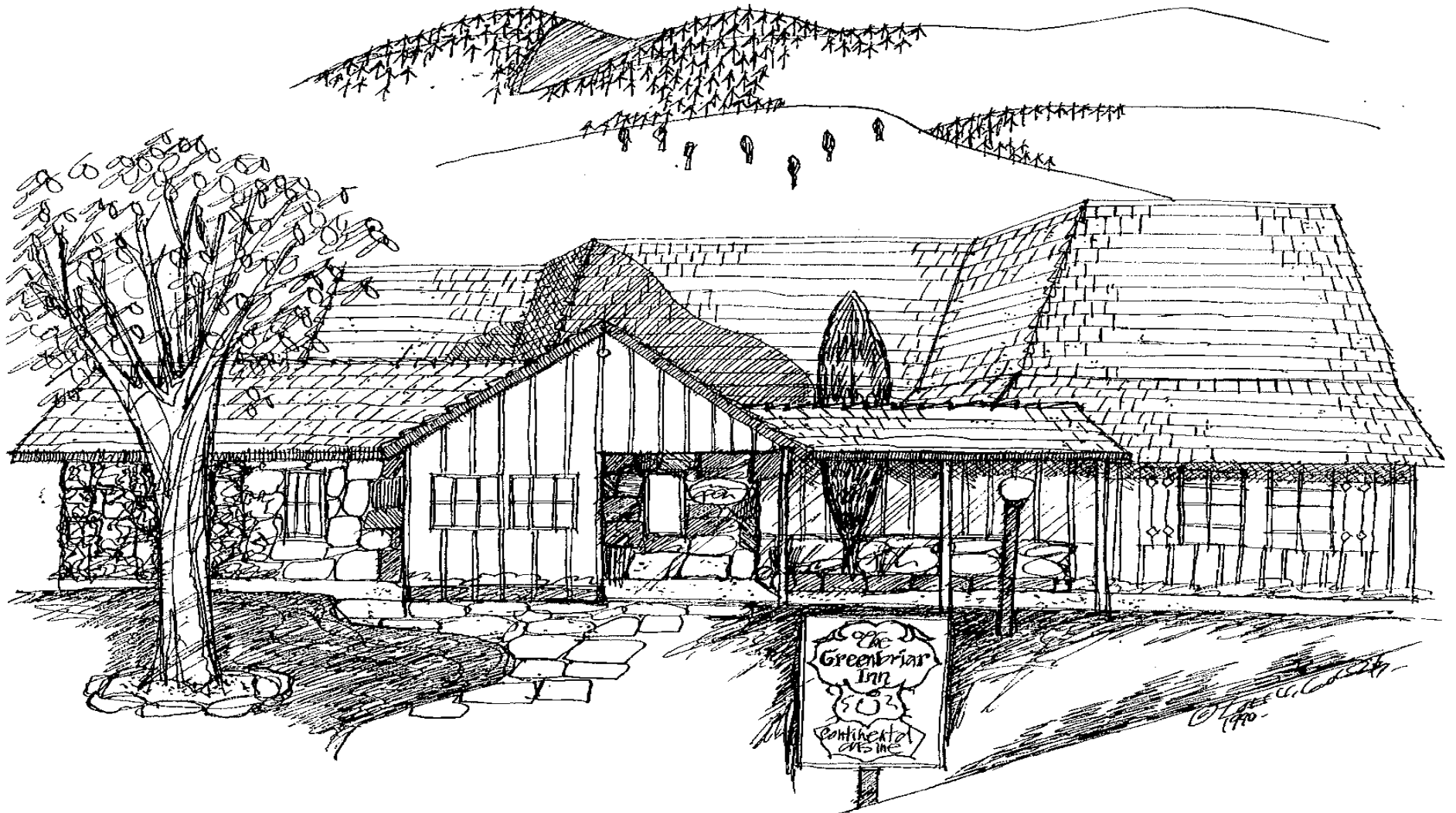


# *The Greenbriar Inn*



## *Event Package*

8735 North Foothills Highway, Boulder, CO 80302  
Phone (303) 440-7979, (800) 253-1474 Fax (303) 449-2054  
[www.greenbriarinn.com](http://www.greenbriarinn.com)

August 4, 2016

# The Greenbriar Inn

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## WELCOME

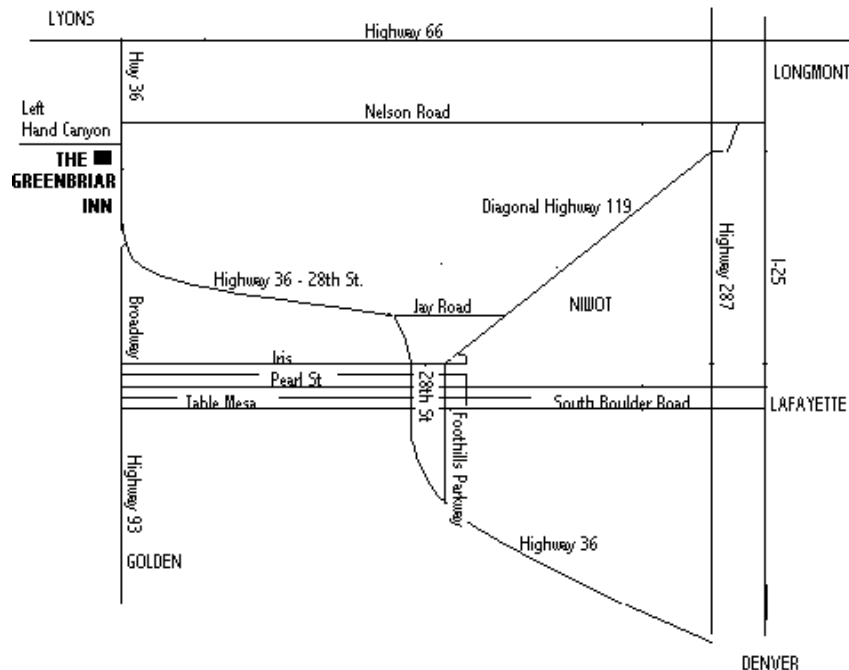
Thank you for considering The Greenbriar Inn for your special event. All of the information you need to plan your function is right here, whether it's a wedding ceremony, reception, anniversary, birthday party, graduation celebration, or business presentation, meeting, or all-day retreat. Our staff is eager to provide the special touches to make your party a personal and memorable occasion.

