



Craftwood Banquet Plated Selections

Starter Course: Choose One for your Group: **Craftwood Inn House Salad or Chef's Handcrafted Soup**

Add: Housemade Fruit Sorbet Palate Cleansing Course: \$3

Wild Game

Grilled Rocky Mountain Elk Steak, Hunter's Sauce \$34
Pepper Grilled Red Deer, Cheese Ale Demi \$34
Spiced Pumpkin Seed Crusted Nilgai Antelope \$36

Fresh Seafood

Roasted Salmon with Sweet Chili & Soy Glaze \$30
Almond Crusted Colorado Trout, Frangelico Cream \$32
Walnut & Fennel Durango Bass, Whiskey Butter Pan Sauce \$32

Beef

Beef Tenderloin, Carmelized Shallot Demi-Glace \$34
New York Strip, Red Wine Cremini Mushroom Sauce \$34
Grilled Ribeye, Carmelized Onions & Button Mushrooms \$34

Poultry

Pear, Walnut & Brie Stuffed Bandera Quail \$32
Maple Breast of Duck with Brandied Cherry Sauce \$32
Spinach & Feta Stuffed Breast of Chicken, Pine Nut Sherry Sauce \$30

- **Up to Three of the above entrees can be selected, the highest price will apply**
 - **Guaranteed counts for each entrée due 7 days in advance of event**

Craftwood Duet & Trio Specialties

(Choose One for your Group)

Surf & Turf: Petite Lobster Tail paired with Tenderloin of Beef \$44

Wild Game Trio: Grilled Elk, Red Deer & Antelope, each with a distinctive complementary sauce \$46

Beef & Chicken: Beef Tenderloin paired with Chicken Coq au Vin \$38

The Ultimate Trio: Petite Lobster Tail, Prime Grade NY Strip & Stuffed Bandera Quail \$60

Vegetarian and Gluten-Free Entrees Always Available – Ask for Seasonal Selections

All entrees accompanied by Chef's Selection of Complementary Starch and Fresh Vegetables

Freshly Baked Artisan Rolls with Whipped Butter

Coffee, Decaf and Iced or Hot Herbal Tea

All food & beverage subject to 22% service charge and 8.8% tax. Prices and menus subject to change.

719-685-9000 * 404 El Paso Blvd *Manitou Springs, CO 80829 * Email: bobbie@craftwood.com

