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breakfast and brunch displays

all buffets include coffee, hot tea assortment
and orange juice.

functions of less than 25 people incur a \$250 service fee

continental Chef's Selection of Fresh Baked Breakfast Pastries
Sliced Breads, Butter, Honey, Assorted Jams
Seasonal Sliced Fresh Fruit & Berries
House-Made Granola and Yogurt
\$29/person

jerome breakfast Chef's Selection of Fresh Baked Breakfast Pastries
Sliced Breads, Butter, Honey, Assorted Jams
Seasonal Sliced Fresh Fruit & Berries
House-Made Granola and Yogurt,
Scrambled Eggs, Choice of Blueberry Pancakes,
Cinnamon-Raisin French Toast OR Buttermilk Waffles
Applewood Smoked Bacon, Breakfast Potatoes
\$45/person

auberge breakfast Selection of Gluten Free Muffins & Breads,
Almond Butter, House-Made Preserves
Seasonal Sliced Fresh Fruit & Berries
Chef's Choice Fruit Smoothie
Quinoa Breakfast Salad with Mango, Berries,
Coconut, Dark Chocolate, Mint
Egg White Scramble with Sweet Potato,
Spinach, Black Beans
Chicken Green Chili Sausage
\$46/person

new yorker Chef's Selection of Fresh Baked Breakfast Pastries
Sliced Breads, Butter, Honey, Assorted Jams
Seasonal Sliced Fresh Fruit & Berries
House-Made Granola and Yogurt
Assorted Bagels, Flavored Cream Cheeses,
House-Smoked Salmon, Cucumber, Tomato,
Red Onion, Caperberry Relish
\$39/person

tex mex breakfast Chef's Selection of Fresh Baked Breakfast Pastries
Sliced Breads, Butter, Honey, Assorted Jams
Seasonal Sliced Fresh Fruit & Berries
House-Made Granola and Yogurt
Breakfast Arepas with Cinnamon Honey
Make Your Own Breakfast Tacos with Scrambled Eggs,
Black Beans, Chorizo, Ranchero & Tomatillo Salsas,
Pico De Gallo, Guacomole, Cheddar & Pepperjack Cheeses,
Sour Cream, Flour Tortillas
\$48/person

brunch buffet Chef's Selection of Fresh Baked Breakfast Pastries
Sliced Breads, Butter, Honey, Assorted Jams
Seasonal Sliced Fresh Fruit & Berries
House-Made Granola and Yogurt
Assorted Bagels & Flavored Cream Cheeses,
House-Smoked Salmon, Cucumber, Tomato, Red Onion,
Caperberry Relish
Scrambled Eggs, Breakfast Potatoes,
Apple-Wood Smoked Bacon, Pork Sausage
Classic Eggs Benedict
Potato Latkes, Fennel Apple Conserva, Crème Fraiche
Maine Lobster Cobb Salad
Carved Tenderloin of Beef, Arugula Salad, Horseradish Cream
\$95/person

breakfast canapés Silver Dollar Oatmeal Pancakes, Lemon Curd & Blackberries
Mini Bagels, Smoked Salmon, Scrambled Eggs, Chives
French Toast Skewers, Maple Syrup
Spiced Beignets
Mini Huevos Rancheros
Fresh Squeezed Juice Shooters & Smoothies
\$65/person

breakfast & brunch additions

functions of less than 25 people incur a \$250 service fee
action stations require 1 chef's attendant per 50 guests @ \$150 per chef
stations available for a 90 min time period

action stations

- Eggs & Omelets Cooked To Order
\$22 per person
- Pancakes Cooked to Order
\$15 per person

specialty beverages

- Espresso Drinks \$6 each
- Bloody Mary \$12 each
- Mimosa \$14 each
- Red Bull Energy Drink \$8 each
- Gatorade Energy Drinks \$6 each
- Bottled Smoothies \$9 each
- Chef-Made Smoothies \$85 gallon
- Cold Pressed Juices and Milks from Tonic Juicery \$10 each
- Hot Chocolate \$70/gallon
- Hot Apple Cider \$65/gallon
- Iced Tea \$68/gallon
- Specialty Infused Water:
 - Strawberry-Lemon-Basil
 - Cucumber-Citrus-Mint
 - Blueberry-Lavender
 - Grapefruit-Rosemary
- \$35/gallon
- Lemonade \$62/gallon
- Still & Sparkling Bottled Waters \$6 each
- Assorted Soft Drinks \$6 each
- Espresso Bar:
 - \$250 set up fee
 - Espresso Drinks \$6 each
 - Includes Biscotti, Tea Cookies
 - Assorted Sugars & Milks

breakfast & brunch additions

functions of less than 25 people incur a \$250 service fee

hot selections

Scrambled Eggs
\$5 per person

Apple-Wood Smoked Bacon OR
Breakfast Sausage OR
Chicken Sausage
\$7 per person, additional selection \$3 per person

Breakfast Quiche- Changes Seasonally
\$8 per person

Cinnamon Raisin French Toast or Blueberry Pancakes
\$8 per person

Steel Cut Oats, Banana-Walnut Compote
\$7 per person

Classic Eggs Benedict
\$9 per person

Poached Egg on Brioche with Smoked Salmon,
Spinach, Sauce Choron
\$11 per person

Poached Egg on Lobster & Crab Cake,
Sauce Béarnaise
\$12 per person

Breakfast Sandwiches & Wraps
Sandwich with Fried Eggs, Bacon,
Gruyere, Toasted Sesame Bagel \$9 each
Egg White Wrap with Sweet Potato,
Black Beans, Spinach \$10 each
Burrito with Scrambled Eggs, Chorizo, Avocado,
Cheddar, Pico De Gallo \$10 each

cold selections

Seasonal Sliced Fresh Fruit
\$8 per person

Whole Fresh Fruit
\$48 per dozen

Chef's Selection of Fresh Baked Breakfast Pastries,
Sliced Breads, Butter, Honey, Assorted Jams
\$10 per person