## HISTORY

The Greenbriar Inn was built in 1873 as a general store and post office for the town of Altona. Altona was established as a supply and transportation center for the miners of Jamestown and Ward, but was closed in 1916 due to the decline of mining in Left Hand Canyon. In the early 1920's the general store became a gas station until 1967 when it was converted into The Greenbriar Inn. Today, owned and operated by it's former chef, The Greenbriar Inn continues a 45 year tradition of exceptional American cuisine, fine wine, and elegant service in a romantic country inn atmosphere unique to this part of Colorado.

## LOCATION

The Greenbriar Inn is located on the corner of Left Hand Canyon and Highway 36, just 5 miles North of the intersection of Broadway (Highway 7) and Highway 36.



## RESTAURANT & BANQUET FACILITIES

The Greenbriar Inn restaurant is open Tuesday through Sunday for dinner from 5:30pm to 9:30pm and on Sunday for a champagne buffet brunch from 10 am to 1 pm. With two full kitchens, seating available on two floors, two outdoor patio gardens, a balcony over looking the foothills, and private spaces available for parties as small as 10 and as grand as 300, The Greenbriar Inn is uniquely suited to handle the most special event, yours.

## BOOKING REQUIREMENTS:

Main Floor Room Fees:	Main Room	Sunroom	Little Room
Room Capacities	80 - 130	20 - 50	6 - 22
Sun-Thurs & Fri, Sat Days	\$ 1000	\$ 400	\$ 100
Friday Nights	\$ 1000	\$ 400	\$ 100
Saturday Nights	\$ 1600	\$ 600	\$ 100

### Minimum # of Guests\*\*

Sun-Thurs & Fri, Sat Days	75	20	8
Friday & Saturday Nights	80	25	10
Sunday Brunch	100	30	10

**\*\*We offer a reduced minimum guest count of 100 for reserving the main dining room, LR, and sunroom. Please call for further details.**

Upstairs Room Fees:	All Upstairs	2/3 Up	1/2 Up	1/3 Up
Room Capacities	60 - 100	40 - 60	30 - 50	15 - 30
Sun-Thurs & Fri, Sat Days	\$ 800	\$ 600	\$ 400	\$ 200
Friday Nights	\$ 800	\$ 600	\$ 400	\$ 200
Saturday Nights	\$ 1200	\$ 900	\$ 600	\$ 300

### Minimum # of Guests\*\*

Friday, Saturday Nights	65	55	40	20
Sun-Thurs & Fri, Sat Days	60	40	30	15

## ALL BUSINESSES RECEIVE A 30% DISCOUNT ON ROOM FEES.

**\*\*The guaranteed minimum number of guests is the basis for all food, beverage, and room charges. If you do not meet the minimum number you will be charged the full amount of the food, plus a \$10 beverage fee for each absent guest. If your final number of guests falls below the minimum, we reserve the right to move your party to a smaller room. If you prefer to remain in your original space, or we are unable to move your party, full payment is required for the minimum number of guests.**

## Garden Patios/ Balcony Patio Fees:

South Garden/ Lawn	\$ 250
Fountain Patio	\$ 250
Cabin Lawn	\$ 300
Balcony with Tent	\$ 250

## DEPOSITS

A non-refundable deposit is required to hold reservations for 12 or more. The full deposit is figured by adding the appropriate room charge (see page 2) to an additional fee based on the number in the party.

**12-20 guests \$ 100;    21-35 guests \$ 200;    36-50 guests \$ 300;**  
**51-75 guests \$ 400;    76-100 guests \$ 500,    101+ guests \$ 700.**

Deposits are fully applicable to the bill.

## GUARANTEES

We require a guaranteed number of guests 30 days prior to your function. This will be a guarantee for which you will be charged even if fewer guests attend. This number can be no less than the minimum guest count required for booking the room space. If no guaranteed number is received, we will consider the number indicated on the original agreement to be the correct guaranteed number of guests.

## BANQUET HOURS & ADDITIONAL FEES

Daytime events are scheduled from 10am - 3 pm. Evening events start as early as 4 pm and end by 11 pm. You can extend your event for an additional charge; from 11 pm - 12 am for \$ 300 and from 12 am - 1 am for \$ 500.

All alcohol service will conclude by 12:30am. An additional cleanup fee of \$ 65 will be added for groups that use rose petals, loose leaves, confetti like items, or sparklers.

## PLATE SERVICE

We request menu selections 60 days prior to your function if you are planning a plate service dinner. This allows time for RSVP of entrée selections. You may offer a selection of 3 to 5 entrées depending on the size of your party. Exact counts for each of the entrées **MUST** be received 10 days prior to your function. If your party is 75 people or less and you cannot provide counts, a \$3.50 charge per entrée will be applied to the bill and extra time must be allowed for service. If your party is larger than 75 you must provide counts, offer a single entrée, a combination plate, or a buffet. Plate service entrées include bread, butter, appropriate chef selected starch, and vegetables. For parties over 35, a house salad can be added for \$4.

See attached Plate Service Menu for entrée choices.

## BUFFETS

If you are planning a buffet dinner your menu selections must be done 60 days prior to your function date. All dinner buffets will include 3 entrée selections, 2 vegetable selections, 2 starch selections, the appropriate sauces, bread, and butter. A house salad can be added for \$4.

Please see attached Buffet Menu for entrée choices.

## DANCE FLOOR

A dance floor is required if your group is planning on dancing inside the restaurant. The charge for the dance floor setup and breakdown is \$250 for 12 X 18; \$200 for 12 X 15; and \$150 for 12 X 12.

There is no charge if you are planning to dance in the sunroom.

## FOOD & BEVERAGE POLICIES

All food and beverage for consumption on the premises will be provided by The Greenbriar Inn. Any food brought in will be subject to an additional service charge, and must be negotiated prior to the event. Due to fluctuating market costs, food and alcohol prices are subject to change without notification. It is against Colorado State Law to allow guests to bring any alcoholic beverages into or out of a restaurant for the purpose of consumption.

## WEDDING CAKES

The Greenbriar Inn makes beautiful and delicious wedding cakes. However, if you would like to bring in a cake, we ask to approve the wedding cake supplier 60 days prior to your wedding to maintain our standard of quality. A \$2 per person serving fee will be applied to all wedding cakes not supplied by our restaurant.

