

# Arvada Center Breakfast Buffets

## Paris Breakfast

*Assorted Chilled Juices*  
*Assorted Sliced Breakfast Breads, Muffins, Danish, Bagels*  
*Sliced Seasonal Fresh Fruit*  
*Poached Eggs with Spinach and Mozzarella Cheese*  
*On an English Muffin with Hollandaise Sauce*  
*Sliced Ham*  
*Neufchâtel French Toast*  
*Warm Maple Syrup*  
*Hash Browned Potatoes*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## Gold Strike Breakfast

*Assorted Chilled Juices*  
*Assorted Sliced Breakfast Breads, Muffins, Danish, Bagels*  
*Sliced Seasonal Fresh Fruit*  
*Croissant with Scrambled Eggs and Cheddar Cheese*  
*Crisp Bacon and Sausage*  
*Hash Browned Potatoes*  
*Waffles and Warm Maple Syrup*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## The Center Breakfast

*Assorted Chilled Juices*  
*Assorted Sliced Breakfast Breads, Muffins, Danish, Bagels*  
*Sliced Seasonal Fresh Fruit*  
*Cheese Blintz with Fruit Compote*  
*Ham and Cheddar Quiche*  
*Potatoes O'Brien*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## Sunrise Breakfast

*Assorted Chilled Juices*  
*Assorted Sliced Breakfast Breads, Muffins, Danish, Bagels*  
*Sliced Seasonal Fresh Fruit*  
*Fluffy Scrambled Eggs*  
*Crisp Bacon and Sausage*  
*Potatoes O'Brien*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## Breakfast Enhancements

*The Following Items are Offered as Enhancements to your Breakfast Buffet*

### Omelet Station

*Chef Prepared Fresh Omelets to Order with a Variety of Fillings and Toppings*



### Smoked Salmon Display

*Chef's Display of Norwegian Smoked Salmon, Capers, Chopped Eggs, Bermuda Onions, Mini Bagels*



### Scones and Devonshire Cream

# **Plated Breakfast**

## **Arvada Breakfast**

*Orange Juice*  
*Assorted Sliced Breakfast Breads*  
*Fluffy Scrambled Eggs with Asparagus, Roasted Red Peppers*  
*Over Puffed Pastry with Cheese*  
*Crisp Bacon*  
*Chateaux Potatoes*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## **Breakfast Burrito**

*Orange Juice*  
*Selection of Fresh Seasonal Sliced Fruit*  
*Scrambled Eggs, Chorizo, Peppers, Onions, Tomatoes*  
*Wrapped in a Flour Tortilla and Smothered with Green Chile and Cheese*  
*Sante Fe Potatoes*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## **The Eye Opener**

*Orange Juice*  
*Assorted Sliced Breakfast Breads*  
*Fluffy Scrambled Eggs*  
*Crisp Bacon*  
*Potatoes O'Brien*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

## **Fresh Fruit Plate**

*Orange Juice*  
*Selection of Fresh Seasonal Sliced Fruit*  
*Flavored Yogurt*  
*Assorted Sliced Breakfast Breads*  
*Coffee, Decaffeinated Coffee, Selection of Teas*





# Breaks and Refreshments



## Morning

### The International Café

*International Flavored Coffees*  
*Hawaiian Hazelnut, French Vanilla and*  
*Chocolate Raspberry*  
*Whipped Cream and Chocolate Shavings*  
*Chilled Breakfast Juices*  
*Coffee Cakes, Assorted Scones and Devonshire Cream*  
*Sweet Butter and Preserves*  
*Sliced Fresh Fruit and Berries*

### Healthy Start

*Chilled Breakfast Juices*  
*Fresh Fruit Display*  
*Chilled Vanilla Yogurt with Granola and Berries*  
*Assorted Cold Cereals and Milk*  
*Hard Boiled Eggs*  
*Assorted Muffins, Bagels, Danish and Sliced Breakfast Breads*  
*Flavored Cream Cheese, Butter and Preserves*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

### Continental Breakfast

*Chilled Breakfast Juices*  
*Assorted Muffins, Bagels, Danish and Sliced Breakfast Breads*  
*Flavored Cream Cheese, Butter and Preserves*  
*Sliced Seasonal Fresh Fruit*  
*Coffee, Decaffeinated Coffee, Selection of Teas*

### The Center Café

*Our Espresso Cart is Available to Greet your Guests in*  
*The Morning or Provide an Afternoon Break!*  
*Choose from Espresso, Cappuccino,*  
*Latte, or Flavored Coffees.*  
*(Allow our Barista to Customize their Favorite Café!)*

## Afternoon

### Sundae Bar

*Chocolate and Vanilla Ice Cream*  
*Chocolate, Strawberry, and Butterscotch Sauce*  
*Nuts, Chocolate Chips,*  
*Whipped Cream and Cherries*  
*Assorted Sodas and Bottled Water*

