



CATERING MENU

For more information please contact weddings@purgatoryresort.com | (970) 759-8784



HORS D'OEUVRES SELECTIONS

Elk meatballs in smoked tomato sauce

75 pieces - \$332

Grilled artichoke cakes with an herb and lemon aioli

75 pieces - \$288

Bruschetta - cherry heirloom tomatoes, garlic, olive oil and fresh basil, crostini

75 pieces - \$237

Grilled medallions of pork tenderloin with house mustard dipping sauce

75 pieces - \$237

Caprese skewers -

fresh mozzarella, basil, and cherry heirloom tomatoes served with balsamic drizzle and extra virgin olive oil

75 pieces - \$225

Grilled sesame chicken satay with spicy peanut sauce

75 pieces - \$206

Angus beef sliders with caramelized onions and cheddar cheese

75 pieces - \$332

House smoked maple cured salmon served with capers, cream cheese, fresh parsley, lemon, and assorted table crackers

3-4 lbs - \$395

Rare tenderloin of beef crostini with pickled mushroom

75 pieces - \$300

Bacon wrapped prawns with chipotle aoli

100 pieces - \$441

Chorizo and artichoke stuffed mushroom caps

75 pieces - \$269

Jumbo shrimp cocktail

75 pieces - \$294

Mixed game grilled sausage - assorted varieties with house mustard, chipotle & BBQ

100 pieces - \$284

Seared scallops topped with apple wood bacon and chives

75 pieces - \$307

Baked brie en croute with wild berry coulis

Serves 50 people - \$189

Grilled seasonal vegetable crudites with herb dip

Serves 50 people - \$227

Imported and domestic cheese display, served with assorted fresh breads and table water crackers

Serves 50 people - \$378

Fresh cut fruit and berries display

Serves 50 people - \$284

Coconut shrimp and Thai chili sauce

\$307 - 75 pieces

Colorado ground lamb skewer with apple mint butter

\$269 - 75 pieces





DINNER

Prices quoted include iced tea and lemonade.
Dinner is served with assorted artisan rolls and butter.

Buffet:
2 salads 2 sides
2 entrees
1 Kids selection

Plated:
1 salad 2 sides
2 entrees
1 Kids selection

\$17 extra per person for duet entree.

ENTREE SELECTIONS

NEEDLES MENU

\$62 BUFFET - \$55 PLATED PER PERSON

Grilled flat iron steak, red wine-wild mushroom sauce
Lemon rosemary chicken
Pork tenderloin, bacon bourbon marmalade

SAN JUAN MENU

\$71 BUFFET - \$64 PLATED PER PERSON

Carved prime rib, au jus and horseradish cream
Petite beef tenderloin with pinot noir sauce
Pan seared salmon with mint cucumber salsa or lemon beurre blanc
Grilled Trout with roasted red pepper pineapple salsa

ROCKY MOUNTAIN MENU

\$77 BUFFET - \$69 PLATED PER PERSON

Bison tenderloin with black garlic jus
Elk medallions with wild blueberry demi glaze
Pan seared mahi mahi with palisade peach compote
Duck breast with apple glaze

CHILDREN'S MEAL

\$23 PER CHILD 14 & UNDER

Grilled chicken breast or buttermilk fried tenders with french fries and a cup of fruit

SALAD SELECTIONS

Classic caesar with shaved asiago cheese and garlic croutons

Spinach salad with warm bacon vinaigrette

Mixed greens salad with spring greens, cucumber, grape tomatoes, shredded carrots, olives, and feta with basil balsamic dressing

Purgatory salad - spring greens, sundried cranberries, goat cheese, sliced almonds
served with a raspberry vinaigrette

SIDE SELECTIONS

Herb roasted potatoes
Wild mushroom risotto
Roasted garlic mashed potatoes
Roasted seasonal vegetables with pesto
Southwestern ratatouille

Wild rice pilaf
Penne with choice of garlic basil cream sauce or
smoked sundried tomato sauce
Garlic asparagus
Potatoes au gratin



VEGETARIAN OPTIONS

Choice of one vegetarian dish for your group. If your guests have special dietary restrictions, please speak with your catering manager prior to making your selection.