## WEDDING CEREMONIES

Wedding ceremonies can be held outdoors on the South Lawn, Fountain Patio, or Cabin Lawn as well as inside in our dining rooms. The appropriate chair rental fee as well as the room fee for the space booked will be applied. The ceremony start time needs to be set upon booking your event. Please refer to page 16 of this packet for more information about our ceremony chairs.

## LIABILITY

The Greenbriar Inn assumes no liability for loss or damage to property brought into the restaurant, it shall be the sole responsibility of the guest.

The Greenbriar Inn reserves the right to inspect and regulate all private affairs taking place on the premises according to established laws. Guests must agree to be responsible for any damages to The Greenbriar Inn property.

## LIQUOR LIABILITY

The Greenbriar Inn is only authorized to sell and serve liquor, beer and wine on these premises. By state law visibly intoxicated people or people without valid I.D. to prove that they are 21 years of age cannot be served. Alcoholic beverages cannot be brought in to the restaurant by any guest.

## VENDORS (DJ's, Bands, Photographers, Photobooths, Florists, etc)

**All vendors must be approved by The Greenbriar Inn management and must be set up *before* guests arrive for your event. Vendor set up times will vary and must be approved and scheduled in advance with The Greenbriar Inn management. A 1 1/2 hour set up time is guaranteed before your event start time.**

## SERVICE CHARGE AND TAX

A banquet service charge of 20% will be added to the total bill for all parties of 8 or more. 15% is allocated to the service staff and 5% is retained by the house and the banquet sales staff. A 4.985% sales tax applies to all food and beverage sales.

## PAYMENTS

The full balance is due at the end of the function.

We accept cash, check, Visa, MasterCard, American Express, and Discover. House Charge accounts will be billed on the first of the month.

# Business Meetings and Retreats

The Greenbriar Inn welcomes the opportunity to host your business meetings or all day retreats. Our facility offers a relaxed, country atmosphere and can accommodate from 10 to 200 people. The Greenbriar Inn also offers Corporate House Charge Accounts. Applications are available upon request.

## ROOM CHARGES

Special pricing applies to all day time business meetings and retreats. Please call for information and room charge quotes.

## BREAKFAST

### Continental Breakfast Menu:

\$18

Fresh Brewed Coffee and Assorted Herbal Teas  
 Choice of two juices: Orange Cranberry  
 Pineapple Grapefruit Grape  
 Fresh Fruit Tray Bagels with Cream Cheese & Lox  
 Choice of two Breads or Muffins: Banana Nut Cranberry  
 Blueberry Lemon Poppy seed Coffee Cake  
*Croissants available for a \$ 0.50 upcharge*

### Hot Breakfast Entrees Offered:

Bacon or Sausage	\$ 3	Breakfast Burritos	\$ 3
Hash Browns/Home Fries	\$ 2	Salmon Potato Cakes	\$ 3
Scrambled Eggs	\$ 3	Eggs Benedict / Veggie	\$ 4
Denver Quiche	\$ 4	Vegetable Quiche	\$ 4
Bacon, Spinach, Mushroom & Cheddar Quiche	\$ 4		
Rock Shrimp, Crab & Fontina Cheese Quiche	\$ 6		

## LUNCH SELECTIONS

*Please refer to Page 13*

## BEVERAGE & SNACKS

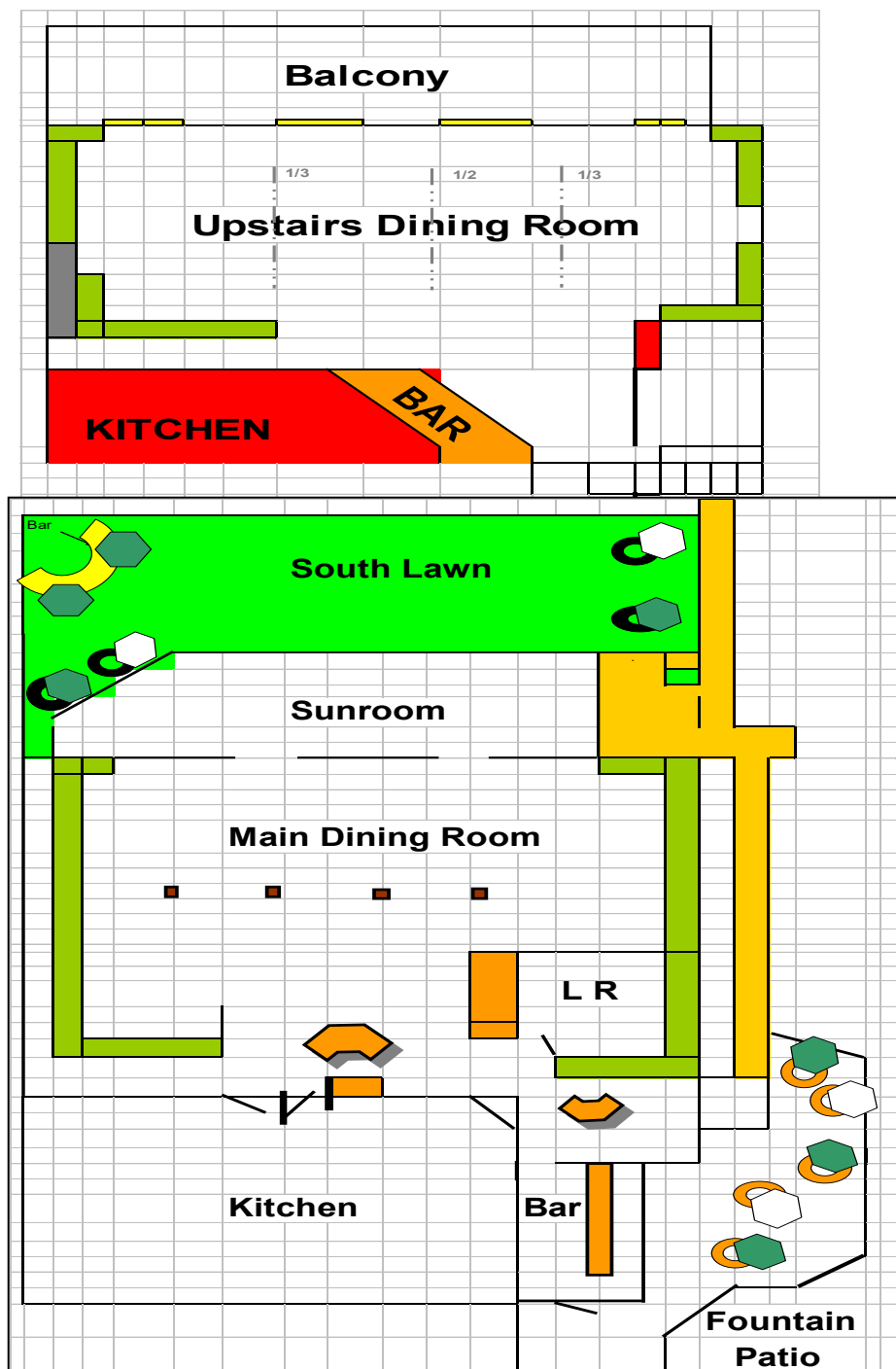
Fruit Tray w/ Raita dip	\$ 4	Fresh Brewed Coffee	\$3
Cheese tray w/ Crackers	\$5.50	Assorted Herbal Teas	\$ 3
Antipasto Tray	\$ 6	Assorted Soft Drinks	\$1.75
Vegetable Crudités w/ Dip	\$ 4	Fiji Water	\$ 3
Assorted Cookies	\$ 3	Perrier	\$ 3
Assorted Fruit & Nut Bars	\$ 3	Fudge Brownies	\$ 3
Scones	\$ 2	Biscotti	\$ 2
Chocolate Dipped Strawberries	\$ 4		
Granola with Fresh Fruit & Yogurt			\$ 4