### Olé Break

*Seven-Layer Bean Dip Platter*  
*Chile Con Queso*  
*Tri-Colored Tortilla Chips and Salsa*  
*Assorted Sodas and Bottled Water*

### Afternoon Delight

*Assorted Bakery Fresh Cookies*  
*Assorted Dessert Bars*  
*Ding Dongs and Twinkies*  
*Assorted Sodas and Bottled Water*

### Snack Attack

*Assorted Fresh Dips and Chips*  
*Chex Mix, Popcorn*  
*Warm Pretzels with Deli Mustard*  
*Assorted Miniature Candy Bars*  
*Assorted Sodas and Bottled Water*

# A la Carte

## Beverages

*International Coffees: Hawaiian Hazelnut, French Vanilla, and Chocolate Raspberry  
Coffee, Decaffeinated Coffee, Selection of Tea*

*Hot Apple Cider with Cinnamon Sticks*

*Hot Chocolate and Whipped Cream*

*Fruit Punch*

*Iced Tea*

*Raspberry Lemonade*

*Assorted Chilled Juices: Orange, cranberry, apple, tomato*

*Milk*

*Flavored Mineral Waters*

*Bottled Water*

*Assorted Soft Drinks*

## Morning

*Whole Fruit*

*Hard Boiled Eggs*

*Fruit Skewers*

*Scones with Devonshire Cream*

*Danish, Muffins, Bagels with Butter, Preserves, and Cream Cheese*

*Assorted Yogurts*

*Sliced Fresh Fruit*

## Afternoon

*Chocolate Brownies*

*Bakery Fresh Cookies*

*Dove Bars*

*Popcorn*

*Jumbo Soft Pretzels with Deli Mustard*

*Assorted Dessert Bars*

*French Market Crudite and Dip*

*Gourmet Cheese and Crackers*

*Pretzels*

*Chex Mix*

*Fancy Mixed Nuts*

*Fresh Dips with Chips*

*Chips and Salsa*



# Arvada Center Brunch

*Butler passed Champagne and Mimosas*

*French Market Crudités and Relish Display*

*Spinach and Romaine Salad with Mandarin Oranges, Almonds, Tomatoes*

*Choice of Dressing*

*Sliced Seasonal Fresh Fruit Display*

*Assorted Breakfast Baked Goods*

*Scones with Devonshire Cream*

*Eggs Benedict*

*Crisp Bacon*

*Choice of Two Entrees*

*Chicken Cordon Bleu with Green Peppercorn Sauce*

*Princess Chicken stuffed with Asparagus with Bechemel Sauce*

*Chicken Dijonnaise*

*Fettuccine Primavera with Alfredo Sauce*

*Beef Stroganoff with Penne Pasta*

*Choice of Carved Beef, Turkey, or Ham*

*With Appropriate Condiments*

*Chef's Fresh Seasonal Vegetables*

*Garlic Thyme Roasted New Potatoes*

*Chef's Assorted Dessert Display*

*Freshly Baked Rolls and Sweet Creamy Butter*

*Coffee, Decaffeinated Coffee, Selection of Teas*



# Luncheon Buffets

## The Center Classic

*Arvada Center House Salad*  
*Assorted Dressings*  
*Pasta Salad, Fresh Fruit Display*  
*Cucumber, Tomato, Red Onion with Creamy Dill Dressing*  
*Select Two of the Following Entrees:*  
*Chicken Marsala*  
*Asiago Chicken with Sundried Tomato Cream Sauce*  
*Beef Stroganoff*  
*Flat-Iron Steak with Shitake Mushroom Sauce*  
*Roasted Pork Loin with Portabella Sauce*  
*Garden Vegetable Fettucine with Roasted Tomato Garlic Sauce*  
*Accompanied with*  
*Rice Pilaf, Penne Pasta, or Potato du Jour*  
*Fresh Seasonal Vegetable, Fresh Rolls and Butter*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*



## The Roma Buffet

*Arvada Center House Salad*  
*Assorted Dressings*  
*Fresh Antipasto Salad*  
*Tomato and Mozzarella Tray with Basil Dressing*  
*Fettuccini Alfredo*  
*Chicken Saltimbocca with Madiera Wine Sauce*  
*Baked Meat and Cheese Lasagna*  
*Seasoned Italian Vegetables*  
*Toasted Garlic Bread Sticks*  
*Fresh Parmesan Cheese*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*



## South of the Border

*Arvada Center House Salad*  
*Chile Ranch and Cumin Vinaigrette Dressings*  
*Southwest Black Bean and Corn Salad, Tortilla Chips and Salsa*  
*Cheese Enchiladas*  
*Taco Bar with Seasoned Ground Beef*  
*Chicken Fajitas with Sauteed Peppers and Onions*  
*Warm Tortillas and Taco Shells*  
*Refried Beans and Spanish Rice*  
*Traditional Accompaniments and Toppings*  
*Chocolate Cake and Flan*  
*Coffee, Tea, Decaffeinated Coffee*

