cherries

PICK YOUR PROTEIN BREAK- \$9.50

Hardboiled Eggs (gf) House made Trail Mix, Roasted Almonds, Pumpkin Seeds, Peanuts & Shaved Coconut (gf) Toasted Quinoa
Baby Kale & Brussel Sprout Salad Shooter (gf)
Individual Greek Yogurt (gf) Brownie Hummus & Raspberry Shooter (gf)

MILK & COOKIES- \$7.00

This updated Classic Break features Gourmet House Made Cookies and a Variety of Milk including Regular and Chocolate. Seasonal Staff Favorites
(Parties under 50 limited to the choice of four types of cookies)

BUILD YOUR OWN TRAIL MIX STATION- \$9.50

Pretzel Twists, Chocolate Candies, Peanuts, Walnuts, Sunflowers Seeds, Pumpkin Seeds, Craisins, Yogurt Covered Raisins, Mini Marshmallows, Dried Pineapple, Dried Banana Chips, Gummy Bears, Popcorn, and Granola



A minimum of 50 guest is required for this station; \$5 surcharge per person if less than 50 guests



WHAT'S FOR LUNCH

BOXED LUNCHES

TRADITIONAL SANDWICH BOXED LUNCH- \$19.00

Selection of Sandwich or Wrap with Oven Roasted Tomatoes and Fresh Crisp Lettuce

- **Turkey and Swiss Cheese**, 7-Grain Bread or Spinach Wrap with Pesto Aioli
- **Roast Beef and Cheddar Cheese** Buttermilk White Bread or Chipotle Wrap with Horseradish Aioli
- **Ham and Cheddar Cheese** Whole Wheat Bread or Wheat Wrap with Dijonaise
- **Grilled Vegetable** and Provolone Cheese Marble Rye Bread or Jalapeno Wrap with Chipotle Aioli

Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, PC mustard, mayonnaise, salt, and pepper - beverage not included

GOURMET SANDWICH BOXED LUNCH- \$21.00

• **BBQ Chicken Sandwich** Sliced BBQ Chicken Breast with Smoked Cheddar Cheese, Sliced Tomato, Grilled Red Onions and Baby Arugula with Honey Chipotle Aioli on Onion Roll

• **California Turkey Sandwich** Shaved Mesquite Turkey Breast with Applewood Smoked Bacon, Sliced Cucumber, Pickled Red Onion and Alfalfa Sprouts with Avocado Aioli on Ciabatta Roll

• **Marinated Grilled Vegetable Hoagie** Zucchini, Asparagus, Eggplant and Portabella Mushrooms with Sliced Heirloom Tomatoes, Gouda Cheese and Red Leaf Lettuce on Asiago Hoagie with Smoked French Dressing

• **Chicken Caesar Salad*** Chopped Romaine, Marinated Cherry Tomatoes, Shaved Parmesan, Marinated Grilled Chicken Breast, Croutons and Creamy Caesar Dressing

Served with an individual bag of chips, gourmet chocolate chip cookie, whole fruit, PC mustard, mayonnaise, salt and pepper - beverage not included *Salad Box Lunch comes with freshly baked roll instead of chip

VEGAN OPTIONS- \$29.50

- **Vegan Roasted Vegetable** Marble Rye bread or Spinach Wrap with House Made Vegan Aioli
- **Vegan Greek Salad** Lemon Oregano Marinated Portobello Mushroom, Chopped Romaine and Iceberg Lettuce, Marinated Cherry Tomatoes, Garbanzo Beans, Kalamata Olives, Cucumbers and Pickled Red Onions with Red Wine Vinaigrette

Served with Vegan Gourmet Cookie, whole fruit, salt and pepper - beverage not included

CHILLED PLATED LUNCHES

ASIAN SALAD

Fresh Water Crest, Chopped Romaine and Bibb Lettuce, Rice Noodle Salad with Julienne Napa Cabbage, Radicchio, Broccoli, Carrots, Red Onion, Water Chestnuts, Bamboo Shoots, Cashews and Toasted Sesame Seeds with Citrus Ponzu Vinaigrette with a choice of protein