## DESSERT SELECTIONS

*Please refer to Page 14*

# Facility Maps

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# A La Carte Dinner Menu

Page 5

## Appetizers

### Daily Fresh Oyster Selection

**Chilled on the Half Shell \$ 4ea.** ~ Cucumber Mignonette & Cocktail Sauce  
**Warm Rockefeller \$ 4.50ea.** ~ Sautéed Spinach, Bacon, Swiss Glacage  
**Barbecue \$ 4.50 ea.** ~ Apple Cider Barbecue Butter

### Mussels Provençal \$ 10

PEI Mussels, Garlic Herb Butter, Lemon, Capers, Tomato Concassé, Focaccia

### Colorado Heirloom Tomatoes \$ 9

Garden Greens, Ver Jus Pickled Red Onion, Toasted Pine Nuts, Sweet Cream Dressing

### Boulder Lamb Meatballs \$ 11

Roasted Red Pepper Pasta, Basil Pesto, Candied Orange Zest

### Prosciutto and Pickled Watermelon \$ 12

La Quercia Prosciutto, Rustic Bread, Burrata, Garden Watercress, White Balsamic Reduction, Extra Virgin Olive Oil

### Crispy Spanish Octopus \$ 16

Sous-Vide Chili Garlic Marinade, Chimichurri, Aji Amarillo Aioli, Crispy Herb Fingerlings

### Artisan Cheeses and Charcuterie (choose 3 or more)

With Country Mixed Olives, Cornichons, Honeycomb, and House Made Lavosh

#### Cheeses

Riverton Camembert Sheep \$ 6

Cabra Blanca Aged Goat \$ 6

Kaarst Jasper Hill Cow \$ 5

Boulder Chèvre \$ 5

#### Charcuterie

Beef Bresaola \$ 6

Spotted Trotter Gingerwhip \$ 5

Pork Tasso \$ 5

Prosciutto Rossa \$ 6

### Steak Tartare for Two Prepared Tableside \$ 19

With Shaved Red Onions, Toast Points and Hearts of Romaine

## Soup & Salad

### Soup of the Day \$ 10

### Garden Mesclun Mix Salad \$ 9

Salted Roasted Beets, Fried Herb Goat Cheese Medallions, Riesling Vinaigrette

### Garden Arugula and Spinach Salad \$ 10

Strawberries, Candied Macadamia Nuts, Pickled Jicama, Coconut Vinaigrette

### Caesar Salad for Two \$ 18

Traditional Caesar Salad Prepared Tableside

*The Greenbriar Inn is proud to feature naturally grown fresh herbs and produce from our on site gardens as well as sustainably caught and farmed local proteins whenever possible.*

Executive Chef ~ Kieran McMeekin

Sous Chef ~ Aaron Pencar

Sous Chef ~ Andre Dellacqua

## Entrées

### Seared Boulder Rack of Lamb \$ 42

Harissa Rubbed, Smoked Eggplant Hummus, Tomato Braised Eggplant, Mint Lamb Demi

### Colorado Striped Bass \$ 30

Saffron Cauliflower Purée, Herb Roasted Fingerlings, Spanish Olive and Bell Pepper Butter, Crispy Leeks, Thyme-Riesling Vinegar

### Roasted Patty Pan Squash \$ 22

Filled with Sautéed Garden Greens, Thyme Cream Corn and Tomato-Squash Chutney, Served with Garden Beans, Vegetable Demi

### Seared Diver Sea Scallops \$ 38

Marbled Sweet Potato and Purple Potato Purée, Hazel Dell Farm Mushroom Sauté, Crispy Prosciutto, Finger Lime and Tobiko Caviar, Lime Beurre Monté

### Grilled Colorado Filet of Beef \$ 39

Cherrywood Smoked, Salsify Purée, Salt Roasted Baby Beets, Cherry and Pinot Noir Gastrique

### With 8oz Lobster Tail \$ 29 Scallops \$ 16 Shrimp \$ 9

### Foie Gras Torchon \$ 14

### Grilled Herb Marinated Sakura Pork Chop \$ 30

Apple Mostarda, Purple Door Farm Glazed Hakueri Turnips, GBI Garden Braised Greens, Sweet Apple Cider Gastrique

### Grilled Salmon \$ 28

Mango Salsa, Roasted White Chocolate Polenta, Lime Beurre Blanc, Cilantro Oil

### Duck À La Lychee \$ 32

Fruitwood Smoked Duck Breast, Farro Rice, Arugula, Szechuan Toasted Peanuts, Three Sisters Farm Lychee Jam, Duck Cracklings, Cilantro Purée

### Beef Wellington \$ 42

Foie Gras, Hazel Dell Farm Mushroom Duxelles, Truffled Yukon Mash, Sautéed Asparagus, Sauce Bordelaise and Sauce Béarnaise

### With a Lobster Tail \$ 29 Scallops \$ 16 Shrimp \$ 9

## Dessert

### Clichy Torte \$ 9

### White Chocolate Cheesecake \$ 9

### Warm Rhubarb, Raspberry and Strawberry Cake \$ 9

### Tart Cherry, Pistachio and White Chocolate Semifreddo \$ 9

### Chocolate Angel Food Cake \$ 9

### Key Lime Crème Brûlée Tart \$ 9

### Bananas Foster for Two \$ 18

### Assorted House Made Sorbet & Ice Cream \$ 6

Pastry Chef ~ Shelley Katz

**Cocktail and Hors d'oeuvres Hour:** If you plan to mingle before dinner, we recommend 4 - 6 appetizers for the first hour. For extended social hours choose a few more selections to keep things lively.