# Luncheon Buffets

## Arvada Deli Buffet

*Sliced Smoked Turkey, Ham, Roast Beef, and Italian Meats*  
*Sliced Swiss and Cheddar Cheese*  
*Fresh Tomato, Lettuce, and Pickles*  
*Assorted Breads, Deli rolls, and Focciacia*  
*Country Potato Salad, Coleslaw, Pasta Salad*  
*Condiments*  
*Assorted Fruit Pies*  
*Coffee, Tea, Decaffeinated Coffee*

## Asian Buffet

*Spinach and Romaine Lettuce with*  
*Mandarin Oranges, Tomato, Almonds and Rice Noodles*  
*Sesame Vinaigrette and Ranch Dressing*  
*Fruit Salad*  
*Pineapple Teriyaki Chicken*  
*Thai Chile Beef*  
*Potstickers with Plum Sauce*  
*Stir-Fried Vegetables*  
*Fried Rice*  
*Fresh Rolls and Butter*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*



## Soup and Salad Bar

*Soup du Jour, Tossed Garden Greens, Cauliflower, Broccoli*  
*Carrots, Fresh Sprouts, Garbanzo Beans, Olives, Bacon Bits*  
*Sunflower Seeds and Croutons, Grated Domestic Cheeses*  
*Fruit Display, Pasta Salad, Potato Salad, Rolls and Butter*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*

## Baked Potato and Salad Bar

*Baked Potato, Texas Chili, Sour Cream, Rolls and Butter*  
*Grated Cheese, Diced Onions, Bacon Bits*  
*Arvada Center House Salad, Assorted Dressings*  
*Fresh Sliced Fruit Display, Assorted Cookies*  
*Coffee, Tea, Decaffeinated Coffee*



## Luncheon Selections



*All entrees are accompanied with Chef's choice of soup or Arvada Center house salad with choice of dressings, Chef's selection of fresh seasonal vegetables, a variety of fresh rolls and butter, and a selection from our dessert list.*

*Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea*

### **Petite New York Strip Steak**

*Topped with Golden Fried Leeks with Green Peppercorn sauce, Served with Garlic Mashed Potatoes*

### **London Broil**

*Topped with a Sherry and Fresh Shitake Mushroom Sauce, Served with Herb Roasted New Potatoes*

### **Herb Crusted Pork Loin**

*Tender Pork Loin with a Roasted Garlic Brandy Demi-Glace, Served with Creamy Mushroom Risotto*

### **Grilled Fillet of Salmon**

*Grilled Alaskan Salmon Fillet Served with a Tequila Apricot Glaze with a hint of Ginger, Served with Wasabi Mashed Potatoes*

### **Chicken Wellington**

*Tender Chicken Breast Wrapped in Puffed Pastry with a Kendall Jackson Cabernet Sauce and Carmelized Bermuda Onions*

*Served with Herb Roasted New Potatoes*

### **Mediterranean Chicken**

*Boneless Chicken Breast Stuffed with Sundried Tomatoes, Artichokes, Feta cheese, Fennel with Red Pepper Coulis*

*Served with Roasted Garlic Risotto*

### **Asiago Chicken & Pasta**

*Penne Pasta with Grilled Chicken Breast, Mushrooms, Served with an Asiago Cheese and Sundried Tomato Cream Sauce*

### **Chicken del Mar**

*Southwest Seasoned Chicken Breast with Bay Shrimp and Lobster Cilantro Cream Sauce, Served with Lemon Thyme Rice*

### **Chicken Saltimbocca**

*Sautéed Chicken Breast with Proscuitto Ham, Tomatoes and Provolone Cheese with a Madeira Wine Sauce*

*Served with Creamy Onion Risotto*

### **Pollo al Carbon**

*Grilled Marinated Chicken Breast with Tomatillo Sauce and Monterey Jack Cheese, Served with Lime Cilantro Rice*

### **Sliced Roasted Turkey Breast**

*Roasted Turkey with Sage Stuffing, Creamed Whipped Potatoes, and Pan Gravy Served with Cranberry Sauce*

### **Beef Stroganoff**

*Braised Beef Tips with a Classic Mushroom Sauce, Served over Herbed Rice Pilaf*

## **Luncheon Desserts**

*Chocolate Layer Cake*

*Fruit Tart*

*Chocolate Mousse*

*Lemon Chiffon Cake*

*Black Forest Cake*

*Cheesecake with Fruit Sauce*

*Berry Trifle*

*Carrot Cake*

# Luncheon Selections

## Vegetarian Entrees

*All entrees are accompanied with Chef's choice of Soup or Arvada Center house salad with choice of dressings  
Chef's selection of fresh seasonal vegetables, a variety of fresh rolls and butter, and a selection from our dessert list.*

*Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.*

## Vegetable Wellington

*Fresh Vegetables and Swiss Cheese Wrapped in Delicate Pastry with Puttanesca Sauce*

## Shells Florentine

*Jumbo Shells with Fresh Ricotta Cheese and Spinach over Roasted Garlic Cream Sauce,  
Topped with Marinara Sauce*

## Vegetarian Lasagna

*Layers of Fresh Vegetables Baked with Ricotta, Mozzarella, and Parmesan Cheese*

## Fresh Fruit Medley

*Fresh Seasonal Sliced Fruit with Honey Yogurt*



## Salads

*All salads are served with a variety of fresh rolls and butter and a selection from our dessert list.*

*Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.*

## Arvada Cobb Salad

*Grilled Chicken Breast with Diced Tomatoes, Bleu Cheese, Olives, Hard Boiled Eggs, and Bacon  
Served with Ranch Dressing*

## Santa Fe Salad

*Marinated and Grilled Flat Iron Steak with Black Bean and Corn Cilantro Relish, Roasted Red Peppers and  
Tortilla Strips Served over Tossed Greens with a Chipolte Vinaigrette Dressing*

## Grilled Chicken Salad Mandarin

*Sliced Teriyaki Chicken with Mandarin Oranges and Rice Noodles on a Bed of Romaine Lettuce with a  
Toasted Sesame Seed Dressing*

## Grilled Chicken Caesar Salad

*Sliced Grilled Chicken on Romaine Lettuce, Served with a Creamy Caesar Dressing,  
Parmesan Cheese and Garlic Croutons*

# Luncheon Selections

## Sandwiches

*All sandwiches are served with cookies and brownies  
Beverages offered include coffee, decaffeinated coffee, iced tea, and hot tea.*

### Wrap Sandwich

*Choose Turkey, Grilled Chicken or Portabella Mushroom and Vegetable Served on a Garlic Herb Tortilla  
With Lettuce, Tomato, Onion, and Boursin Cheese Spread. Served with Pasta Salad, Coleslaw, and Fruit Garnish*

### Roast Beef on Foccia

*Sliced Roast Beef with Roasted Red Pepper, Spinach, and Boursin Cheese on Foccia Bread  
Pasta Salad, Coleslaw, and Fruit Garnish*

### Almond Chicken Salad Croissant

*Tender Seasoned Chicken Salad, Served with Pasta Salad, Coleslaw, and Fruit Garnish*

### Deli Plate

*Sliced Roast Beef, Turkey, and Ham, Provolone and Cheddar Cheeses, Assorted Breads and Rolls  
Potato Salad and Coleslaw, Kosher Pickle, Black Olives, Lettuce, and Tomato*



## Boxed Lunches

### Almond Chicken Salad Croissant

*Tender Seasoned Chicken Salad, Served with Pasta Salad, Coleslaw, and Fruit Garnish  
With Lettuce, Tomato and Pickle, Condiments, Whole Fruit, Potato Chips, Chilled Soft Drink, and a Cookie*

### Deli Sandwich

*Assortment of Sliced Roast Beef, Turkey, and Ham, Provolone and Cheddar Cheeses, on Kaiser Roll  
With Lettuce, Tomato and Pickle, Condiments, Whole Fruit, Potato Chips, Chilled Soft Drink, and a Cookie*

### Grilled Chicken Caesar Salad

*Sliced Grilled Chicken on Romaine Lettuce, Served with a Creamy Caesar Dressing,  
Parmesan Cheese and Garlic Croutons, Whole Fruit, Roll and Butter, Chilled Soft Drink, and a Cookie*