Chicken \$21.00

Salmon \$ 23.00

Flat Iron Steak \$26.00

SOUTHWEST SALAD (gf)

Baby Spinach, Frisee, and Radicchio with a Julienne Jicama, Carrot and Red Bell Pepper Slaw, Grilled Pineapple and Mango Salsa and Crispy Tortilla Strips with Southwest Cilantro Vinaigrette with a choice of protein

Chicken \$21.00

Salmon \$ 23.00

Flat Iron Steak \$26.00

MEDITERRANEAN SALAD (gf)

Chopped Romaine, Marinated Cherry Tomatoes, Kalamata and Green Olives, Grilled Zucchini, Yellow Squash, Sliced Cucumber, Julienne Carrots, Crumbled Feta Cheese and Pickled Red Onion with Red Wine Oregano Vinaigrette with a choice of protein

Chicken \$22.00

Salmon \$24.00

Flat Iron Steak \$29.00



PLATED LUNCHES

ENTREES

PACIFIC RIM CHICKEN (gf) - \$19.00

Tamari Marinated Breast of Chicken with Grilled Pineapple and Ginger Soy Glaze, Lemongrass Steamed Jasmine Rice and Crisp Vegetable Stir

GRILLED TOP SIRLOIN STEAK (gf) - \$29.00

Grass-Fed Beef Sirloin Accompanied by Mashed Red Skin Potatoes, Brandied Green Peppercorn Demi Glaze, Spaghetti Squash, Blistered Asparagus & Roasted Baby Carrot

MESQUITE BOURBON GRILLED PORK CHOP- \$21.00

Boneless Center-Cut Pork Chop and Charred Apple Onion Demi Offered with Green Beans, Colorado Flame-Roasted Corn and Whipped Yukon Gold Potatoes

CHICKEN PICATTA (gf)- \$23.00

Lemon Marinated Breast of Chicken Accompanied by Roasted Garlic and Parmesan Risotto, Lemon Capers and Garlic Sauce with Grilled Asparagus and Oven-Roasted Herb Tomato

APRICOT & KALE STUFFED CHICKEN BREAST (gf)- \$23.00

Marinated Chicken Breast, stuffed with Apricots & Baby Kale, with Ancient Grain Pilaf, Roasted Baby Carrots & Sous Vide Heirloom Cherry Tomatoes, served with Roasted Fennel Pan Jus

ADD UPGRADE BREADBASKET- \$2.00

Fresh Baked Artisan Rolls, Sourdough, Cracked Wheat, Herb Focaccia & Dark Rye & Raisin with Lavash, Grissini, Seeded Flatbread & Assorted Crackers

MUSTARD SALMON - \$25.00

Mustard Crusted Salmon with Poached Cranberries & Roasted Gala Apple Chutney with Mushroom Faro Risotto, Fresh Broccolini, Served with Lemon Garlic Burre Blanc

ADOBE MARINATED CHICKEN (gf) - \$23.50

Adobe Roasted Chicken Breast served with Ancho Chili Chicken Demi, Green Rice, Braised Tomato Calabasitas

QUINOA STUFFED BELL PEPPER (gf) - \$21.00

Fresh Bell Peppers Stuffed with Quinoa, Black Beans, Flame Roasted Corn and Pepper Jack Cheese Served with Chipotle Pomodoro, Basmati Rice, Brussel Sprouts and Butternut Squash

ASIAN MARINATED TOFU \$21.00

Grilled Tamari Marinated Tofu Served over Yaki Soba Noodles & Crisp Stir Fry Vegetables Tossed with Sesame Peanut Sauce and Toasted Sesame Seeds

