

# HOLIDAY DINNER BUFFET

5:30 PM - 9:00 PM

DECEMBER 6<sup>TH</sup>, 13<sup>TH</sup> & 14<sup>TH</sup>, 20<sup>TH</sup> & 21<sup>ST</sup>

& CHRISTMAS EVE, TUESDAY, DECEMBER 24<sup>TH</sup>

### **STARTERS**

Young Greens, Garden Accoutrements, Chef's Dressings

Arugula & Baby Spinach Salad Pickled Fennel, Baby Pears, Grape Tomatoes, Pistachios, Honey Vinaigrette

> Asparagus & Orzo Salad Feta Cheese, Sundried Tomatoes, Champagne Vinaigrette

Classic Caesar Salad Artisan Breads and Rolls with Butter

## SEAFOOD STATION

Lobster Bisque Courvoisier Essences

Champagne Vanilla Poached Shrimp Spicy Cocktail Sauce, Pesto Aioli

Cold Smoked Icelandic Salmon Caper Berries, Poached Egg, Red Onions, Cream Cheese, Toasted Bagel Crisp

## GOURMET BEVERAGES

Lavazza Coffee
Valrhona Hot Chocolate
Spiced Egg Nog
Assorted Syrups & Toppings
Unlimited Iced Tea & Soft Drinks

#### FROM THE HEARTH

Herb Crusted Prime Rib of Beef Au Jus, Creamy Horseradish

## Entrées and Sides

Pink Peppercorn Dusted Alaskan Halibut Burnt Orange Sauce

> Breast of Chicken Cranberry, Apple, Thyme Essence

Seafood Diablo Penne Pasta Andouille, Shrimp Sundried Tomato Hatch Chili Cream

> Potato Gnocchi White Truffle Sage Cream

Wild Rice Young Leeks, Dried Apricots

Roasted Winter Vegetables

#### **SWEET ENDINGS**

Chocolate Pecan Pie

Cranberry Orange Bundt Cakes

Black Forest Cheesecake

Pumpkin Cheesecake

Mini Assorted Eclairs

Holiday Cake Pops

Ice Cream Station

Warm Apple & Cherry Cobbler

Adults \$59, Children ages 6-10 \$21, Children ages 5 & under Free. Country Club of Colorado Members receive a 20% discount. All prices are subject to an 18% service charge and applicable sales tax.

Reservations are strongly recommended.

Call our restaurant at 719.538.4060

Or book through Opentable.com to reserve your table today.