# Dinner Buffets

## The Center Buffet

*Arvada Center House Salad with Choice of Dressings*

*Fruit and Cheese Display*

*Shrimp and Pasta Salad*

*Marinated and Grilled Vegetable Salad with Roasted Garlic Vinaigrette*

*Select Two of the Following Entrées:*

*Cedar Plank Salmon,*

*Grilled Halibut with Capers and Sundried Tomato Cream Sauce*

*Roasted Pork Marsala with Juniper Berries*

*Herb Crusted Sliced Tenderloin with*

*A Peppercorn Demi-Glace, or*

*Chicken Roulade with Red Pepper Coulis*

*Baby Vegetables, Blended Rice Pilaf, Mushroom Potatoes*

*Assorted Dinner Rolls, Sweet Creamy Butter*

*Chef's Assorted Dessert Display*

*Coffee, Tea, Decaffeinated Coffee*



## The Classical Buffet

*Arvada Center House Salad with Choice of Dressings*

*Sliced Fresh Fruit Display*

*Orzo Salad with Roasted Peppers and Basil Pesto*

*Entrée Selections:*

*Chicken Tarragon, Beef Stroganoff,*

*Chicken Forestier, Sole Florentine,*

*Roast Top Sirloin of Beef with Bordelaise Sauce,*

*Pistachio Crusted Pork Loin with Sauce Dijonnaise*

*Gourmet Pasta Primavera with Alfredo Sauce*

*Accompanied with:*

*Blended Rice Pilaf and Thyme Roasted New Potatoes*

*Chef's Choice of Vegetable*

*Assorted Dinner rolls, Sweet Creamy Butter*

*Chef's Assorted Dessert Display*

*Coffee, Tea, Decaffeinated Coffee*

# Dinner Buffets

## The Tuscany Buffet

*Caesar Salad with Garlic Croutons and Fresh Parmesan Cheese*  
*Mozzarella and Roma Tomato Platter with Fresh Basil Vinaigrette*  
*Antipasto Salad*  
*Tuscan Chicken with Roasted Tomato Sauce with Fennel*  
*Roasted Pork Marsala with Juniper Berries*  
*Fettuccine Alfredo*  
*Italian Vegetable Medley*  
*Assorted Dinner Rolls, Sweet Creamy Butter*  
*Chef's Assorted Dessert Display*  
*Coffee, Tea, Decaffeinated Coffee*



## The Southwestern Buffet

*Arvada Center House Salad*  
*Ranch and Cumin Vinaigrette Dressing*  
*Fiesta Salad of Corn, Black Bean, Tomato and Peppers*  
*Seven-Layer Bean Dip Platter*  
*Tri-Colored Tortilla Chips*  
*Sliced Sirloin Steak Santa Fe, Pollo al Carbon*  
*Spanish Rice, Squash Medley*  
*Chile Cheese Corn Muffins, Honey Butter*  
*Dessert Display of Assorted Pies*  
*Coffee, Tea, Decaffeinated Coffee*



## The Western Ranch House Buffet

*Arvada Center House Salad with Choice of Dressings*  
*Coleslaw, Potato Salad, Cilantro Herbed Tomatoes*  
*Barbecued Beef Brisket, Fried Chicken*  
*Corn on the Cob, Western Baked Beans*  
*Home-Fried Potatoes*  
*Corn Bread, Buttermilk Biscuits with Honey Butter*  
*Seasonal Fresh Fruit Display*  
*Deep-Dish Apple Pie, Peach Cobbler*  
*Coffee, Tea, Decaffeinated Coffee*



# Dinner Selections

*All dinners are accompanied by Chef's choice of soup or Arvada Center house salad with choice of two dressings, fresh seasonable vegetables, potato or rice, assorted rolls and butter, and a selection from our dessert list.*

*Beverages offered include coffee, decaffeinated coffee, hot tea, and iced tea.*

## Beef and Pork

### Beef Wellington

*Tenderloin of Beef and Mushroom Duxelle Wrapped in Puff Pastry with a Cabernet Peppercorn Melange*

### Roast Prime Rib of Beef

*Aged to Perfection, Served with Au Jus and Horseradish*

### Herb Crusted Sliced Tenderloin

*Served with Brandy Demi-Glace Cream Sauce and French Onion Confetti*

### Stuffed Tenderloin

*Stuffed with Spinach, Roasted Red Pepper, Portabello Mushroom with a Gorgonzola Demi-Glace*

### New York Steak

*A Delicious Charbroiled New York-Cut Steak with Roasted Garlic and Bourbon Demi-Glace*

### Grilled Cowboy Ribeye

*Grilled to Perfection, Topped with Merlot Onions. Served with Chipotle Demi-Glace*

### Roast Strip Loin

*Slow-Roasted Sliced Loin of Beef with Traditional Bordelaise Sauce*

### Pistachio Crusted Roast Pork Loin

*Pistachio Crusted Tender Pork Loin with Dijonnaise Cream Sauce*



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## Seafood

### Seared Ahi Tuna

*Delicately Seared Fresh Ahi Tuna with a Tequila Apricot Glaze*

### Grilled Halibut

*Fresh Grilled Halibut with Saffron Chive Cream Sauce*

### Sole Florentine

*Spinach stuffed sole with lemon dill cream sauce*

### Atlantic Salmon Fillet

*Grilled Salmon Served with a Mustard Dill Cream Sauce*

### Talapia Fillet

*Sauteed Fresh Fillet of Talapia Served with Roasted Tomato Caper Sauce*



## Mixed Grill

### Shrimp Scampi and Beef Tenderloin

*Succulent Shrimp Scampi Accompanied by a Tenderloin Medallion of Beef  
With a Bordelaise Sauce*

### Salmon Fillet and Beef Tenderloin

*A Tenderloin Medallion of Beef with a Chanterelle Mushroom Sauce  
Accompanied by an Atlantic Salmon Fillet with Mustard Dill Cream Sauce*