Assorted Dry Cereals
\$3 per person

Cottage Cheese
\$3 per person

Sliced Meats & Cheeses
\$12 per person

Hard Boiled Eggs
\$3 each

Assorted Fresh Baked Bagels, Cream Cheese
\$6 per person

Smoked Salmon, Cucumber, Tomato, Red Onion, Caperberry Relish
Bagels, Assorted Flavored Cream Cheeses
\$15 per person

meals to go

packaged in keep-sake Hotel Jerome cooler
perfect for early departures and off site excursions

boxed breakfast

Fresh Fruit Salad, Yogurt,
Muffin, Butter & Preserves,
Housemade Granola Bar,
Bottled Orange Juice
\$24/person, includes Hotel Jerome cooler

functions of less than 25 people incur a
\$150 service fee

boxed lunch

Includes:
Choice of Sandwich or Wrap
Barley-Lentil Salad,
Chips, Seasonal Whole Fruit,
Fresh Baked Cookie
Bottled Water, Napkins & Utensils
\$36/person

Sandwiches:

Roasted Turkey, Cherry-Wood Smoked Bacon, Avocado,
Lettuce, Tomato, Honey Mustard, Pretzel Roll

Slow Roasted Beef, Swiss Cheese, Horseradish Aioli,
Arugula, Grilled Onion, Marbled Rye

Smoked Ham, Cheddar Cheese, Dijon Mustard, Lettuce,
Tomato, Baguette

Grilled Vegetable, Zucchini, Portobello Mushroom,
Red Pepper, Onion, Mozzarella, Sundried Tomato Aioli,
Ciabatta Roll

Wraps:

Grilled Pesto Chicken, Roasted Peppers, Romaine Lettuce,
Garlic-Peppercorn Dressing, Parmesan

BLT, Cherry-Wood Smoked Bacon, Iceberg Lettuce,
Vine Ripe Tomato, Avocado, Lemon Aioli

Tuna Salad, White Beans, Olives, Kale, Fennel Remoulade

Greek Salad, Romaine, Cucumber, Red Onion,
Tomato, Olives, Feta Cheese

jerome break displays

functions of less than 25 people incur a \$250 service fee

Light & Fit

Seasonal Fruit Skewers
Honey Yogurt Dipping Sauce
House Made Granola Bars
Seasonal Fresh Squeezed Juice
\$14/person

Movie Night

Fresh Popcorn with Gourmet Salts and Warm Butter,
Fresh Squeezed Lemonade
\$12/person

Chips & Dip

Warm Garlic & Parsley Potato Chips
Roasted Onion Dip
Tortilla Chips with Spinach-Artichoke Dip
Agua Fresca
\$15/person

It's All About the Pretzel

A Selection of Soft and Hard Pretzels
Assorted Mustards
Beer-Cheese Dip
Arnold Palmers
\$16/person

The Cookie Jar

Assorted Cookies and Brownies
Pitchers of Ice Cold Milk
\$14/person

Coffee & Donuts

Cinnamon Sugar, Glazed, and Chocolate Donut Holes
Assorted Dipping Sauces
Fresh Brewed Coffee
\$18/person

Deli Board

Platters of Deli Style Sub Sandwiches
Turkey Club, House-Smoked Pastrami, Grilled Vegetable
Sweet Tea
\$18/person

Afternoon Tea

Assorted Finger Sandwiches
Bite Sized Desserts
Hot Tea Selection
\$35/person

a la carte breaks

a great addition to your break display OR
served family style at your event set up

beverages

Coffee & Tea Assortment
\$75/gallon

Espresso Bar
biscotti and tea cookies
\$6 each + \$250 set up fee

Hot Chocolate
\$70/gallon

Hot Apple Cider
\$65/gallon

Iced Tea
\$65/gallon

Specialty Infused Water:
Strawberry-Lemon-Basil
Cucumber-Citrus-Mint
Blueberry-Lavender
Grapefruit-Rosemary
\$35/gallon

Orange Juice OR Grapefruit Juice
\$80/gallon

Lemonade
\$65/gallon

Still & Sparkling Bottled Waters
\$6 each

Assorted Soft Drinks
\$6 each

Red Bull Energy Drinks
\$8 each

Bottled Smoothies
\$9 each

Chef-Made Smoothies
\$85 gallon

Cold Pressed Juices and Milks from Tonic Juicery
\$10 each

snacks

Seasonal Sliced Fruit
\$8/person

Whole Fresh Fruit
\$48/dozen

Bowls of Pretzels OR Potato Chips OR Popcorn
\$2/person/selection

House-Made Tortilla Chips and Salsa
\$6/person; add Guacamole \$4/person

Mixed Nuts
\$5/person

Trail Mix
\$6/person

Assorted Yogurts
\$50/dozen

Assorted Muffins
\$36/dozen

Croissants
\$40/dozen

Sliced Banana Bread OR Zucchini Bread
\$28/each, serves 12

Assorted Cookies
\$48/dozen

Brownies
\$44/dozen

Long Stem Chocolate Dipped Strawberries
\$60/dozen (based on availability, 2 week notice required)

Assorted Energy/Power/Granola Bars
\$60/dozen

Assorted Bite Sized Desserts
\$68/dozen

Assorted Ben & Jerry's Mini Ice Cream Cups
\$96/dozen

Hummus, Veggies, Pita
\$8/person

plated lunch selections

price includes fresh baked rolls, butter
fresh brewed iced tea and lemonade
choose one item from each course