SALAD OPTIONS

BABY SPINACH SALAD (gf)-\$6.50

Tossed Baby Spinach with Grape Tomatoes, Sliced Cucumbers, Hard-boiled Eggs, Candied Pecans and Golden Raisins with Spicy Mustard Vinaigrette

CLASSIC CAESAR SALAD- \$5.50

Chopped Romaine Topped with Marinated Cherry Tomatoes, Shaved Parmesan Cheese, Olives and Croutons with Creamy Caesar Dressing

GARDEN SALAD - \$5.50

Mixed Greens, Chopped Iceberg, Tomato, Carrot, Cucumber, Cheddar Cheese, Red Onion, Bacon and Croutons with Creamy Ranch

SPRING MIX SALAD- \$6.50

Red and Yellow Pear Tomatoes, Sliced Radishes, Carrot Curls, Cucumbers, Pickled Red Onion and Home Style Croutons with Sherry Vinaigrette

SOUTHWEST SALAD (gf)- \$7.50

Fresh Chopped Romaine and Iceberg Lettuce with Flame Roasted Corn and Black Bean Salsa, Fresh Mango, Cotija Cheese, Crispy Tortilla Chips with Cilantro Lime Vinaigrette



LUNCH BANQUET

THE ITALIANO \$30.00

- Garden Salad- Spring Greens, Chopped Romaine and Slivered Red Onions with Marinated Cherry Tomatoes, Sliced Black Olives, Shredded Mozzarella Cheese (gf) and Focaccia Croutons Served with Red Wine Vinaigrette or Creamy Italian Dressing
- Baked Rotini- Al Dente Rotini Pasta Tossed with Fresh Pomodoro Sauce and Tossed with Seasonal Vegetables
- Chicken Picatta- Garlic and Herb Marinated Chicken Breast with Lemon Caper Sauce (gf) Served Over Wilted Spinach (gf)
- Sautéed Green Beans with Pearl Onions and Sea Salt (gf)
- House Rolls and Butter
- Chocolate Dipped Cannoli's and Italian Cookies (N)

THE MEXICAN FIESTA - \$22.00

- Southwest Salad - Fresh Chopped Romaine, Iceberg and Baby Spinach, Roasted Corn, Black Beans, Tomatoes, Peppers (gf) and Crispy Tortilla Strips with Ancho Chili Lime Vinaigrette
- Southwestern Vegetable Medley- Sautéed Zucchini, Yellow Squash, Roasted Peppers, Corn and Black Beans with Cilantro Lime (gf)
- Mexican Rice Pilaf
- Cheese Enchiladas- Roasted Onion, Red Enchilada Sauce, Cheddar and Pepper Jack Cheese
- Tequila-lime Marinated Grilled Chicken Fajitas with Fresh Tortillas (gf)
- Salsa Fresca, Sour Cream, Shredded Cheddar Cheese and Sliced Jalapeños
- Mexican Wedding Cookies and Cinnamon Sugar Donut Holes

SEVEN FALLS - \$39.00

- Farmers Market Salad- Fresh Romaine, Chopped Iceberg and Frisee, Tossed with Marinated Cherry Tomatoes, Cucumbers, Sliced Mushrooms and Julienne Red Bell Peppers (gf), Home Style Croutons, Shredded Cheddar Cheese and Ranch Dressing
- House Rolls and Butter
- Sweet Corn Succotash- Roasted Red and Green Bell Peppers, Edamame, Pearl Onions and Cilantro Lime Butter (gf)
- Homemade White Cheddar Mac & Cheese with Toasted Gratin Topping
- Garlic and Herb Roasted Chicken Breast, Braised Leeks, Root Vegetables with Garden Herb Jus (gf)
- Smoked Beef Brisket- BBQ Sauce, Grilled Oranges, Red Onions and Charred Red and Green Chilies (gf)
- Rocky Mountain Tarts and Blueberry Corn Cookies

**All Banquet Menus Can Also be Served for Dinner A minimum of 25 guests are required for lunch buffets; \$5.00 surcharge per person applies if minimum not met