### Chicken Marsala and Beef Tenderloin

*Sautéed Chicken Breast with a Marsala Wine Sauce Accompanied by a  
Tenderloin Medallion of Beef with a Roasted Garlic Demi-Glacé*

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## Poultry

### Chicken Wellington

*Tender Chicken Breast with Mushroom Duxelle Wrapped in Puffed Pastry with a Kendall Jackson Cabernet Sauce and Carmelized Bermuda Onions*

### Tuscan Chicken

*Fresh Boneless Breast of Chicken with Grilled Portabello Mushrooms, Pepperoni, Olives, and Mozzarella with Roasted Tomato Sauce and Fennel*

### Chicken Cordon Bleu

*Lightly Breaded Breast of Chicken with Canadian Bacon and Monterey Jack Cheese, Topped with a Bordelaise Sauce*

### Princess Chicken

*A Lightly Breaded Chicken Breast with a Stuffing of Asparagus, Topped With a White Wine Bechamel Sauce*

### Florentine Chicken

*A Lightly Breaded Chicken Breast Filled with Fresh Mozzarella Cheese and Spinach, Served Over a Basil Cream Sauce*

### Chicken Oscar

*Grilled Chicken Breast Topped with Dungeness Crab Meat, Asparagus and Sauce Béarnaise*

### Chicken Forestier

*Fresh Boneless Breast of Chicken Served with Shiraz Shitake Mushroom Demi-Glace Sauce*

### Chicken Tarragon

*Sauteed Chicken Breast with a Tarragon Cream Sauce*



## Hot Hors d'oeuvres

*Thai Shrimp & Rice Noodle Spring Rolls with Plum Sauce*  
*Mini Crab Cakes*  
*Pancetta Wrapped Shrimp*  
*Mini Chicken Cordon Bleu*  
*Apricot Chipolte Pork Kabobs with Pineapple*  
*Mini Teriyaki Beef & Vegetable Brochettes*  
*Sweet & Sour Pineapple Chicken Brochettes*  
*Twice Baked Baby Red Potatoes with Cappicola*  
*Brie Cheese with Raspberry and Pecans in Petite Puff Pastry Pocket*  
*Scallop Skewers with General Tsao Sauce*  
*Mushroom Vol Au Vent*  
*Parmesan Artichoke Hearts with Lemon Garlic Aioli*  
*Beef Samosas*  
*Spinach and Phyllo Spanikopita*  
*Ginger Soy Chicken on a Sesame Wonton Crisp*  
*Chicken Quesadillas with Salsa*  
*Mushroom Caps Stuffed with Boursin Cheese*  
*Hoi Sin Pork on Wonton Crisp*  
*Crab Rangoon*  
*Cheese-Filled Fried Jalapeño Peppers with Salsa*  
*Petite Quiche*  
*Swedish Meatballs*  
*Buffalo Chicken Wings*  
*Black Bean & Cheese Quesadilla*  
*Potato Pancakes*



## Cold Hors d'oeuvres



*Jumbo Shrimp with Lemon & Tangy Cocktail Sauce*  
*Jack Daniel's Smoked Beef Tenderloin with Roasted Vegetable Ratatouilli*  
*Smoked Salmon Mousse in a Rosemary Tartlett*  
*Crab-Stuffed Artichoke Hearts*  
*Finger Sandwiches*  
*Crab Claws with Lemon & Tangy Cocktail Sauce*  
*Prosciutto and Melon*  
*Salami and Assorted Cheese Skewers*  
*Salami Cornucopias with Herbed Cream Cheese*  
*Shrimp Salad in an Herbed Pastry Shell*  
*Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa*

# Carving Stations

*Steamship Round of Beef with Petite Rolls and Condiments*

*Whole Poached Decorated Salmon with Traditional Accompaniments*

*Honey Baked Ham with Petite Rolls and Honey Mustard*

*Roast Turkey Breast with Petite Rolls and Dijonnaise Sauce*

*Herb Crusted Tenderloin of Beef with Petite Rolls and Traditional Accompaniments*

*Roasted Leg of Lamb Served with Petite Rolls and Mint Jelly*

*Potlatch Salmon with Béarnaise Sauce, Lemon, Capers, Bermuda Onions and Crackers*