2 courses: \$40/person

3 courses: \$50/person

choice of starter or dessert: add \$5

choice of entrée: add \$10

first course Chicken Noodle Soup, Lotsa Noodles, Lotsa Vegetables

Carrot & Ginger Soup, Avocado, Mint

Roasted Red Pepper & Tomato Bisque,
Jalepeno-Cheddar Crackers

Gazpacho, Crème Fraiche Sorbet, Basil

Seasonal Lettuces, Oven Dried Tomato, Cucumber,
Chickpeas, Feta, Olives, Red Wine Vinaigrette

Baby Romaine, Shaved Fennel, Parmesan, Radish, Garlic,
Lemon, Breadcrumbs

Arugula & Roasted Beets, Walnuts, Blue Cheese,
Citrus Vinaigrette

Turkey Club, Apple-Wood Smoked Bacon, Avocado, Lettuce,
Tomato, Honey Dijonaise, Pretzel Roll, Kale Slaw

entrée Local Lettuces, Radish, Carrots, Beets,
Pumpkin Seeds, Green Goddess, Mustard Vinaigrette
Choice of Grilled Chicken OR Salmon

Bbq Chicken Salad, Romaine, Black Beans,
Roasted Corn, Pepper Jack, Corn Nuts, Tomato,
Buttermilk Ranch

Maine Lobster Cobb, Bibb Lettuce, French Beans,
Egg, Avocado, Bacon, Tomato, Blue Cheese,
Tarragon Vinaigrette

Roasted Salmon, Lentil Curry, Spinach,
Sweet Potatoes, Currants, Pine Nuts

Beef Flat Iron Steak, Kohlrabi-Potato Gratin,
Blue Cheese, Butter

Herb Roasted Chicken Breast, Braised Kale,
Crispy Potato, Spicy Aioli, Roasted Tomato Vinaigrette

Tubetti Pasta, Ratatouille, Parmesan Broth

Grilled Tuna Sandwich, Hummus, Eggplant, Olives,
Tomato, Arugula, Telera Roll, Mixed Green Salad

dessert Triple Chocolate Cake
Valrhona Chocolates, Cocoa Nibs

Spiced Beignets
Burnt Honey-Coffee Sauce

Seasonal Fruit Tart
Chef's Choice Ice Cream

Trio of Sorbet or Ice Cream, Fresh Berries,
Cookie Tuile Cup

lunch and dinner displays

functions of less than 25 people incur a \$250 service fee
stations are available for a 90 minute time period
all served with fresh brewed iced tea and lemonade

deli board lunch displays

choose option A or B

Option A: Build Your Own Sandwich

Smoked Turkey, Ham, Salami, Roast Beef
Egg Salad, Tuna Salad,
Grilled Vegetables with Extra Virgin Olive Oil,
Aged Balsamic Vinegar
Selection of Condiments
Sliced Tomatoes, Red Onion, Pickle, Lettuce
Sliced Cheddar, Swiss, Pepper Jack
Assorted Sliced Breads, Baguettes,
Fresh Baked Rolls

\$48/person

Option B: Deli Style Sub Sandwiches & Wraps

Pre-Made Sub Sandwich and Wrap Selection
Classic Italian, Turkey Club, Pastrami & Swiss,
Tuna Salad, Grilled Vegetable
Includes:
Soup of the Day
Mixed Green Salad with Tomato, Cucumber,
Carrot, Balsamic Vinaigrette
Macaroni Pasta Salad, Roasted Corn & Tomato
Kettle Chips, Roasted Onion Dip
Assorted Cookies and Brownies

\$56/person

salad bar

Mixed Greens, Romaine Hearts,
Butter Lettuce, Spinach, Tomato, Mushroom,
Carrot, Cucumber, Beet, Green Beans, Black Beans,
Red Pepper, Spiced Nuts, Bacon,
Hard-Boiled Egg, Cheddar, Goat Cheese,
Blue Cheese, Croutons, Crispy Onions
Assorted Dressings and Vinaigrettes

Select Two:

Grilled Skirt Steak, Lemon Herb Chicken Breast,
Blackened Shrimp, Cedar Planked Salmon,
Olive Oil Poached Tuna, or
Poached Maine Lobster (\$10/person supplement)

Soup of the Day

Assorted Fresh Baked Rolls, Butter
Seasonal Fruit Skewers

\$50/person

jerome lunch

Soup of the Day
Assorted Fresh Baked Rolls, Butter
Local Lettuces, Radish, Carrots, Beets,
Pumpkin Seeds, Green Goddess, Mustard Vinaigrette
Cedar Planked Salmon, Cucumber Raita
Rotisserie Herb Chicken, Roasted Potatoes,
Balsamic Onions, Thyme
Wild Mushroom Ravioli, Brown Butter,
Sage, Parmesan
Grilled Asparagus, Sauce Gribiche
Seasonal Fruit Tart

\$56/person

lunch or dinner displays

lunches served with fresh brewed iced tea and lemonade

dinner served with coffee and hot tea assortment

functions of less than 25 people incur a \$250 service fee

stations are available for a 90 minute time period

cowboy bbq

Smoked Beef Brisket, BBQ Spice Rubbed Chicken,
Black Pepper Cured Baby Back Ribs, Smoked Sausage,
Grilled Rocky Mountain Trout, BBQ Shrimp Skewers
Lunch Select Two. Dinner Select Three.