**Hors d'oeuvres parties:** For parties in which dinner is not being served we recommend selecting at least 2 chef presented items, 2 displayed items and a diverse and balanced assortment of 10-15 passed and displayed hors d'oeuvres to make your party elegant and distinctive. You are required to provide at least 10 appetizers, including 1 chef presented item and 1 displayed item. Chef presented items are \$85 per station but can often be combined into fewer total stations.

## CHEF PRESENTED ITEMS

Minimum 40 Guests \$85 per station

<b>Roast Tenderloin</b>	<b>\$15.00</b>
Sautéed onions, bell peppers, house rolls, Raifort or Bordelaise sauce	
<b>Herb Roasted Venison Leg</b>	<b>\$16.00</b>
Port wine reduction, house rolls	
<b>Roasted Rosemary Leg of Lamb</b>	<b>\$ 9.00</b>
Tomato chutney, mint pesto, house rolls	
<b>Salmon en Croûte</b>	<b>\$ 7.00</b>
Sautéed spinach & mushrooms, champagne beurre blanc	
<b>Slow Roasted Pork Shoulder</b>	<b>\$ 6.00</b>
Pulled pork, house made BBQ Sauce, Cole Slaw, Slider Rolls	
<b>Ancho Dusted Honey Pork Loin</b>	<b>\$ 6.00</b>
Roasted pepper cipollini onion marmalade, jalapeño corn bread	

## SALAD STATION

<b>Caesar Salad</b>	
Traditional Greenbriar preparation	
<b>Waldorf Salad</b>	
Apples, blue cheese, and candied walnuts served over bibb lettuce	
<b>Pear, Spinach and Arugula Salad</b>	
Roasted red peppers in a warm house pancetta vinaigrette, toasted pecans	
<b>Roasted Beet Salad</b>	
Baby arugula, Haystack Mountain goat cheese, pistachios	
<b>Add the following items to enhance your salad selection</b>	<b>\$3.00 ea.</b>
Grilled Chicken      Roasted Duck      Grilled Shrimp	

## PASTA STATION

**Served with grilled garlic parmesan bread**  
**Our Chef will sauté bowtie pasta with your selections:**

<b>Select two sauces:</b>	<b>Select two sautéed selections:</b>
Alfredo Reggiano	Rock Shrimp      Chorizo Sausage
Roasted Garlic Marinara	Italian Meatballs
Toasted Pine Nut Basil Pesto	Roasted Artichokes & Wild Mushrooms

## TRAYS & DISPLAYS

<b>Baked Brie En Brioche</b>	<b>\$4.50</b>
Filled with seasonal fruit jam, served with fresh fruit & assorted crackers	
<b>International Cheese Display</b>	<b>\$6.00</b>
A selection of four to six cheeses such as camembert, taleggio, Port Salut, brie, chèvre, Gruyère, sharp cheddar, Danish bleu and smoked gouda, Served with dried fruits, nuts, and assorted crackers	
<b>Warm Artichoke Spinach Cheese Dip &amp; Vegetable Crudités</b>	<b>\$4.50</b>
With seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and pita triangles	
<b>Seasonal Fresh Fruit</b>	<b>\$4.00</b>
Seasonal fruit such as cantaloupe, honeydew, watermelon, pineapple, and assorted berries	
<b>Antipasto Tray</b>	<b>\$6.00</b>
A selection of four cured meats such as prosciutto, capicola, soppressetta, mortadella, Genoa salami, hard salami, and bresaola, marinated mushrooms, grilled asparagus, Mediterranean olives, roasted sweet peppers, house made mozzarella, shaved parmesan, and house mustards	
<b>Gravlax</b>	<b>\$4.50</b>
House cured salmon, honey mustard dill sauce, toast points, capers, onions, tomatoes	
<b>Assorted Sushi Roll Display (4 pieces per person, choose up to 3)</b>	<b>\$7.00</b>
Spicy Tuna Roll      Smoked Salmon Roll      Vegetable Avocado Roll	
Sesame Crusted Crab California Roll      Spicy Shrimp Roll with Tobiko Caviar	
<b>House Smoked Seafood Display</b>	<b>\$6.00</b>
Honey smoked bay scallops & shrimp; hickory smoked salmon, trout, oysters and mussels with accompaniments	
<b>Shrimp Cocktail (3 shrimp per person)</b>	<b>\$5.00</b>
Peeled shrimp, chilled and served with cocktail sauce & lemon	
<b>Oysters on the Half Shell (2 oysters per person)</b>	<b>\$5.50</b>
Blue Point oysters with cocktail sauce, lemon, and mignonette	
<b>Fresh Oyster Bar (1 oyster per person)</b>	<b>\$3.75</b>
Select up to four types of seasonally available oyster varieties	
<b>Prosciutto di Parma Wrapped Asparagus</b>	<b>\$4.50</b>
Asparagus, fontina cheese, and red bell peppers wrapped in prosciutto with lemon, olive oil, cracked black pepper, and shaved parmesan cheese	
<b>Artisan Cheeses &amp; Charcuterie</b>	<b>\$9.00</b>
Assortment of cured meats and fine cheeses served with castelvetrano olives, cornichons, honeycomb, and house made lavosh	
<b>House Made Hummus Trio</b>	<b>\$3.75</b>
Carrot, roasted garlic and beet hummus served with seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and pita triangles	
<b>Tea Sandwiches and Scones (choose 4 sandwich selections)</b>	<b>\$6.00</b>
Ham and Gruyere; chicken Waldorf salad croissant; gravlax, cucumber, dill, and Boursin cheese; cucumber, tomato, basil, & garlic aioli; chopped egg & black truffle; roasted eggplant, Sicilian olives, & feta-fresh herb spread; served with fresh scones, clotted cream and jam	