# Hors d'oeuvres Stations

*Brie in Puff Pastry with Struesal Topping and Sliced Pears*

*Fresh Spinach and Artichoke Dip in Shepherder-Bread Bowl*

*Fresh Dip with Chips*

*French Onion or Sour Cream and Chive Dip with Potato Chips*

*Gourmet Cheese and Cracker Platter*

*Brie, Gouda, Havarti, and Aged Port Wine Cheese*

*Fresh Fruit Garnish, and Assorted Crackers*

*Marinated and Grilled Vegetables with Hoisin Vinaigrette*

*Assorted Marinated and Grilled Vegetables, Olives, and Peppers*

*Fresh Market Crudités and Relish Display*

*Assorted Marinated and Grilled Vegetables, Olives, and Peppers*

*Focaccia and Fresh Tapenade Station*

*Toasted Focaccia Rounds with Assorted Tapenade*

# Reception Stations

## *Pasta Station*

*Penne Pasta or Cheese Tortellini with Choice of Toppings and Sauces to Include  
Marinara, Pesto, Alfredo, Roasted Red Peppers, Mushrooms, Sundried Tomatoes, and Parmesan Cheese*

## *Enhanced Pasta Station*

*All of the Above Plus Bay Shrimp, Scallops, Grilled Chicken, and Italian Sausage*

## *Fajita Station*

*Chicken and Beef Fajitas with Sautéed Onions and Bell Peppers, Cheddar and Jack Cheese, Salsa  
Guacamole, Sour Cream, Warm Flour Tortillas*

## *Oriental Lettuce Wrap Station*

*Sautéed Seasoned Pork, Bamboo Shoots, Bean Sprouts, Mushrooms, Water Chestnuts,  
Crisp Lettuce, Variety of Sauces*



# Dessert & Coffee Stations

## *Chef's Assorted Dessert Display*

*An Assortment of Cakes, Tortes, Cheesecake, Gourmet Desserts and Assorted Mini Desserts*

## *Mini Dessert Display*

*An Assortment of Eclairs, Petit Fours, Mini Desserts, Chocolate Dipped Strawberries*

## *Private Cappuccino and Latte Cart*

*Choose from Espresso, Cappuccino, Latte, or Flavored Coffees*

*Allow our Barista to Customize their Favorite Café!*

## *International Coffee and Tazo Tea Bar*

*Hawaiian Hazelnut, French Vanilla, Chocolate Raspberry, and Tazo Tea*

## Bar Service

### Cocktails

*House Brand Cocktails*  
*Call Brand Cocktails*  
*Premium Brand Cocktails*

### Bottled Beer

*Domestic Beers*  
*Imported Beers*  
*Micro Brews & Specialty Beers*

### Wine

*House Wine by the Glass*  
*Bottles of domestic and imported wines may be*  
*selected from our wine list*

### Cordials

### Fruit Juices

### Soft Drinks

### Waters, Sparkling, Mineral & Flavored



## Punch Bowls



*Punch is priced by the gallon with twenty servings to a gallon.*  
*Please, a minimum order of three gallons.*

### Mimosa

*A classic mix of champagne and orange juice*

### White Wine Spritzer Punch

*A crisp blend of white wine, 7-Up, and lemon-flavored*  
*sparkling water*

### Sparkling Fruit Punch

*A refreshing non-alcoholic blend of juice and ginger ale with a fruit float*

It is illegal to sell or serve alcoholic beverages to minors under twenty-one.

Please drink responsibly.

The Arvada Center reserves the right to refuse service



## **Wine List**



### **White Zinfandel**

Beringer  
Woodbridge

### **Pinot Grigio**

Folonari

### **Chardonnay**

Kendall Jackson  
Woodbridge

### **Pinot Noir**

Esser

### **Shiraz**

Yellow Tail

### **Merlot**

Kendall Jackson  
Geysler Peak  
Woodbridge

### **Cabernet Sauvignon**

Kendall Jackson  
Geysler Peak  
Woodbridge

## **Sparkling Wines**

### **Freixenet Cordon Negro Brut**

Delicate and dry with plenty of fruit flavor

### **Asti Spunante**

A fruity effervescent sparkling wine with a crisp finish



# Room Capacity



Style	Capacity	Dimensions	Ceiling
<b>Full Ballroom</b>			
<i>Theater</i>	700 people	112' x 63.6'	
<i>Classroom</i>	400 people		
<i>Banquet</i>	550 people		
<i>Trade Show Booths</i>	56 booths		
<i>Reception</i>	900 people	<b>Total Square Footage: 7,070</b>	
<b>Ballroom A</b>			
<i>Theater</i>	200 people	32' x 63.6'	10.5'
<i>Classroom</i>	120 people		
<i>Rounds of 10</i>	150 people		
<i>Reception</i>	150 people	<b>Total Square Footage: 2,035</b>	
<b>Ballroom B</b>			
<i>Theater</i>	200 people	32' x 63.6'	21'
<i>Classroom</i>	120 people		
<i>Rounds of 10</i>	150 people		
<i>Reception</i>	150 people	<b>Total Square Footage: 2,035</b>	
<b>Ballroom C</b>			
<i>Theater</i>	150 people	23.6' x 63.6'	21'
<i>Classroom</i>	80 people		
<i>Rounds of 10</i>	100 people		
<i>Reception</i>	100 people	<b>Total Square Footage: 1,500</b>	
<b>Ballroom D</b>			
<i>Theater</i>	150 people	23.6' x 63.6'	21'
<i>Classroom</i>	80 people		
<i>Rounds of 10</i>	100 people		
<i>Reception</i>	100 people	<b>Total Square Footage: 1,500</b>	
<b>Ballroom E</b>			
<i>Theater</i>	230 people	48' x 48'	21'
<i>Classroom</i>	140 people		
<i>Rounds of 10</i>	160 people		
<i>Reception</i>	175 people	<b>Total Square Footage: 2,304</b>	
<b>Studio 11A &amp; 11B</b>			
<i>Theater</i>	75 people		
<i>Classroom</i>	44 people		
<i>Banquet</i>	50 people		