Additional selections \$8/person/selection

Chopped Salad with Iceberg, Baby Spinach,
Radicchio tossed with Red Onion, Green Olives, Egg,
Bacon, Cucumber, Carrot, Cherry Tomato,
Blue Cheese, Sunflower Seeds, Crispy Onions,
Ranch Vinaigrette

Succotash Salad with Tubetti Pasta,
Heirloom Beans, Roasted Corn

Twice Baked Potatoes, Cheddar, Green Onion

BBQ Baked Beans

Corn on the Cob, Chili Lime Butter

Fresh Watermelon

Buttermilk Biscuits

Skillets of Green Chili Cornbread, Citrus-Honey Butter

Seasonal Fruit Cobbler with Vanilla Ice Cream

\$65/person (lunch)

\$82/person (dinner)

american

Baskets of Buttermilk Fried Chicken,
Beef Short-Rib Pot Roast, Herb Roasted Turkey,
Buffalo Meatloaf, Blackened Red Snapper,
Cedar Planked Salmon

Lunch Select Two. Dinner Select Three

Additional selections \$8/person/selection

Cobb Salad with Mixed Greens, Avocado,
Bacon, Shaved Onion, Hard-Cooked Egg,
Black Olives, Torn Croutons,
Oven Roasted Tomato, Buttermilk Dressing

Wild Rice Waldorf Salad with Pears, Celery, Grapes,
Dried Cherries, Peanuts

Garlic Mashed Potatoes

Medley of Roasted Root Vegetables

Green Beans with Bacon and Onion

Sweet Potato Gratin

Parker House Rolls

All American Apple Pie à la Mode

\$68/person (lunch)

\$85/person (dinner)

lunch or dinner displays

lunches served with fresh brewed iced tea and lemonade
 dinners served with coffee and hot tea assortment
 functions of less than 25 people incur a \$250 service fee
 stations are available for a 90 minute time period

back yard bbq

Angus Beef Hamburgers, All Beef Hot Dogs,
 Quinoa-Lentil Vegi Burgers,
 BBQ Spice Rubbed Chicken Breasts,
 Jerk Spiced Mahi Mahi, Citrus Grilled Shrimp

Lunch Select Two. Dinner Select Three.
Additional selections \$6/person/selection

Served with Lettuce, Tomato, Onion, Mustard,
 Mayonnaise, Ketchup, Cheddar, Pepper Jack, Swiss,
 Fresh Baked Rolls

Beef 'n' Bean OR Vegetable-Quinoa Chili
 with all the Fixins'

Kettel Chips, Roasted Onion Dip

Roasted Vegetable Slaw

Green Chili Mac 'n' Cheese

Creamy Potato Salad, Radish, Lemon, Dill

Devil's Food Cupcakes

\$60/person (lunch)

\$68/person (dinner)

mexican

Tacos with Tequila-Lime Chicken,
 Ancho Braised Beef Short Rib, Asada Skirt Steak,
 Citrus-Red Chili Adobo Pork, Chipotle Shrimp,
 Snapper Ceviche

Lunch Select Two. Dinner Select Three.
Additional selections \$8/person/selection

Served with Local Corn Tortillas, Salsa Verde,
 Salsa Roja, Roasted Onions, Cabbage, Pico De Gallo
 Cilantro, Lime

Tortilla Soup, Chicken, Avocado, Queso Fresco

Chopped Salad, Romaine, Bell Peppers,
 Red Onion, Jicama, Corn, Zucchini, Tomato,
 Poblano Ranch Vinaigrette

Butternut Squash, Black Bean &
 Goat Cheese Tamales

Grilled Vegetable Enchiladas

Tri-Color Tortilla Chips, Salsa, Guacamole

Tres Leches

\$68/person (lunch)

mediterranean

Lemon-Oregano Roast Chicken,
 Harissa Beef Kebabs, Moroccan Braised Lamb Shank,
 Lamb Kefta, Fennel Spiced Tuna Nicoise,
 Mustard Crusted Salmon

Lunch Select Two. Dinner Select Three.
Additional selections \$10/person/selection

Hummus, Roasted Garlic, Olive Oil, Aleppo Pepper

Israeli Salad with Pearled Cous Cous, Tomato,
 Cucumber, Red Onion, Peppers, Parsley

Farro Salad with Chickpeas, Kale,
 Green Olives, Almonds, Preserved Lemon

Moroccan Carrots with Chermoula, Mint, Yogurt

Grilled Pita with Olive, Orange, Fennel

Seasonal Fruit Crostata

\$72/person (lunch)

\$89/person (dinner)

lunch or dinner displays

lunches served with fresh brewed iced tea and lemonade
dinner served with coffee and hot tea assortment
functions of less than 25 people incur a \$250 service fee
stations are available for a 90 minute time period
chef may require seasonal substitutions where applicable

asian

Miso Glazed Cod, Asian Pesto Grilled Shrimp,
Ponzu Glazed Salmon, Bulgogi Beef Skirt Steak,
Sweet & Sour Chicken Stir Fry,
Hoisin Glazed Pork Tenderloin

Lunch Select Two. Dinner Select Three.

Additional selections \$8/person/selection

Steamed BBQ Duck Confit Buns

Mushroom and Leek Spring Rolls, Dipping Sauce

Tofu Lettuce Wraps, Rice Noodles,
Charred Spring Onions, Snow Peas, Pickled Carrots,
Herbs, Peanuts, Sriracha-Basil Aioli, Fresh Lime

Baby Bok Choy, Shitake Mushrooms,
Truffle Vinaigrette

Vegetable Fried Rice

Lemon-Ginger Pudding Cake, Coconut Cream

\$74/person (lunch)

\$89/person (dinner)

italian

Meatballs & Polenta, Chicken Vesevio, Tuscan Ribeye,
Branzino with Oregano, Lemon, & Olive Oil,
Grilled Swordfish with Caponata, Braised Lamb Shank
With Pepperonata

Lunch Select Two. Dinner Select Three.