LUNCH BANQUET CONTINUED

ASIAN LUNCH - \$21.00

- Udon Noodle Salad with Crisp Asian Vegetables and Ginger Soy Vinaigrette
- Crispy Vegetable Egg Rolls with Spicy Mustard Dipping Sauce
- Steamed Jasmine Rice with Lemongrass (gf)
- Stir Fried Vegetable Medley (gf)
- Pan Seared Orange Cashew Chicken with Sweet Onion, Green Peppers and Mandarin Oranges (gf)
- Hoisin & Ginger Marinated Tri Tip Beef with Shredded Napa Cabbage, Roasted Red Peppers & Green Onions
- Fortune Cookies and Almond Cookies

THE MANITOU SPRINGS DELI SANDWICH - \$33.00

- Garden Salad served with House Made Ranch Dressing and Vinaigrette Dressing (gf)
- Fresh Fruit Salad (gf, vegan)
- Potato Chips & French Onion Dip
- Roasted Turkey Sandwich- Sliced Turkey, Swiss Cheese, Shredded Iceberg Lettuce, Oven Roasted Tomatoes and Pesto Aioli on 7-Grain Bread
- Ham Sandwich- Sliced Ham, Cheddar Cheese, Water Crest & Oven Roasted Tomatoes with Dijonaise on Whole Wheat Bread
- Roast Beef- Sliced Roast Beef, Cheddar Cheese, Romaine Hearts and Oven Roasted Tomatoes with Horseradish Aioli on Buttermilk White Bread
- Vegetarian Wrap- Grilled Zucchini, Yellow Squash, Red Onion, Portobello Mushrooms, Sliced Provolone Cheese with Chipotle Aioli Wrapped in Spinach Tortilla
- Oatmeal Raisin, Chocolate Chip, Sugar Cookies, and Brownies
*(*Add the option to Build your own Manitou Springs Deli for an additional charge \$5.00 per Guest)*



**All Banquet Menus Can Also be Served for Dinner A minimum of 25 guests are required for lunch buffets; \$5.00 surcharge per person applies if minimum not met

LUNCH DESSERTS

NEW YORK CHEESECAKE “MARTINI”- \$7.00

Vanilla Bean Cheesecake, Seasonal Fruit, Graham Cracker Crumbs

DARK CHOCOLATE MOUSSE PARFAIT WITH FRESH BERRIES-\$7.50

Dark Chocolate Mousse, Mascarpone Whipped Cream, Oreo Crumbs, and Seasonal berries

CARROT CAKE- \$6.25

Carrot Cake, Cream Cheese Frosting, Vanilla Poached Blueberries

KEY LIME TART (N) -\$7.75

Key Lime Tart, Coconut Whipped Cream, Tequila Strawberry

VANILLA POUND CAKE (N)- \$7.50

Toasted Vanilla Bean Pound Cake, Roasted Peaches, Fresh Raspberries & Berry Sauce, Almond Mascarpone Whipped Cream





DINNER

PLATED DINNERS

SALADS, Please select one from below

ICEBERG WEDGE (gf)- \$6.50

Wedge of Iceberg Lettuce Topped with Crispy Bacon Lardons, Marinated Cherry Tomatoes and Crumbled Blue Cheese with Pickled Red Onions Served with Creamy Blue Cheese Dressing or Balsamic Vinaigrette

STRAWBERRY FIELDS SALAD (gf)- \$7.50

Fresh Crisp Mixed Greens, Sliced Strawberries, Blackberries, Raspberries, Crumbled Goat Cheese and Spiced Pecans Served with Honey Vinaigrette

RASPBERRY & SPRING PEA SALAD- \$7.00

Fresh Bibb, Frisee & Baby Arugula lettuce, with Fresh Raspberries, Spring Peas, Lemon & Herbed Crumbled Feta Cheese, Toasted Slivered Almonds & Pita Croutons, Served with Fresh Mint Vinaigrette