VEGETARIAN LASAGNA

Zucchini, onions, ricotta, mozzarella, and basil. Choice of cream or tomato sauce

MARINATED AND SEARED TEMPEH

With charred brussel sprouts and teriyaki glaze

ROASTED SPAGHETTI SQUASH

With mushroom ragout and shaved asiago

BASIL MARINATED CAULIFLOWER STEAK

Basil, garlic, balsamic and olive oil

SOUTHWEST STYLE QUINOA STUFFED RED PEPPERS

With spicy creamed corn





PARTY OFFERINGS

BRIDAL PARTY LUNCHEON

ENGLISH TEA SANDWICHES

\$26 PER PERSON

Grilled chicken salad with grapes and pecans on brioche with butter leaf. Smoked salmon mousse and english cucumbers on sourdough with baby arugula. Grilled zucchini and roasted red bell peppers with fresh mozzarella and basil aioli on ciabatta

FRESH FRUIT & ARTISAN CHEESE BOARD

\$22 PER PERSON

Fresh cut local fruit and berries with brie cheese and lavosh crackers

CHOCOLATE COVERED STRAWBERRIES AND PETIT FOURS

\$21 PER PERSON

Long stem berries with dark chocolate ganache, assorted mini french pastries

*Add champagne for \$9 extra per person

GROOMSMEN LUNCHEON

BEEF SLIDERS

\$26 PER PERSON

Caramelized onions with cheddar cheese on a brioche bun

WILD GAME BRATS

\$24 PER PERSON

Venison with cognac and blueberries, rattlesnake and rabbit, bison with chipotle, BBQ & house mustard dipping sauce

CHARCUTERIE BOARD

\$23 PER PERSON

Thin sliced artisan salami and hams with New Mexican Hatch Chiles, assorted pickled vegetables and country olives

LATE NIGHT SNACKS

TACO BAR

\$24 PER PERSON

Sonaran spiced ground beef, grilled chicken breast, hatch green chili pork carnitas, cabbage and cilantro with house made salsa, sour cream, cotija cheese, chiles toreados, crispy corn tortilla shells, flour tortillas

CHICKEN WINGS

\$21 PER PERSON

Free range wings 3 ways, mesquite smoked barbeque, sweet chili glazed and traditional buffalo style. Served with ranch and bleu cheese dipping sauces, fresh cut carrots and celery

CHICKEN FINGERS & FRIES

\$16 PER PERSON





REHEARSAL DINNER OFFERINGS

ITALIAN BUFFET

\$38 PER PERSON

Bread sticks with balsamic and olive oil

Caesar salad with asiago and house baked croutons

Baked penne pasta with marinara and alfredo

Grilled chicken breast

Angus beef meatballs

Ratatouille

Tiramisu

SOUTHWESTERN BUFFET

\$41 PER PERSON

Chips, salsa and guacamole

Caesar salad with grilled corn and chipotle dressing

Shredded cabbage and cilantro

Pico de gallo

Green chili pork carnitas

Grilled chicken breast

Ranch style pinto beans

Spanish rice

Corn and flour tortillas

Churros with cinnamon and honey

BACK YARD BBQ

\$44 PER PERSON

Country style potato salad with smoked bacon and egg

Crisp and tangy cole slaw

Corn on the cobb

Grilled angus beef burgers with all the fixins

BBQ baby back ribs

Apple pie





ADDITIONAL OFFERINGS

WEDDING BRUNCH

\$34 Per person

Orange juice, milk, coffee and tea

Assorted breakfast breads and pastries with local jams and butter

Vanilla yogurt and blueberry flax seed granola

Fresh cut fruits and berries

Skillet browned breakfast potatoes with fresh cut herbs

Scrambled eggs with cheddar cheese

Grilled ham or sausage patties

Apple wood smoked bacon

Traditional eggs benedict

**ALL PRICES ARE SUBJECT TO 8.9% TAX
& 20% SERVICE CHARGE.**





OPEN BAR PACKAGES

Updated Oct 2022

OPEN BAR PACKAGES

With all open bar packages, a variety of domestic and local, Durango microbrew beers will be available
To eliminate waste, cans and bottles are not available at Dante's events.

BEER AND WINE RECEPTION | 4 Hours | \$37 per person
Draft Beer, House Wines

DELUXE BAR PACKAGE | 4 Hours | \$40 per person
Draft Beer, House Wines, Deluxe tier liquor selection

SUPERIOR TIER BAR PACKAGE | 4 Hours | \$43 per person
Draft Beer, House Wines, Superior Tier liquor selection

ULTRA PREMIUM TIER BAR PACKAGE | 4 Hours | \$45 per person
Draft Beer, House Wines, Ultra Premium Tier Liquor Selection

CASH BAR OPTION | \$200 per bartender
(fee will be waived should pre-tax beverage sales exceed \$800 per bartender)
Draft Beer, House Wines, liquor tier (can be customized)

TABLE SIDE CHAMPAGNE TOAST | Jaume Serra
Cristalino Brut Champagne \$32/bottle

Upgraded packages, custom bar packages or extended bar packages are available, by request.