Additional selections \$10/person/selection

Italian Lettuces, Gorgonzola, Apple, Spiced
Walnuts, Walnut Vinaigrette

Fresh Mozzarella, Market Tomatoes, Basil,
Aged Balsamic, Extra Virgin Olive Oil

Pizza Margarita

Grilled Eggplant Involtini, Ricotta, Green Onion

Wild Mushroom Ravioli, Sage, Roasted Squash,
Brown Butter

Green Beans, Roasted Tomato, Tapenade

Garlic-Cheese Knots

Tiramisu and Assorted Italian Cookies

\$80/person (lunch)

\$95/person (dinner)

lunch or dinner displays

lunches served with fresh brewed iced tea and lemonade

dinners served with coffee and hot tea assortment

functions of less than 25 people incur a \$250 service fee

stations are available for a 90 minute time period

steakhouse

Filet of Beef, Rack of Lamb, Prime Rib, New York Strip,
Lobster & Crab Cakes, Lemon Sole, Roasted Chicken,
Peppercorn Demi, Chimichurri,
House-Made Steak Sauce, Creamy Horseradish,
Bearnaise

Lunch Select Two. Dinner Select Three.

Additional selections \$18/person/selection

New England Clam Chowder,
Garlic-Parmesan Oyster Crackers

Roasted Beets, Bibb Lettuce, Haricot Vert, Chèvre,
Walnuts, Maple Mustard Vinaigrette

Wedge Salad, Baby Iceberg, Tomatoes, Crispy Bacon,
Red Onion, Blue Cheese Dressing

Twice Baked Potatoes

Truffled Mac'n'Cheese

Grilled Asparagus

Roasted Brussels Sprouts

Creamed Spinach

Roasted Mushrooms

\$115/person (lunch)

\$145/person (dinner)

* carving enhancements

Cowboy Steak \$18 person

Prime Rib \$22/person

Beef Tenderloin \$26/person

Roast Beef or Pork Loin \$14/person

Cedar Planked Salmon \$16/person

Turkey Breast \$12/person

Ham \$10/person

Rack of Lamb \$30/person

Leg of Lamb \$22/person

Venison Loin \$32/person

Buffalo Rib Eye \$32/person

Served with Rolls and Assorted Condiments

*Action stations require 1 chef's attendant
per 50 guests @ \$150 per 90 minutes

action stations

functions of less than 25 people incur an \$250 service fee
action stations require 1 chef's attendant per 50 guests
@\$150 per 90 minutes

pasta station

Buffalo Ravioli Swiss Chard, Rosemary, Tomato Sauce, Pecorino
Pappardelle Lamb Bolognese, Ricotta, Mint
Cheese Tortellini Fennel Sausage, Roasted Tomatoes, Pesto
Rigatoni Meatballs, Sunday Gravy, Fresh Mozzarella
Tubetti Grilled Vegetables, Parsley-Parmesan Broth
Linguini Manila Clams, Garlic Confit, Parsley, Vermouth
\$28/person
choice of 2

grilled cheese station

Classic White Bread, White American
Monte Cristo Ham, Turkey, Swiss, Battered, Powdered Sugar, Berry Preserves
BLT Bacon, Romaine, Tomato, Cheddar
Cheesesteak Braised Beef Short Rib, Braised Onions, Duxelles, Provolone Rosemary Aioli
Korean Duck Korean BBQ Glazed Duck Confit, Kimchi Slaw, Roasted Pear Compote, Cilantro, Muenster
Eggplant Parm Crispy Eggplant, Tomato Jam, Roasted Garlic Aioli, Parmesan, Mozzarella
\$26/person
choose 3

salad station

Mixed Greens, Romaine Hearts, Butter Lettuce, Spinach, Tomato, Mushroom, Carrot, Cucumber, Beet, Green Beans, Black Beans, Red Pepper, Spiced Nuts, Bacon, Hard-Boiled Egg, Cheddar, Goat Cheese, Blue Cheese, Croutons, Crispy Onions
Assorted Dressings and Vinaigrettes
Grilled Skirt Steak, Lemon Herb Chicken Breast, Blackened Shrimp
\$32/person

wok station

Pad Thai, Shrimp, Rice Noodles
General Tso's Chicken
Fried Rice, Peas, Lentils, Cumin, Jasmine Rice
Basil Beef, Jalapeños, Broccoli
Korean Spicy Pork, Kimchi, Cucumbers
Kung Pao Lobster, Dried Chilis, Sichuan Peppercorns
All served with Steamed Rice
\$30/person
choice of 2

taco station

Carnitas Grilled Chili Marinated Skirt Steak
Barbacoa Adobo Braised Short Rib
Al Pastor Citrus Marinated Pork
Camarones Chipotle Shrimp
Pollo Chicken In Red Chili Sauce
Papas & Hongos Sweet Potato, Wild Mushrooms
Salsa Roja, Salsa Verde, Cilantro, Onion, Radish, Cabbage, Queso Fresco, Pico De Gallo
Warm Tortillas
\$24/person
choice of 2

canapés

\$8 per person based on 60 minutes of service

Caprese Profiteroles, Oven Dried Tomato,
Fresh Mozzarella, Pesto

Beef Tartare, Parmesan Toast,
Hot Mustard-Horseradish Sauce, Chives**

Smoked Trout Rillettes, Bagel Crisp, Pickled Shallot

Seasonal Stracciatella Crostino

Creamy Gazpacho with Crab, Served in Demitasse Cups

Spicy Tuna Poke Cones, Fried Garlic, Wasabi Caviar

Potato Latkes, Smoked Salmon, Osetra Caviar,
Chive Crème Fraiche**

Foie Gras Macaron, Colorado Cherry Compote*

Shaved Tenderloin of Beef, Shallot Marmalade,
Potato Gaufrette*

Mini Hot Dogs, Tell us your favorite topping!