POACHED PEAR SALAD (gf)- \$8.00

Fresh Baby Spinach, Frisee, Poached Pears, Fresh Farm Raspberries, Candied Pecans and Shaved Manchengo Cheese Served with Apple Cider Vinaigrette

ROASTED BEET SALAD- \$7.50

Mixed Greens, Frisee and Chopped Romaine with Roasted Red and Gold Beets, Candied Pecans, Crumbled Goat Cheese and Croutons Served with Truffle Vinaigrette

PLATED DINNERS

ENTREES, Please select one from below

TRUFFLE CHICKEN (gf)- \$26.00

Thyme Roasted Chicken Breast with Wild Mushroom Mélange, White Truffle Oil, Madeira Demi-Glace, Parmesan Risotto, Grilled Asparagus and Braised Red Cabbage

CHICKEN SCALOPPINI (gf) – \$25.75

Southwestern Chicken Scaloppini, with a Roasted Poblano Pepper, Onion & Pickled Fresno Salsa, Roasted Potatoes, Toasted Cumin Green Beans, Served with Lemon & Roasted Shallot Burre Blanc

GRILLED TOP SIRLOIN (gf) -\$29.00

Grilled Top-Sirloin with Champagne Macerated Strawberries, Crumbled Feta Cheese, Boursin Mashed Potatoes & Grilled Asparagus, Served with Madeira Demi - (GF)

HORSERADISH SALMON- \$27.00

Horseradish Crusted Salmon over Lemon Beurre Blanc Sauce and Bed of Calico Rice Blend Accompanied by Roasted Tricolored Cauliflower

HOISIN BRAISED SHORT RIB- \$35.00

Slow-braised Grass-fed Short Rib Served with Scallion Sticky Rice, Baby Bok Choy and Shitake Mushrooms

VEGETABLE LASAGNA- \$23.00

Grilled Vegetable Lasagna Tower Served on Fresh Basil Pomodoro and Accompanied by Chickpea Mashed Yukon Gold Potatoes, Broccolini and Italian Braised Spaghetti Squash

QUINOA TEMPURA (gf)- \$24.00

Quinoa “Fried Rice,” Tempura Portobello Mushroom with Miso Ginger Glaze

*Add Shrimp to your entrée for the additional cost of \$16.50 *A minimum of 25 guests is required for plated dinners: \$5 surcharge per person if less than 25 guests.

PLATED DINNERS

DESSERTS

SEASONAL CHEESECAKE - \$7.00

Served with Seasonal Fruit, Berries and Fresh Whipped Cream

DARK CHOCOLATE FLOURLESS CAKE (gf) (N)- \$8.00

Macadamia Caramel Sauce and Grand Marnier & Seasonal Berry Sauce

MODERN TIRAMISU- \$7.00

Mascarpone Mousse, Espresso-Soaked Ladyfinger cake, Crispy Chocolate Pearls, Crunchy Meringues, and Blackberries

ROASTED PEAR & HAZELNUT FINANCIER (GF)- \$8.00

Roasted Pears, Orange Scented Mascarpone Cream, Hazelnut Financier Cakelet

STRAWBERRY BLUSH (GF)- \$7.00

Vanilla Mascarpone Mousse, Strawberry Center, and Gluten Free Pistachio Cake





RECEPTION

COLD HORS D'EOUVRES

Minimum order of 100 pieces per item.