## GAME, BEEF ,PORK & POULTRY

### Broiled Boulder Lamb Skewer

Tzatziki sauce

### Boulder Lamb Kofta Meatballs

Served on a pita triangle with hummus, cured lemon and Tzatziki sauce

### Grilled Boulder Lamb Satay

Mint pesto, and feta cream dipping sauce

### Bison Taleggio Tortellini

Served on a spoon with a red ale braising glaze

### Smoked Cheddar & Bison Fritter

Blackberry barbecue sauce and GBI garden chili jam, served on a spoon or in a chaffer

### Bison & Pork Stuffed Cremini Mushrooms

Stuffed with bison, sweet onions, and blue cheese

### Beef Wellington

Tenderloin, foie gras & mushroom duxelles baked in puff pastry served with bordelaise or béarnaise sauce, served on a spoon or in a chaffer

### Pork and Veal Polpetti

Served in a spoon with truffle polenta, fresh mozzarella, roasted tomato marinara

### Brioche Wrapped Italian Sausage

Wrapped with provolone, baked in brioche, served with roasted garlic marinara

### Italian Sausage Stuffed Mushrooms

Fresh basil, sun-dried tomatoes, smoked mozzarella

### Pulled Pork and Jalapeño Pepper Wontons

Cream cheese and roasted peppers, tomatoes, golden raisin chutney

### Pulled Pork Sliders

Smoked Barbecue pork, apple coleslaw, Hawaiian rolls

### Ruben Sandwich

Open faced, toasted rye, pastrami, sauerkraut, Swiss cheese, Russian dressing

### Pork, Chicken, or Beef Gyozas

Sweet pepper & sesame dipping sauce

### Monte Cristo Panini Triangles

Ham & Swiss, Dijon mustard, savory buttermilk syrup

### Grilled Duck Sausage

Lemongrass skewers, house plum sauce

### Curried Chicken Skewer

Coconut ginger cream

### Chicken Satay

Thai coconut soy marinated chicken skewers with spicy peanut sauce

### Chicken "Empanadas"

Prosciutto, truffled asparagus, fontina cheese

## SEAFOOD

### Bacon Wrapped Shrimp

Lemon pepper relish

### Bacon Wrapped Scallops

Cognac lobster cream or vanilla bean corn cream

### Smoked Salmon Latkes

House cured salmon, fresh dill Greek yogurt, fried capers, scallion curls

## SEAFOOD (cont.)

\$4.00	<b>Seared Crab Cakes</b>	\$4.00
	Roasted red pepper & garlic aioli ; Creole crayfish sauce with pickled okra	
\$3.00	vanilla bean corn cream ; or lobster tarragon cream	
\$3.50	<b>Crab and Shrimp Gyozas</b>	\$4.00
	With citrus sesame vinaigrette	
\$3.50	<b>Crab Rangoons</b>	\$3.75
	Sweet and sour dipping sauce	
\$3.25	<b>Sautéed Calamari</b>	\$3.00
	Fresh tomatoes, garlic, red pepper butter served in a shell	
\$3.50	<b>Sautéed Bay Scallops</b>	\$4.00
	Citrus chive butter , served in a spoon or in a shell	
\$4.00	<b>Coconut Shrimp Tempura</b>	\$3.75
	Sweet Thai chili dipping sauce	
\$3.50	<b>Shrimp, Lemongrass and Roasted Bell Pepper Sausage</b>	\$3.50
	Tamari ginger glaze	
\$3.50	<b>Sautéed Garlic Shrimp Brochette</b>	\$3.75
	Ginger scallion sauce	
\$3.00	<b>Salmon Sausage</b>	\$3.00
	House made dill mustard	
\$3.00	<b>Escargot en Croûte</b>	\$3.50
	With roasted garlic-gouda fondue	
\$3.00	<b>Lobster Wontons</b>	\$3.25
	With sweet Thai chili dipping sauce	
\$3.00	<b>Lobster and Rock Shrimp Hush Puppies</b>	\$4.75
	Truffle Béarnaise, house ketchup	

## VEGETARIAN

\$2.75	<b>Wild Mushroom Vol au Vent</b>	\$3.00
\$3.00	Caramelized onion, chèvre cheese, basil pesto	
\$2.75	<b>House Made Mozzarella Stuffed Roasted Cherry Tomatoes</b>	\$2.75
	Basil pesto, balsamic syrup, micro basil	
\$3.50	<b>Artichoke, Brie, and Macadamia Nut Stuffed Mushrooms</b>	\$3.25
	Zucchini Fritter with house garden chili jam	\$2.75
\$3.25	<b>Vegetable Taleggio Tortellini</b>	\$3.00
	Served on a spoon with charred tomato marinara and lemon herb ricotta	
\$3.25	<b>Eggplant and Smoked Mozzarella Tortellini</b>	\$3.00
	Served on a spoon with a fresh herb yellow pepper sauce	
\$3.25	<b>Mission Fig &amp; Goat Cheese Tartlet</b> with caramelized sweet onion	\$3.25
	<b>Butternut Squash &amp; Maple Glazed Pears</b>	\$3.00
	Stilton cheese, candied walnuts in phyllo cups	
	<b>Curried Sweet Potato Empanadillas</b>	\$2.75
	Carrots, peas, onions, citrus mango chutney	
\$4.00	<b>Eggplant Barbacoa Taco</b>	\$2.75
	Jicama apple slaw, white corn taco	
\$5.00	<b>Spanakopita Tartlets</b>	\$3.00
	Creamed spinach, caramelized onions and pine nuts in puff pastry	