Mini Croque Monsieur

Mini Chipotle Shrimp Tacos, Pickled Cabbage,
Tomatillo-Avocado Salsa, Mango-Tomato Pico De Gallo

Fortune Cookies, Spinach, Artichokes,
Parmesan, Roasted Pepper Ketchup

Bacon Wrapped Potato Bites, Spicy Crème Fraiche*

House-Smoked Pastrami, 7x Colorado Beef, Arugula,
Horseradish Cream, Caraway-Onion Gougeres

Buckwheat Blini, Caviar, Crème Fraiche*
(MP, depending on caviar choice)

Spoons of Halibut Ceviche and Green Gazpacho*

Crisp Asparagus Wrapped in Fontina and Prosciutto

Wild Mushroom Cigars, Ginger Remoulade

Lobster & Crab Cakes, Pickled Garlic Tartar Sauce

Truffled Mac n Cheese Croquettes, Chipotle Ketchup

J-Bar Sliders, American Cheese, Griddled Onion, Pickle

Seasonal Melon and Serrano Ham, Fresh Mint*

Lamb Croquettes, Tzatziki

Crispy Pickled Brined Chicken, Tabasco-Garlic Aioli

*gluten free

**can be modified to be gluten free

display stations

25 person minimum unless otherwise noted
functions of less than 25 people incur a \$250 service fee
stations are available for a 90 minute time period

Market Vegetables

Roasted, Raw, Grilled, Pickled Vegetables,
Herbed Goat Cheese Dip, House-Made Ranch
\$17/person

Artisan Cheese

American Farmhouse, Local, Imported Cheeses
Fruit Compotes & Chutneys, Nuts, Dried Fruits
Assorted Crackers, Flatbreads, Baguettes
Selection of Three \$20/person, additional selections \$5/person

Antipasti & Salumi

Marinated Artichokes, Sweet & Sour Peppers,
Mostarda, Pickled Onions, Tomato Jam,
Fresh Mozzarella, Parmigiano-Reggiano,
Assortment of Cured Meats, Sausages,
Focaccia, Grilled Ciabatta, Breadsticks
Extra Virgin Olive Oil, Aged Balsamic Vinegar
\$26/person

Dips & Bruschetta

Hummus, Tomato-Basil Relish, Caponata,
White Bean & Roasted Garlic Dip,
Roasted Mushroom Tapenade, Spinach and Artichoke Dip,
Grilled Breads, Crisp Pita
\$23/person

display stations

25 person minimum unless otherwise noted
functions of less than 25 people incur a \$250 service fee
stations are available for a 90 minute time period

Flatbreads

Selection of Flatbreads to include:

Wild Mushroom with Fontina,
Balsamic Roasted Onion, Truffle Oil

Vine Ripe Tomato, Roasted Garlic, Fresh Mozzarella,
Basil, Extra Virgin Olive Oil

Grilled Artichoke, Ricotta, Wild Arugula,
Prosciutto, Saba

House-Made Fennel Sausage, Salami,
Roasted Peppers, Parmesan, Mozzarella
\$18/person
choice of 3

Sliders

J-Bar Burger, Sharp Cheddar, Griddled Onions, Pickles,
Soft Roll

House-Made Vegetable Burger, Rosemary Aioli,
Wheat Bun

Forever Braised Beef Brisket, Blue Cheese
Horseradish Cream, Onion Poppy Seed Roll

BBQ Pork Slider, Pickles, Butter,
Coleslaw, Brioche Roll

Classic Meatball, Marinara, Mozzarella
\$24/person
choice of 3

Chilled Seafood

Served with Cocktail Sauce, Fennel Remoulade,
Mignonette, Lemon, Assorted Hot Sauces

Poached Jumbo Shrimp	\$18/person
Oysters on the Half Shell	\$22/person
Alaskan King Crab Legs	\$36/person
Snow Crab Claws	\$19/person
Lobster Tails	\$26/person

Red Square

Selection of Caviars, Crème Fraîche, Chopped Egg,
Red Onion, Chives, Lemon, Toast Points, Chive Blinis
Optional Frozen Vodka Bar
Market Price*
*eight ounce minimum order required

Hot & Cold Smoked Salmon

Crème Fraîche, Chopped Egg, Caperberry Relish,
Red Onion, Tomato, Bagel Chips, Potato Latkes
\$26/person

dessert stations

25 person minimum

stations include coffee and hot tea

functions of less than 25 people incur a \$250 service fee

stations are available for a 90 minute time period

Chocolate Lover's

Milk Chocolate Pots de Crème, Dark Chocolate Tiramisu,
Flourless Chocolate Cake, Cordials of Assorted Chocolate Mousse,
Mini Chocolate Cupcake, Assorted Chocolate Cookies

\$20/person

choice of three

Doughnuts

Miniature Doughnuts Traditional, Chocolate, Red Velvet, Lemon,
Spiced Beignet, Apple Fritter, Maple Bacon

Served with Crème Anglaise, Chocolate Sauce, and Berry Coulis

\$18/person

choice of three

Ice Cream Sundae Bar

Vanilla, Chocolate, and Strawberry Ice Cream
Hot Fudge, Caramel, Mixed Berry Sauce,
Sprinkles, Peanut Brittle, Brownie Bites, Nuts, Oreos,
M&M's, Snickers, Peanut Butter Cups, Gummy Bears,
Strawberries, Bananas, Whipped Cream, Cherries

\$21/person

(requires 1 chef's attendant per 50 guests @ \$150 per 90 minutes)

Mini Desserts

Banana Cream Pie, Carrot Cake, Mini Crème Brûlée Tarts,
Truffle Cakes, Fruit Tarts, Pecan Pie, Cookies, Cordials,
Chocolate-Caramel Tart, or Seasonal Selections

\$25/person

choice of five

As American As....Pie

Apple-Sour Cream, Bourbon Pecan, Lemon Meringue,
Banana Cream, Chocolate Silk, or Seasonal Fruit Creation

\$18/person

choice of three

A la Mode add \$4/person

After School Snacks

Assorted Rice Krispie Treats, House-Made Twinkies,
Ding Dongs, Whoopie Pies, Snowballs, and Pop Tarts.
Assorted Cookies and Brownies