All Items are priced at \$6 for individual pieces

- Miso Sesame Shrimp with Sweet Garlic Chili**
- Lobster Medallion with Papaya Relish on Brioche**
- Caprese Skewer (VEG)**
- Bocconcini Skewer (VEG)**
- Pesto Chicken with Sweet Peppers**
- Salami Coronet**
- Pesto Crab Stuffed Cherry Tomato**
- Fresh Stuffed Strawberry with Brie & Toasted Almonds (VEG)**
- Seared Beef Tenderloin on Parmesan Shortbread**



HOT HORS D'EOUVRES

Minimum order of 100 pieces per item.
All Items are priced at \$5 for individual pieces

- Peppadew Goat Cheese Popper**
- Arancini Fontina with Pomodoro**
- Assorted Mini Pizza**
- Chicken Chilito with Signature Salsa**
- Brie & Raspberry Phyllo Star**
- Beef Wellington with Red Wine Demi**
- Andouille Sausage en Croute**
- Steak & Cheese Spring Roll**
- Chicken Satay**
- Plain Beef Satay**
- Scallop in Jalapeno Bacon (GF)**
- Beef Taquito with Signature Salsa**
- Short Rib in Bacon Skewer**
- Chorizo Arepas with Chimichurri (GF)**
- Caponata Phyllo Star (VEGAN)**
- Vegetable Tikis (VEGA, GF)**



RECEPTION STATIONS

IMPORTED AND DOMESTIC CHEESE DISPLAY- \$6.00

Garnished with Seasonal Fruit, Assorted Crackers and Lavash

GOURMET MAC & CHEESE BAR- \$13.00

Elbow Macaroni with Creamy Four Cheese Sauce
Baked with Herb Gratin Topping
Shell Pasta Tossed with Rotisserie Chicken,
Applewood Smoked Bacon, Caramelized Red Onions
& Smoked Cheddar Cheese Sauce
Gemelli Pasta Tossed with Asparagus, Mushrooms,
Grilled Zucchini, Vidalia Onions and Roasted Bell
Peppers with White Cheddar Cheese Sauce Toppings
to include: Pepper Jack Cheese, Cheddar Cheese,
Parmesan Cheese, Jalapenos & Scallions

HAPPY HOUR STATION- \$18.00

Mixed Nuts (gf) Fresh Vegetable Crudité
with Hummus (gf)
Jumbo Soft Pretzels with Mustard
Beef Taquitos with Salsa
Jalapeno Poppers
Cheeseburger Spring Rolls with Chipotle
Ketchup
Buffalo Chicken Wontons with Ranch & Blue
Cheese

WING BAR- \$17.00

Spicy Cajun Snack Mix
Celery & Carrot Sticks (gf) Ranch & Blue
Cheese Dressing (gf)
Asian Glazed Pork Wings
Traditional Buffalo Drumettes (gf)
BBQ Wingettes
Crispy Boneless Wings with Garlic and
Parmesan

NACHO STATION- \$7.50

Tequila Lime Marinated Chicken (gf),
Zesty Poblano Queso Blanco (gf), Yellow
Corn Chips (gf), Sliced Jalapenos, Sour
Cream, Diced Red Onion, Diced Tomato
and Flame Roasted Salsa (gf)
ADD CHILE CON QUESO-Local Chorizo
Sausage and Roasted Fresno Chilies-
\$3.00
ADD GUACAMOLE (gf)- \$2.00

RECEPTION STATIONS CONTINUED

DIP STATION- \$9.00

Artichoke and Spinach Dip, Roasted Cauliflower & White Cheddar Dip, Blue Crab Dip Buffalo Chicken Dip, Traditional Hummus and Roasted Red Pepper Hummus Accompanied with Fresh Tortilla Chips, Pita, Crostini, Grilled Flat Breads, Lavash, Grissini and Crackers

CHILI BAR- \$7.00

Buffalo and Bean Chili, Pork Green Chili, White Bean Vegetable Chili with Assorted Toppings to include: Shredded Cheddar and Jack Cheese, Diced Red Onion, Jalapenos, Sour Cream, Oyster Crackers, Lime Wedge & Chopped Yellow Onion and Cilantro

SLICED SEASONAL FRUIT AND BERRIES DISPLAY- \$6.00

COLD SHRIMP DISPLAY (gf)- \$16.00

**Butter Poached Jumbo Shrimp with Fresh Lemon Wedges
House made Cocktail Sauce, Mango & Jalapeno Salsa
(*Five Shrimp Per Guest)**