## GAME, BEEF, PORK & POULTRY

<b>Beef Carpaccio Roulade</b>	<b>\$4.00</b>
Basil, roasted red pepper and Boursin cheese wrapped with beef carpaccio, served on a toast point with cornichon and lemon	
<b>Steak Tartare</b>	<b>\$4.25</b>
Capers, red onions, truffle oil, toast points	
<b>Balsamic Marinated Beef Medallions</b>	<b>\$4.00</b>
On a cremini mushroom with kalamata olive tapenade and basil chiffonade salad	
<b>Pepper Crusted Beef Tenderloin</b>	<b>\$4.00</b>
Truffle white bean purée, balsamic reduction, parmesan crisp	
<b>Ancho Rubbed Pork Tenderloin Medallions</b>	<b>\$3.50</b>
Served on rye toast with chipotle-cranberry relish and balsamic drizzle	
<b>Prosciutto on Rosemary Flatbread</b>	<b>\$3.25</b>
Roasted red pepper aioli	
<b>Prosciutto, Wild Mushroom, and Gorgonzola Bouchée</b>	<b>\$3.25</b>
<b>Cured Duck Bacon and Paté</b>	<b>\$3.00</b>
Duck paté on country toast with duck bacon, poached quail egg, garden chive blossoms	
<b>Bacon Wrapped Medjool Dates</b>	<b>\$2.50</b>
With or without bleu cheese stuffing	
<b>Tamari Orange Glazed Pork Belly Sushi Bite</b>	<b>\$3.00</b>
On sushi rice with pickled vegetables	
<b>Smoked Duck Breast</b>	<b>\$3.50</b>
Foie gras brioche toast, orange blueberry drizzle	
<b>Chicken Salad Profiterole</b>	<b>\$3.00</b>
Chicken, walnuts, apples, grapes & celery	
<b>Spring Pea &amp; Mint Shooter</b>	<b>\$2.75</b>
Garnished with crispy prosciutto	
<b>Spicy Deviled Egg</b>	<b>\$2.50</b>
Anaheim chilies, shallots and cornichons	

## SEAFOOD

<b>Smoked Salmon Canapé</b>	<b>\$3.25</b>
Chive crème fraîche remoulade, capers, tomatoes, crostini	
<b>Gravlax Canapé</b>	<b>\$3.25</b>
House cured salmon, onions, capers, sweet mustard dill sauce, crostini	
<b>Sesame Crusted Tuna</b>	<b>\$4.00</b>
Spicy eggplant caviar, lime syrup, rice cracker	
<b>Ahi Tuna Tartare</b>	<b>\$4.00</b>
Sweet soy, sesame, ginger, scallions, crisp marinated cucumber, crispy gyoza	
<b>Sliced Sea Scallop and Rock Shrimp Ceviche</b>	<b>\$4.00</b>
With cucumber salad, served in a scallop shell	
<b>American Sturgeon Caviar and House Made Blini</b>	<b>\$4.25</b>
Crème fraîche, fresh garden chives	
<b>House Smoked Trout Rilette</b>	<b>\$3.00</b>
English cucumber, herb cream cheese, salmon roe	

## SEAFOOD (Cont.)

<b>Shrimp Ceviche Shooter</b>	<b>\$3.00</b>
Tomato citrus sangrita, fresh cilantro	
<b>Chilled Carrot and Ginger Shooter</b>	<b>\$3.00</b>
Lump crab and apple salad, carrot top foam	
<b>Shrimp and Crab Spring Rolls</b>	<b>\$3.50</b>
Rice noodles, carrots, celery, cilantro, peanut dipping sauce, and ginger sriracha vinaigrette	
<b>Savory Shrimp and Focaccia Crostini</b>	<b>\$3.25</b>
Butter poached prawn, lemongrass aioli	
<b>Mini Lobster Po' Boys</b>	<b>\$5.00</b>
Olive oil poached lobster, chiffonade basil, and spicy aioli in a pâte à choux "hoagie"	

## VEGETARIAN

<b>Assorted Tea Sandwiches</b>	<b>\$4.00</b>
Cucumber, tomato, basil, & garlic aioli; chopped egg & black truffle; roasted eggplant, Sicilian olives, & feta-fresh herb spread	
<b>Saffron Poached Pear Whipped Haystack Mtn. Chèvre Crostini</b>	<b>\$2.50</b>
Jalapeño syrup drizzle	
<b>Vegetable Cucumber "Sushi"</b>	<b>\$2.50</b>
Roasted peppers, Portobello, savory red onion miso aioli	
<b>Caprese Canapés</b>	<b>\$2.50</b>
Basil blini, marinated tomatoes, mozzarella, pickled onions, balsamic drizzle	
<b>Garden Fresh Basil, Mozzarella, &amp; Cherry Tomato Skewers</b>	<b>\$2.75</b>
House mozzarella, balsamic drizzle	
<b>Bruschetta</b>	<b>\$2.50</b>
Stewed fresh tomatoes, caramelized onion, basil, aged balsamic, garlic toast	
<b>Grilled Peach Bruschetta</b>	<b>\$3.50</b>
Melted brie crostini, caramelized onions, white balsamic syrup	
<b>Hummus Trio</b>	<b>\$2.25</b>
Carrot, roasted garlic and beet hummus with cucumber raita and crisp pita triangles	
<b>Vegetarian Spring Rolls</b>	<b>\$3.00</b>
Rice noodles, carrots, celery, cilantro, sweet pepper, spicy peanut sauce, ginger sriracha vinaigrette	
<b>Chilled Carrot and Ginger Shooter</b>	<b>\$2.25</b>
Carrot top foam	
<b>Spring Pea Mint Shooter</b>	<b>\$2.25</b>
Fried mint sprig	
<b>Strawberry Chèvre Florets</b>	<b>\$2.25</b>
Candied pecan, honey, and truffle whipped Haystack chèvre	
<b>Crispy Guacamole Cone</b>	<b>\$2.75</b>
Topped with sour cream and pico de gallo	
<b>Ratatouille Goat Cheese Vol au Vent</b>	<b>\$3.00</b>
Garden vegetable, Haystack Mountain goat cheese	
<b>Waldorf Salad Profiterole</b>	<b>\$3.00</b>
Walnuts, grapes, apples, celery	



# Banquet Buffet Menu

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## BUFFET ENTRÉES: Minimum 40 Guests\*

All dinner buffets include three entrée selections, two vegetable selections, two starch selections, the appropriate sauces, bread, and butter. The price of the buffet is equal to the highest priced entrée selected. A house salad can be added for \$4 per person.

