



Craftwood Inn Wedding Buffet

Grilled Rocky Mountain Elk Steak
with Red Wine Hunter's Sauce

Baked Cotija Crusted Salmon
with Roasted Bell Pepper Butter Sauce

Petite Colorado Lamb Osso Bucco
Braised in Red Wine, Pearl Onions & Herbs

Char-Grilled Flat Iron Steak
with Cabernet Wild Mushroom Demi

Colorado Natural RedBird Chicken Breast
with Mushroom Marsala

Roasted Loin of Pork
with Sundried Tomato Sweet Corn Chowder

Choose Two Entrees: \$34 per guest

Choose Three Entrees: \$38 per guest

All of the Salads and Sides listed below are included on your Buffet

Salads:

Crudite of Crisp Fresh Vegetables, Imported Olives & Marinated Mushrooms
Fruit Ambrosia Salad ✱ Craftwood Pasta Salad
Mixed Field Greens with Blackberry Pear & Peppercorn Parmesan Dressings

Sides:

Oven Roasted Red Potatoes ✱ Three-Grain Wild Rice Pilaf
Sautéed Seasonal Vegetables ✱ Artisan Rolls and Whipped Butter

Includes Coffee, Decaf, Iced Tea and Herbal Hot Tea

Prices 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



Craftwood Wedding Plated Selections

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

Add: Housemade Fruit Sorbet Intermezzo 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
Pheasant Stuffed with Apple & Boursin Cheese, Spiced Cider Demi \$34
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

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Hors D'oeuvre Selections

All hors d'oeuvres are priced per dozen, with a two dozen minimum order of any item selected.

Wild Game Specialties

Antelope - Porcini Mushroom Sauce \$28

New Zealand Venison - Pecan Crusted with Port Wine Lingonberry Glace \$24

Colorado Elk - Grilled and served with Cabernet Sauvignon Glace \$24

Quail - Red Curry Ginger Sauce \$28

Craftwood Deviled Eggs \$18	Chicken & Boursin Cheese in Phyllo \$24
Venison Sausage & Cheddar Mushroom Caps \$22	Crab Cakes with Green Chile Mayo \$24
Smoked Salmon & Boursin Pinwheels \$20	Wild Game Empanadas \$24
Venison Roulade with Jicama \$28	Chocolate Dipped Strawberries \$22
Chilled Shrimp with Cocktail Sauce \$22	Snow Crab or Smoked Trout Phyllo Cups \$18
Smoked Venison Quesadillas \$20	Vegetable Spring Rolls with Soy Dip \$20
Fresh Fruit Kabobs, Yogurt Dip \$20	Sesame Teriyaki Beef Skewers \$22
Yucatan Shrimp Skewers \$22	Thai Chicken Peanut Satay \$20
Fresh Vegetable Tempura with Soy Dip \$18	Sea Scallops in Applewood Smoked Bacon \$24
House-Made Wild Game Meatballs \$20	Pepper Seared Ahi Tuna on Crostini \$22



Reception Displays

International and Domestic Cheese Platter with Fresh Fruits & Berries

Served with Assorted Crackers

\$4.50 per person

Honey Smoked Colorado Salmon Display

with Red Onion, Capers, Diced Egg and Toast Points

\$6.50 per person

Baked Brie Cheese with Buttery Hazelnut Roasted Pecans

Garnished with Fresh Berries, and served with Crisp Crostini & Assorted Crackers

\$5.50 per person

Fresh Seasonal Fruit & Berries Platter with Yogurt Dip

\$4.50 per person

Carving Stations

Chef-Carved Premium Meats, served with Freshly Baked Rolls and Condiments.

Wild Boar Ham \$200
with Currant Glaze (serves 20)

Slow-Roasted Prime Rib of Beef \$250
with Au Jus & Creamy Horseradish (serves 40-50)

Beef Tenderloin \$200
with Bearnaise Sauce Au Poivre (serves 25)

Whole Roasted Turkey Breast \$125
with Fresh Cranberry Relish (serves 25)

Roasted Top Round of Lamb \$20
with Dijon Honey Mustard (serves 50)

Chef's Carving Fee: \$75.00