FARM FRESH VEGETABLE CRUDITÉS- \$4.00

Tomatoes, Cucumber, Broccoli, Cauliflower, Bell Peppers, Celery, Carrot, Zucchini and Yellow Squash Served with Pink Peppercorn Ranch & Blue Cheese Dressing

DESSERT STATIONS

SUNDAE BAR- \$9.00

(Required One Chef Attendant per 20 Guests)

Ice Cream in Chocolate and Vanilla

Warm Chocolate Brownies and Blondies

Topped with Your Choice of Chocolate or Caramel Sauce

Classic Sundae Bar Toppings: Chopped Peanuts, Whipped Cream, Sprinkles and Maraschino Cherries

THE ROYAL TREATMENT (MINIMUM 100 PEOPLE PER ORDER)- \$15.00

An “Over the Top” Display of Fabulous Petite Custom Pastries Made by Our In-House Pastry Staff. Seasonal Petit Fors, Cream Puffs, Chocolate Truffles, Petit Gateaus, Assorted Shooters, Signature Tartlets, Artisanal Cookies & French Macarons

ICE CREAM STATION- \$7.50

(MINIMUM 100 PEOPLE PER ORDER) (Required One Chef Attendant per 20 Guests)

A classic Italian style dessert station. Vanilla ice cream, strong coffee, topped with chopped hazelnuts and chocolate shavings.

FRESH HOUSE MADE DONUTS- \$5.00

Freshly Made Warm Donut Holes, accompanied with self-served signature sauces and toppings
Sauces Include: Chocolate Sauce, Maple glaze, and Toffee Caramel Sauce
Toppings Include: Toasted Pecans, Bacon Bits, Chocolate Sprinkles

Please note these stations do not include beverages – see a la carte section for beverage options A minimum of 50 guests is required for all reception stations: \$5 surcharge per person if less than 50 guests.

CARVED TO ORDER STATIONS

FRENCH CUT BUTTER BASTED TURKEY BREAST- \$125.00

(SERVES 25 GUESTS) (gf)

Orange Cranberry Chutney and Rolls

CRACKED PEPPER CRUSTED TOP ROUND OF BEEF- \$365.00

(SERVES 50 GUESTS) (gf)

Served with Creamy Horseradish, Stone Ground Mustard and Rolls

ROTISSERIE CHICKEN - \$60.00

(SERVES 10 GUESTS) (gf)

Local Farm Chickens Slow Roasted to Perfection and Served with BBQ Crema or Lemon Herb Aioli and Hinged Rolls

SMOKED HAM- \$230.00

(SERVES 35 GUESTS) (gf)

Served with Dijonaise, Grilled Pineapple Chutney and Hinged Rolls



Prices below are per item and require a minimum of 50 guests

***All Carvings Require a Chef Attendant \$100.00++ fee per uniformed chef
Customized menu items are available for your event upon request. Please contact
your Catering Sales Representative for further inquiry.*

Catering Policies

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 seven (7) 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 Sodexo Live and may be subject to an additional fee. Sodexo Live reserves the right to make reasonable substitutions as necessary.

Billing and Cancellation

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 Sodexo Live.

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

Food and Beverage Service

Sodexo Live 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 Sodexo Live 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. Sodexo Live is responsible for the administration of these regulations. Sodexo Live requires that all alcoholic beverages be dispensed by only Sodexo Live 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.

Catering Policies Continued

Beverage Consumption and Menu Selection

Canned or bottled beverages may be purchased on a consumption basis.

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 23% 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.

Labor Fees

Culinary Service Labor: \$75 – 1 for every 25 guest.

Attended Station Banquet Service Labor: \$100.00 for every 25 guests

Bar Service Labor: \$75 for every 25 guests. This is waived if bar sales are greater than \$500 per bartender provided.

Banquet Service Labor: \$75 for every 25 guests

*In order to provide the best service possible, labor will be added to fit the needs of your guests