Small conference rooms are available. Please consult the Sales Department.

# Audio/Visual Equipment



## Overhead Projectors

*Overhead and 8' Screen  
Overhead*

## Slide Projectors

*Kodak 35mm Slide Projector with Cart and  
Wired Remote Control  
Slide Projector with Wireless Remote Control  
Slide Projector with 8' Screen*

## Projection Screens

*8' x 8' Tripod Screen  
6' x 8' Fastfold Screen  
7.5' x 10' Fastfold Screen  
9' x 12' Fastfold Screen with Drape Kit*

## Video Equipment

*Sharp 25" Monitor/VHS Combo with Cart  
Panasonic VHS Camcorder with Tripod  
VHS Player and Recorder  
DVD Player*

## Big Screen Video Projection Package

*High Resolution, Hi Intensity, LCD Projector  
9' x 12' Fastfold Screen with Black Drape  
Mixer for Audio Volume  
VHS Player or DVD Player*

## Video Projection Package

*High Resolution, Hi Intensity, LCD Projector  
8' x 8' Tripod Screen  
Mixer for Audio Volume  
VHS Player or DVD Player*



## Audio Equipment

*Podium and Microphone  
Wired Handheld Microphone  
Wireless Lavalier Microphone  
Wireless Handheld Microphone  
6 Input Mixer  
16 Input Mixer  
Stereo Cassette Player/Recorder  
CD Player  
Portable PA System (Includes (2) Speakers, Wireless  
Handheld Microphone, (1) Disk CD Player for groups up to 75)*

***Please Note that Use of Two or More Microphones/Audio  
Divices Will Require a Rental Mixer  
Six or More Audio Inputs Will Require a Sound Technician***

## Computer Projection

*LCD Projector  
Laptop Computer  
Wireless Mouse  
Wireless Internet Connection, T1 Connection  
Dial-up Data Port*

## Accessories for Client Provided Equipment

*Patch into House Sound  
Connect Audio Devices into Ballroom Sound System  
Audio Visual Table Set-up  
Includes Table, Power Strip, Extension Cord  
8' Screen Projector Support Package  
Includes 8' Screen, Table, Power Strip, Extension Cord  
All Appropriate Cables, Technical Support  
9' x 12' Screen Projector Support Package  
Includes 9' x 12' Screen with Drape, Table, Power Strip,  
Extension Cord, All Appropriate Cables, Technical Support*

# Audio/Visual Equipment

## Meeting Aids

*Flipchart and Markers*

*White Board 2' x 3'*

*Laser Pointer*

*Standing Podium*

*Table Top Podium*

*Easel*

*Extension Cord*

*Power Strip*

*Fax Machine*

*Phone Line with Phone*

*(local calls only please)*

*Speaker Phone*

*Piano*

## Clerical Support

*Photocopies, Single Sided*

*Photocopies, Double Sided*

*Fax Transmission Per Page*

## Meeting Survival Kit

*Includes Legal Pad, Scissors, Sticky Notes,*

*Pens, Pencils, Highlighter, Stapler,*

*Name Tags, Tape, Paper Clips, Wall Putty,*

*Mints, Bottle of Water*

***If Unused Items Not Returned***

## Vendor Tables

*(first 8 @ no charge)*

## Event Staging

*4 feet x 8 feet (one section)*

*8 feet x 8 feet (two sections)*

*8 feet x 12 feet (three sections)*

*8 feet x 16 feet (four sections)*

*12 feet x 16 feet (six sections)*

*12 feet x 24 feet (nine sections)*

All Staging is Adjustable to Heights of 16 Inches or 24 Inches, is

Skirted in Black and Includes Two Sets of Steps

*Dance Floor Installation*

*Upright Piano*



## Lighting



*Upwash Lighting with Colored Gels*

*Follow Spot (Requires Operator)*

*Stage Lighting Available Upon Request - Pricing Varies*

## Pipe and Drape

*Black Velvet up to 16' High*

*White or Ivory up to 16' High*