\$16/person

choice of three

Chocolate Fondue

White, Milk and Dark Chocolate Fondues,
Pound Cake, Éclairs, Rice Krispie Treats
Pretzels, Marshmallows, Fresh & Dried Fruits

\$25/person

Macaroon Bar

Tiramisu, Raspberry Lemon, Mint Chocolate Chip, S'more,
Mango Passion Fruit, Pistachio-White Chocolate,
Dark Chocolate, Seasonal Fruit Creation

\$18/person

choice of three

children's dinner displays

minimum 10 children, includes lemonade

for children aged 10 or younger

\$22 per child

starters

Assorted Vegetable Crudités with Ranch Dip

Iceberg Lettuce, Cucumber, Tomato, Carrot,
Italian Dressing

main course

Choice of Two

Chicken Noodle Soup

Cheese Pizza

Cheeseburgers

Kosher Hot Dogs

Three Cheese Lasagna

Sloppy Joe Sandwiches

Macaroni and Cheese

Chicken Nuggets with Ranch

Grilled Chicken Breasts with BBQ Sauce

Grilled Salmon

Penne Pasta, Butter, Parmesan

Spaghetti & Meatballs

Grilled Cheese Sandwiches

sides

Choice of Two

Buttered Peas & Carrots

Mashed Potatoes

Corn on the Cob

Apple Sauce

Garlic Cheese Bread

Brown Rice Pilaf

Steamed Broccoli

Crinkle Cut Fries

dessert

Fruit Salad

Cookies and Brownies

plated dinner selections

All dinner menus include Fresh Baked Rolls, Butter, Coffee & Hot Tea Selections

Select one item from each course for the entire party at the following prices

\$65 Two Course
\$85 Three Course
\$100 Four Course

A La Carte Choice:
Appetizer, \$10/person
Entrée, \$25/person
Dessert, \$10/person

Preselected Choice:
Appetizer, \$5/person
Entrée, \$15/person
Dessert, \$5/person

Please advise on any special dietary needs
2 business days prior to event.

appetizers

Lobster and Crab Cakes

Fingerling Potato Salad, Green Goddess

Shellfish Cocktail

Lobster, Shrimp, Scallops, Mussels, Salsa Cruda,
Spicy Herb Vinaigrette

Grilled Asparagus & Artichokes

Roasted Tomato Vinaigrette, Herb Salad, Gribiche Sauce

House Smoked Salmon,

Zucchini Latke, Frisee, Orange, Radish

Tomatoes and Crispy Mozzarella

Marinated Peppers, Aged Balsamic, Extra Virgin Olive Oil

Sweet Pea Agnolotti

Parmigiano-Reggiano Fondue, Wilted Pea Tendrils

Heirloom Tomato Tarts

Buttermilk Panna Cotta

spring and summer

plated dinner selections

soups

Carrot and Ginger Soup

Avocado, Mint

Sweet Corn Chowder

Shrimp, Bacon, Green Onion, Tomato

Creamy Gazpacho

Crispy Vegetable, Extra Virgin Olive Oil

Chilled Cucumber and Watercress Soup

Crab Salad, Fennel Croutons

Chilled Sweet Pea Soup

Lobster Salad

salads

Young Lettuces

Oven Dried Tomato, Cucumber, Carrot, Chickpeas,
Red Onion, Feta, Olives, Red Wine Vinaigrette

Caesar Salad

Baby Romaine, Shaved Fennel, Parmesan,
Radish, Garlic, Lemon, Breadcrumbs

Market Salad

Seasonal Vegetables, Croutons, Chèvre,
Buttermilk Vinaigrette

Baby Spinach and Kale Salad

Avocado, Pine Nuts, Egg, Bacon, Currants, Aged Cheddar,
Sherry Vinaigrette

Butter Lettuce

Roasted Beets, Wax Beans, Horseradish Cream,
Chèvre, Spiced Walnuts, Maple Mustard Vinaigrette

Marinated Heirloom Tomatoes

Baby Iceberg, Bacon, Crispy Onion, Blue Cheese

plated dinner selections

main course-land

Rosemary Roasted Tenderloin of Beef
Farro Risotto, Asparagus

Braised Beef Short Rib
Pee Wee Potatoes, Roasted Seasonal Vegetables

Herb Crusted Rack of Colorado Lamb
Baby Artichokes, Fingerling Potatoes,
Provencal Tomato Sauce

Red Wine Marinated Elk Loin
Chive Mashed Potato, Chard, Blackberry Gastrique

Double Cut Lamb Chop
Cassoulet of Summer Beans, Rosemary

Grilled Filet Mignon of Beef
Twice Baked Potato, Green Beans Almondine,
Rhubarb Cherry Chutney

Herb Roasted Chicken
Chive Spaetzle, Succotash, Salsa Verde

Mustard-Molasses Glazed Double-Cut Pork Chop
Braised Kale, Scallion Rosti Potato, Tomato Jam

main course-sea

Grilled Rocky Mountain Trout
Orzo, Spinach, Basil, Tomato, Crispy Leek,
Lemon Sage Butter

Roasted Scallops
Wild Mushrooms, Corn Puree, Molasses Vinaigrette

Baked Salmon
Sugar Snap Peas, Fregola, Pickled Rhubarb, Mint

Thyme Basted Halibut
Sweet Corn Salad, Spinach, Lemon Shallot Jus

main course-duet

Add \$5 for a duet plate option

Petite Filet Mignon
Truffle Potato Puree, Asparagus, Béarnaise Butter
Grilled Maine Lobster (\$15/person supplement)
OR Garlic Shrimp
OR Herb Crusted Salmon

Braised Beef Short Rib and Scallops
Stew Vegetables, Horseradish Potato Puree

Roasted Flat Iron Steak and Grilled Chicken Breast
Chive Mashed Potatoes, Ratatouille

