



arvadacenter

for the arts
and humanities

Dinner 2011

Thank You for Giving Us the Opportunity
To Host Your Year-End Celebration!

We are Proud to Present Our Finest Holiday
Packages Carefully Hand Picked
by Our Executive Chef

6901 Wadsworth Blvd~Arvada, CO~80003
Sales and Catering 720.898.7330

Each Ballroom Setting has a Wonderful, Warm, and Festive Ambiance
That will make your Holiday Party seem Everlasting

Enjoy our Festive Décor in every Ballroom along with
a Candlelight Dinner to Complete your Celebration

Our Tables are Complete with Linen; China, Silver, Glassware
And includes Special Holiday Centerpieces and Candles

Please Choose From One of the Following Packages to Enhance Your Evening

Butler Passed Hors d'Oeuvres - For Your Reception

Brandied Mushrooms

Chicken Sate with Thai Chile Dipping Sauce

Lime Chipotle Shrimp Skewers

Dungeness Crab Cakes with Dijon Dill Sauce

Brie Cheese/Raspberry/Pecan en Croute

Vegetable Curry Samosa

Chicken Samosa

Thai Shrimp & Rice Noodle Spring Roll

Southwest Barbecue Pork Spring Roll

Jack Daniels Filet Mignon Bacon Wrapped Brochettes

Vegetable & Herb Quiche

Choose Three Items - Three Pieces per Person

Butler Passed Hors d'Oeuvres and Festive Displays

Butler Passed Hors d'Oeuvres - Choose Three Items

French Market Crudités

Italian Antipasto Meats and Cheese with Baguettes

Gourmet Cheese and Fruit Display with Crackers

The Finishing Touches

Table Side Wine Service - That added elegance

Champagne Toast - To remember the year's accomplishments

Display your Company Logo with a Hand Carved Ice Sculpture

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

The Holiday Buffet

Salads

Arvada Center House Salad with Choice of Dressings
Endive Poached Pear with Sweet Pecans & Strawberry Vinaigrette
Orzo Salad with Spinach, Sundried Tomatoes, Artichoke Hearts
Pine Nuts, Fresh Basil and Champagne Vinaigrette
Sliced Fresh Fruit Display

Entrées

Jack Daniel's Marinated and Smoked Beef Tenderloin
With a Spicy Bourbon Demi
Grilled Salmon with a Lime Sorrel Sauce
Grilled Chicken Breast with a Cherry Apricot Sauce

Accompanied With

Hearty Roasted Grains and Mushrooms
Roasted Fingerling Potatoes with Garlic and Thyme
Chef's Fresh Baby Vegetables
Assorted Dinner Rolls and Sweet Creamy Butter

Dessert and Beverage Service

Holiday Dessert Display
Coffee, Selection of Tea, Decaffeinated Coffee

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

Yuletide Buffet

Salads

Arvada Center House Salad with Choice of Dressings
Spinach and Romaine with Sundried Cherries and Strawberry Vinaigrette
Sliced Fresh Fruit Display

Entrées

Smoked Roasted Pork Loin with Apricot Barbecue Sauce
Grilled Cod with Cranberry Orange Relish

Chef's Carving Station

(Select One)

Roasted Top Round of Beef with Au Jus and Horseradish
Roasted Turkey with Cranberry Dijonnaise Sauce
Florentine Chicken Roulade with Thyme Hollandaise

75 carver fee per 100 guests applies

Accompanied With

Quinoa Pilaf with Roasted Peppers
Pesto Parmesan Roasted Potatoes
Array of Fresh Vegetables
Assorted Dinner Rolls and Sweet Creamy Butter
Coffee, Selection of Tea, Decaffeinated Coffee

Dessert and Beverage Service

Holiday Dessert Display
Coffee, Selection of Tea, Decaffeinated Coffee

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Winter Warmer Buffet

Salads

Arvada Center House Salad with Choice of Dressings
Endive, Watercress and Pear with Candied Pecans and
Mandarin Champagne Dressing
Sliced Fresh Fruit Display

Entrées

Carved Roast Beef au Jus and Dijon Horseradish Sauce
Seared Pork Medallions with Warm Fruits
Grilled Chicken Breast with Fennel and
Jicama and Tangy Pancetta Demi
75 carver fee per
100 guests applies

Accompanied With

Thyme Roasted New Potatoes
Roasted Hearty Grains
Chef's Fresh Vegetable Medley
Assorted Dinner Rolls with Sweet Creamy Butter
Dessert and Beverage Service
Holiday Dessert Display
Coffee, Selection of Tea, Decaffeinated Coffee

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Mistletoe Buffet

Salads

Arvada Center House Salad with Choice of Dressings
Caprese Salad with Proscuitto, Spinach and Red Peppers