Hosted Bars based on Consumption and/or Specialty cocktails are also available.

Special requests can be made and will be based on availability. Additional charges may apply.

***Sorry, no shots allowed with Open Bar packages.**

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BEER MENU

DRAFT BEER

The following kegs will be available for all open bars at Dante's events:

Coors Light, Blue Moon, Colorado Native Amber, Ska Brewing Hazy IPA, Ska Brewing Pinstripe

Full Draft Beer Menu:

For consumption based bars, full kegs must be ordered. The below are available by request.

Domestic Options:

Coors Light
Blue Moon
Dos Equis XX
Colorado Native
Miller High Life

Craft | Ska Brewing

(Durango, CO):
Mexican Logger (Seasonal)
Pinstripe
True Blonde Ale
Hazy IPA

Craft | Telluride Brewing:

(Telluride, CO)
Russell Kelly Pale Ale
Tempter IPA
Ski in Ski Stout
Face Down Brown

Individual Keg pricing: \$394 for domestic, \$473 for imported and micro brew
beers *Pony kegs available upon request

CANS/BOTTLES

AVAILABLE FOR PURGY'S, DMI, HOODY'S EVENTS ONLY

Budweiser 6
Bud Light 6
Michelob Ultra 6
Stella Artois 7
Coors 6
Coors Light 6
Coors Non-Alcoholic 6
Corona 7
Tecate 7
Miller Lite 6

Angry Orchard 6
True Blonde 7
Pinstripe 7
Modus Hoperandi 7
Modus Mandarina 7
Hazy IPA 7
Russell Kelly Pale Ale 7
Rue B Soho 7
Ski in Ski Stout 7
Face Down Brown Ale 7

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WINE SELECTION

WINE SELECTION | PRICING BY BOTTLE

House Wines

R. Mondavi Cabernet Saint Helena, CA	27
R. Mondavi Pinot Noir Saint Helena, CA	27
R. Mondavi Chardonnay Saint Helena, CA	27
R. Mondavi Pinot Grigio Saint Helena, CA	27

White Wines

Kings Estate Pinot Gris Eugene, OR	40
Charles Smith Kung Fu Girl Reisling Seattle, WA	38
Cote Mas Sauvignon Languedoc, France	29
Kim Crawford Sauvignon Blanc New Zealand	37
Kendall Jackson Chardonnay Santa Rosa, CA	38
La Crema Chardonnay Sonoma, CA	37
Cakebread Chardonnay Napa Valley, CA	82
Cote Mas Rose' Languedoc, France	29
Jaume Serra Cristalino Brut Champagne	32

Red Wines

Meomi Pinot Noir Coastal California	50
Charles Smith Velvet Devil Merlot Seattle, Washington	34
Salentein Malbec Argentina	50
Frogs Leap Zinfandel Napa Valley, CA	70
Luke Wahluke Cabernet Sauvignon Wahluke Slope, WA	61
7 Moons Red Blend Napa Valley, CA	27

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LIQUOR SELECTIONS

Deluxe Tier

\$8/drink

\$210/bottle

NUE Texas Vodka

Miles Gin

Cane run Rum

Dewar's Scotch

Jim Beam Bourbon

Seagram's 7

Lunazul Silver Tequila

Superior Tier

\$8.5/drink

\$231/bottle

Ketel One Vodka

Bombay Sapphire Gin

Bacardi Rum

Johnny Walker Red Scotch

Maker's Mark Bourbon

Seagram's VO Whiskey

Herradura Tequila Silver

Ultra Premium Tier

\$9.5/drink

\$315/bottle

Grey Goose Vodka

Hendrick's Gin

Gosling Black Rum

Macallan 12-Year Scotch

Eagle Rare Bourbon

Crown Royal Whiskey

Patron Silver Tequila

SIGNATURE COCKTAILS

SOMETHING BLUE

Blue curaçao Vodka and Lemonade served on ice

'HONEY, I DO!

Vodka, Midori (or green apple pucker), and triple sec served up

WHITE WEDDING

Vanilla Vodka, Crème de cocoa, Chocolate liqueur and heavy cream

BLUSHING BRIDE

Fresh fruit (peaches or berries), Champagne, lemon juice, Chambord or Grand Marnier, and a touch of simple syrup

TILL DEATH DO US PART

Whiskey, Sweet vermouth, angostura bitters and a hint of cherry juice

SWEETHEART SMASH

Tequila, Agave, fresh mint, lemon juice, splash of Ginger beer

RUMMING TO THE AISLE

Light rum, Dark Rum, pineapple juice, orange juice and grenadine

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