Herb Crusted Colorado Lamb Loin & Grilled Trout
Multigrain Rice Pilaf, Garlic Spinach,
Tarragon Crème Fraiche

plated dinner selections

main course-vegetarian

Sweet Corn Ravioli

Spinach, Roasted Tomato, Chive Butter

Penne Pasta

Peas, Wild Mushrooms, Parmesan,
Truffle Cream

Risotto*

Parmesan, Butternut Squash, Wild Mushrooms

Zucchini & Onion Tart

Frisée, Roasted Tomato, Pine Nuts
Sherry Maple Vinaigrette

Creamy Polenta*

Ratatouille

Warm Quinoa**

Roasted Seasonal Vegetables, Spinach, Pesto

desserts

Triple Chocolate Cake

Valrhona Chocolates, Cocoa Nibs

Spiced Beignets

Burnt Honey-Coffee Sauce

Local Fruit Tart

Chef's Choice Ice Cream

Crème Brûlée

Vanilla Bean, Chocolate Chunk, OR
Raspberry Pistachio Biscotti

Pistachio-White Chocolate Mousse Tart

Local Berry Compote

Buttermilk Panna Cotta*

Stone Fruit Compote, Almond Streusel,
Coconut Sorbet

Trio of Sorbet or Ice Cream*

Fresh Berries, Cookie Tuile Cup

*gluten free

**gluten free & vegan

plated dinner selections

choose one from each course

children's plates

First Course

Salad

Iceberg Lettuce, Carrots, Cucumber,
Tomato, Ranch Dressing

OR

Carrot, Apple, and Celery Sticks

Peanut Butter

Entrée Course

Grilled Chicken Breast

Apple, Steamed Vegetables, BBQ Sauce

OR

Cheeseburger

Cheddar, Fries

OR

Hot Dog

Kosher Beef, Wheat Bun, Fries

OR

Penne Noodles

Butter & Parmesan or Marinara

Dessert

Chocolate Chunk-Walnut Cookie

OR

Fresh Fruit

\$30 per child

custom cakes

custom cakes are made in house by
Executive Pastry Chef, Tamara Ferro.
each cake can be personalized using the finest ingredients.
send us your inspiration for a price quote.

cake pricing

Custom Cakes
\$10 per person (4 person minimum)

Sheet Cakes
full sized \$250 (60-80 portions)
1/2 sized \$100 (30-40 portions)

Cupcakes
\$72 per dozen (1 dozen minimum, per flavor)

Basic inscription and decoration is included
in the price. Further decoration is priced
individually and based on the complexity of
the design. Advance booking of 3 weeks is
requested for all wedding cakes.

A non-refundable 50% deposit is required on
cakes over \$300. Any special stands are
required to be provided by the client.

cake flavors

Chocolate
Vanilla Bean
Red Velvet
Carrot
Lemon

filling flavors

Chocolate or Vanilla Custard
Chocolate Ganache
Vanilla, Chocolate, Caramel,
Hazelnut, or Lemon Buttercream
Cream Cheese
Lemon Curd

frosting

Chocolate Ganache
Vanilla, Chocolate, Caramel,
Hazelnut, or Lemon Buttercream
Chocolate Ganache
Cream Cheese Frosting
Fondant add \$2 per person

hotel jerome event wine list

The Hotel Jerome is pleased to offer you an incredible selection of wines from around the world that will pair with your event and with your budget. Our selection is constantly growing and changing with the seasons. Please ask your Event Manager for our most current selections.

hotel jerome event bar pricing

1 bartender per 75 guests is included within the site fee. If a site fee has been waived, an hourly charge of \$75 per hour per bartender will be charged.

silver bar selections

Hosted \$12 Cash \$13

Sobieski Vodka
Gordon's Gin
Bacardi Silver Rum
Jim Beam Bourbon
Seagrams 7 Whiskey
Dewar's Blended Scotch
Sauza Silver Tequila

gold bar selections

Hosted \$13 Cash \$14

Absolut
Bombay
Bacardi Select
Jack Daniels
Canadian Club
Johnny Walker Red
Sauza Hornitos

platinum bar selections

Hosted \$14 Cash \$15

Belvedere
Bombay Sapphire
Captain Morgan Private Stock
Maker's Mark
Crown Royal
Johnny Walker Black
Patron Silver

cordials

Hosted \$12 Cash \$13

Amaretto di Saronno
Bailey's
Tuaca
Drambuie
Kahlua
Sambuca Romano
Grand Marnier

domestic beer

Hosted \$7 Cash \$8

Budweiser
Bud Light
Michelob Ultra

import/microbrew beer

Hosted \$8 Cash \$9

Corona
Stella
Aspen Brewing Company IPA
Fat Tire Seasonal
Amstel Light

non alcoholic

\$6
Assorted Juices
Assorted Sodas
Still Water
Sparkling Water

creative bar additions

Hotel Jerome follows Serve Safe Alcohol practices and procedures and reserves the right to refuse service to any guest at any time

Bartender fee \$75 per hour with a 2 hour minimum
Hotel Jerome uses one bartender per 75 guests

champagne bar Welcome your guests as they arrive to your Grand Event with our fabulous champagne bar. This package allows your guests to try different styles of the world's best champagne and sparkling wines.
pricing based upon champagne selection.
dedicated bartender provided @ \$75/hour
on site sommelier provided @ \$150/hour

Colorado whiskey tasting Experience the craft of our local whiskey makers. Give your guests a tasting experience to remember by offering a sampling of Colorado's finest bourbons.
dedicated bartender provided @\$75/hour

house muddled margaritas A hand crafted, made to order margarita is the perfect way to start your event off right and get your guests in the mood. We start with ripe Strawberries, Mangos and Peaches chosen by your guest, hand muddle the fruit to order with Patron Silver, add our house made margarita mix, shake and serve on the rocks, with or without salt
\$18 per drink
\$150 per station