Entrées

Grilled Chicken Breast with Peaches and Champagne Sauce

Sautéed Salmon with Shrimp and Scallops
Topped with a Lobster Beurre Blanc

Roasted Striploin Sliced with a Cabernet Peppercorn Sauce

Accompanied With

Blended Wild Rice Pilaf with Toasted Almonds and Green Onion

Garlic Mashed Potatoes or Thyme Roasted New Potatoes

Chef's Fresh Vegetable Medley

Assorted Dinner Rolls and Sweet Creamy Butter

Dessert and Beverage Service

Holiday Dessert Display

Coffee, Selection of Tea, Decaffeinated Coffee

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

The Traditional Buffet

The Arvada Center House Salad With Choice of Dressings

Ambrosia Fruit Salad

Gourmet Cheese and Fruit Display with Crackers

Roasted Turkey Breast With Gravy

Baked Ham With Cherry Sauce

Vegetable Medley

Mashed Potatoes and Gravy

Traditional Stuffing

Assorted Rolls With Sweet Creamy Butter

Holiday Dessert Display

Coffee, Tea, Decaffeinated Coffee and Iced Tea

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

Plated Dinners

All Dinners are Accompanied with an
Arvada Center House Salad With Choice of Dressings
Fresh Seasonal Vegetables, Potato or Rice
Assorted Rolls and Butter and a Selection from our Dessert List
Beverages Offered Include Coffee, Decaffeinated Coffee and
A Selection of Teas

Petite Filet of Beef with Cognac Peppercorn & Shrimp Scampi

Herb Crusted Sliced Tenderloin of Beef with Blackberry Port Wine Demi
& Grilled Salmon Fillet with Garlic Lime Pesto Butter

Petite Filet of Beef with Cranberry Horseradish Demi Sauce and
Grilled Chicken Breast

Jack Daniel's Marinated and Smoked Beef Tenderloin with
A Spicy Bourbon Demi

Roast Prime Rib of Beef au Jus and Cranberry Horseradish Sauce

Baked Sole Florentine with Lime Hollandaise

Dessert Selections
(*Select One*)

Bananas Foster Cheesecake ~ Caramel Apple Pie with Cinnamon Sauce
Chocolate Toffee Mousse Cake with Kahlua
Brulee Cheesecake with Raspberry Sauce ~ Fresh Fruit Tart with Chantilly Cream

Assorted Holiday Dessert Buffet
Additional 4 per guest

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

Plated Dinners

All Dinners are Accompanied with an
Arvada Center House Salad With Choice of Dressings
Fresh Seasonal Vegetables, Potato or Rice
Assorted Rolls and Butter and a Selection from our Dessert List
Beverages Offered Include Coffee, Decaffeinated Coffee and
A Selection of Teas

Seared Medallions of Pork with Wild Mushroom Ragout

Stuffed Chicken Breast with Peaches and Cherries with a Port Wine Sauce

Pecan Crusted Chicken Breast with Dijon Cream Sauce

Pancetta Chicken with a White Wine Gruyere Sauce

Vegetable Wellington
Fresh Vegetables and Swiss Cheese in Puffed Pastry with Puttanesca Sauce

Stuffed Portabella Mushroom with Grilled Vegetables and Sauce

Dessert Selections
(*Select One*)

Bananas Foster Cheesecake ~ Caramel Apple Pie with Cinnamon Sauce
Chocolate Toffee Mousse Cake with Kahlua
Brulee Cheesecake with Raspberry Sauce ~ Fresh Fruit Tart with Chantilly Cream

Assorted Holiday Dessert Buffet
Additional 4 per guest

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

Hot Hors d'oeuvres

Prices are per 100 Pieces

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

Cold Hors d'oeuvres

Prices are per 100 Pieces

Jumbo Shrimp with Lemon & Tangy Cocktail Sauce
Smoked Salmon Mousse in a Rosemary Tartlett
Crab-Stuffed Artichoke Hearts
Finger Sandwiches
Salami and Assorted Cheese Skewers
Crab Claws with Lemon & Tangy Cocktail Sauce
Prosciutto and Melon
Cream Cheese and Red Pepper Tortilla Pinwheels with Salsa
Salami Cornucopias with Herbed Cream Cheese
Shrimp Salad in an Herbed Pastry Shell
Prosciutto Wrapped Asparagus with Aoli Dijon

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

Carving Stations

Steamship Round of Beef

Accompanied With Petite Rolls and Horseradish

Au Jus, and Dijonaise

Serves approximately 220

Whole Poached Decorated Salmon

Accompanied With Grated Egg, Capers, and

Chopped Red Onion

Serves approximately 75

Honey Baked Ham

Accompanied With Petite Rolls and Honey Mustard

Serves approximately 50

Roast Turkey Breast

Accompanied With Petite Rolls and

Cranberry Mayonaise

Serves approximately 35

Herb Crusted Tenderloin of Beef

Accompanied With Dijonaise,

Horseradish and Petite Rolls

Serves approximately 20

Roasted Leg of Lamb

Accompanied With Petite Rolls and Mint Jelly

Serves approximately 25

Potlatch Salmon

Accompanied With Béarnaise Sauce, Lemon, Capers,

Bermuda Onions and Crackers

Serves approximately 20

75 Carver Fee per 100 guests

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Hors d'oeuvres Stations

Brie in Puff Pastry
With Struesal Topping and Sliced Pears
Serves approximately 50

Fresh Spinach and Artichoke Dip
Served in Shepherder-Bread Bowl
With Sliced Baguettes
Serves approximately 25

Fresh Dip with Chips
French Onion and Sour Cream & Chive Dip
Accompanied 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 Assorted Dipping Sauce
Assorted Marinated and Grilled Vegetables
Olives, and Peppers

Fresh Market Crudités and Relish Display
With Ranch Dip
Assorted Marinated and Fresh Vegetables,
Olives, and Peppers

Foccacia and Fresh Tapenade Station
Toasted Foccacia Rounds with Assorted Tapenade

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax

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
Presented with Herbed Italian Bread Sticks**

Enhanced Pasta Station

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

Fajita Station

**Chicken and Beef Fajitas with Sauteed 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**

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Impressive Additions

Sweet Endings

Fondue Station

Includes Dipping Delights of Pineapple, Bananas
Pound Cake, Strawberries, Pretzels, Marshmallows
Cookies and Brownie Bites

Petite Gourmet Dessert Display

Includes Mini Chocolate Eclairs, Mini Cheesecakes
Fruit Tarts, Chocolate Dipped Strawberries

Late Night Refreshments

Dipping Station

Includes Vegetable Crudites, Pita Chips, Potato Chips
Tortilla Chips, Sliced Baguettes. ~ Dips include Hummus
Salsa, Sundried Tomato, Onion, Spinach and Artichoke

Mini Taco Bar

Includes Seasoned Ground Beef, Shredded Chicken
Soft and Crispy Taco Shells, Traditional Accompaniments

Petite Deli Sandwiches

Assortment of Roast Beef & Cheddar, Turkey & Provolone
Ham & Swiss, Chicken Salad on Assorted Breads and Croissants
Served with Potato Chips & Dip

International Coffee and Tazo Tea Bar

Hawaiian Hazelnut, French Vanilla
Chocolate Raspberry, and Tazo Tea
With Chocolate Shavings and Whipped Cream

Hot Chocolate & Spiced Cider Bar

Served with Cinnamon Sticks, Marshmallows
Peppermint and Toffee Candy Bits
Chocolate Shavings & Whipped Cream

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Tableside Wine Service By the Bottle

White Zinfandel

Woodbridge

Pinot Grigio

Folonari
Yellow Tail

Chardonnay

Kendall Jackson
Woodbridge

Pinot Noir

Yellow Tail

Shiraz

Yellow Tail

Merlot

Kendall Jackson
Geyser Peak
Woodbridge

Cabernet Sauvignon

Kendall Jackson
Geyser Peak
Woodbridge

Toast to the New Year

Freixenet Cordon Negro Brut

Delicate and dry with plenty of fruit flavor

Asti Spunante

A fruity effervescent sparkling wine with a crisp finish

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Bar Service

Cocktails

House Brand Cocktails
Call Brand Cocktails
Premium Brand Cocktails

House ~ Smirnoff, Bacardi Silver, Beefeater, Jim Beam, J&B, and Sauza Gold

Call ~ Absolute, Captain Morgan, Tanqueray, Jack Daniels, Glenlivet, and 1800

Premium ~ Grey Goose, Meyers, Bombay Sapphire, Crown Royal, Chivas Regal, and Patron Silver

Bottled Beer

Domestic Beers
Bud, Bud Light, Coors, Coors Light
Micro Brews & Imported Beers
Corona, Blue Moon, Fat Tire

Wine & Champagne

House Wine by the Glass
Select Wine by the Glass

Cordials

Fruit Juices

Soft Drinks

Waters, Sparkling, Mineral & Flavored

Punch Bowls

Punch is Priced by the Gallon with Twenty Servings to a Gallon ~ 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
Garnished with Fresh Fruit

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Holiday Ice Sculptures For the Month of December 2011

Front Bar/Bar Rack with Company Logo, Two Luges
Bar Rack/Back of Bar with Company Logo

Full Bar with Company Logo and Two Luges

Full Bar with Company Logo with Bottle Rack

Front Bar with Table Top Company Logo

Company Logo

Cluster of Three Christmas Trees

Large Christmas Tree with Three Ice Packages

Reindeer

Nutcracker

Large Clam Shell

Angel

Sword Fish

Snowflakes

Snowman

Candles with Ornaments or Frozen Ribbon

Candles

Drink Luges with Bottles

Small Clam Shell

Prices are subject to applicable tax and 20% service charge. Service charge is subject to tax