\*For parties of 40 - 75 add \$2 per person to the total cost of the buffet

### CHEF CARVED ITEMS

**\$50 per station**

<b>Roasted NY Sirloin</b>		<b>\$ 35</b>
<b>Herb Roast Prime Rib</b>	Yorkshire pudding	<b>\$ 35</b>
<b>Three Pepper Crusted Tenderloin</b>		<b>\$ 37</b>
<b>Beef Wellington</b>	Foie gras & mushroom stuffed	<b>\$ 40</b>
<b>Roast Leg of Lamb</b>	Rosemary & garlic	<b>\$ 26</b>
<b>Ancho Rubbed Pork Loin</b>	Apple cider glazed	<b>\$ 25</b>
<b>Roast Salmon</b>	Wrapped in puff pastry	<b>\$ 27</b>

**SAUCES:** Select one sauce to accompany the above entrées. Additional sauces & accompaniments are \$2 per selection.

<b>Bordelaise</b>	<b>Natural Beef Au Jus</b>
<b>Béarnaise</b>	<b>Stilton Bleu Cheese</b>
<b>Fresh Horseradish Cream</b>	<b>Sauce Diane</b>
<b>Brandy Green Peppercorn</b>	<b>Raifort</b>
<b>Wild Mushroom &amp; Onions</b>	

### GAME, BEEF, PORK

<b>New York Strip Pepper Steak</b>	<b>\$ 35</b>
Green peppercorn demi Roasted shiitake & onions	
<b>Guinness Braised Beef Short Ribs</b>	<b>\$ 30</b>
Gold potato gnocchi, baby carrots, gremolata	
<b>London Broil</b>	<b>\$ 32</b>
Sliced marinated flank steak, roasted chive garlic potatoes, caramelized onions & mushrooms, au jus	
<b>Garlic Roasted Lamb Sirloin</b>	<b>\$ 32</b>
Sautéed peppers, sweet onions, syrah reduction	
<b>Apple Cider Glazed Pork Chops</b>	<b>\$ 25</b>
Caramelized onion, brandy apples	
<b>Honey Sage Roasted Pork Loin</b>	<b>\$ 24</b>
Golden ginger barbecue sauce	

## POULTRY

<b>Herb &amp; Garlic Grilled Chicken</b>	<b>\$ 22</b>
Crimini mushroom, pancetta, pearl onion jus	
<b>Pan Roasted Chicken</b>	<b>\$ 22</b>
Sun dried tomato, fresh herb, pinot noir sauce	
<b>Chicken Piccata</b>	<b>\$ 23</b>
Artichoke lemon caper cream	
<b>Blackberry Duck</b>	<b>\$ 29</b>
Caramelized sweet onion and blackberry jus	
<b>Chicken and Sweet Potato Lasagna</b>	<b>\$ 23</b>
Spinach, mozzarella and ricotta cream	

## SEAFOOD & FISH

<b>Almond Gingersnap Crusted Baked Trout</b>	<b>\$ 23</b>
With a lime beurre blanc	
<b>Colorado Striped Bass</b>	<b>\$ 27</b>
Tomato basil coulis & red pepper nage	
<b>Grilled Salmon</b>	<b>\$ 25</b>
Champagne saffron lemon beurre blanc	
<b>Sesame Glazed Salmon</b>	<b>\$ 25</b>
Sweet soy & chili gastrique	
<b>Pine Nut Crusted Halibut</b>	<b>\$ 30</b>
Lobster tarragon cream	
<b>Herb Crusted Rock Cod</b>	<b>\$ 24</b>
With nasturtium beurre blanc	

## VEGETARIAN

<b>Asparagus Sundried Tomato Risotto</b>	<b>\$ 19</b>
<b>Three Cheese Spinach Lasagna</b>	<b>\$ 20</b>
Ricotta, mozzarella and parmesan cheeses, fresh basil marinara	
<b>Truffle Mushroom Penne Pasta</b>	<b>\$ 22</b>
<b>Wild Mushroom Strudel</b>	<b>\$ 23</b>
<b>Penne Pasta</b>	<b>\$ 18</b>
Tomato, basil, roasted garlic marinara	
<b>Fettuccini Alfredo</b>	<b>\$ 19</b>
<b>Grilled Garden Vegetable Pasta Primavera</b>	<b>\$ 17</b>
Fresh herbs, extra virgin olive oil	
<b>Goat Cheese &amp; Ratatouille Stuffed Portobello</b>	<b>\$ 18</b>
Roasted sweet pepper & carrot coulis	

We request menu selections 60 days prior to your function if you are planning a plate service dinner. This allows time for RSVP of entrée selections. You may offer a selection of three to five entrées depending on the size of your party. Exact counts for each of the entrées MUST be received 10 days prior to your function. If your party is 75 people or less and you cannot provide counts, a \$3.50 charge per entrée will be applied to the bill and extra time must be allowed for service. If your party is larger than 75 you must provide counts, offer a single entrée, a combination plate, or a buffet. Plate service entrées include bread and butter. A house salad can be added for \$4 per person and a sorbet course can be added for \$1.50 per person.

## POULTRY

<b>Crispy Chicken Breast Carbonara</b>	<b>\$ 24</b>
Crispy pancetta, hard boiled egg, scallions, caramelized garlic & onion, wilted spinach, pancetta cream & fettuccini	
<b>Roasted Chicken Saltimbocca</b>	<b>\$ 24</b>
Wrapped in parma ham and sage, served with basil risotto, zucchini wrapped red pepper and asparagus and Marsala jus	
<b>Garlic &amp; Herb Grilled Chicken Breast</b>	<b>\$ 24</b>
Truffled asparagus, tomatoes, potato gnocchi, parmesan jus lie	
<b>Maple Glazed Chicken Breast</b>	<b>\$ 24</b>
Pan seared, served with garlic whipped Yukon gold potatoes, glazed apples, toasted walnuts, and natural jus	
<b>Stuffed Chicken Breast Florentine</b>	<b>\$ 24</b>
Pine nuts, spinach, feta cheese, olive tapanade, & fresh herb-garlic-tomato coulis with sautéed corn polenta	
<b>Roasted Duck Breast</b>	<b>\$ 28</b>
Brandied Cherry, whipped sweet potatoes, toasted pecans	
<b>Sonoma Duck Breast</b> Rendered Crisp	<b>\$ 29</b>
Confit of duck cake, frenched green beans, sherry gastrique	
<b>Honey and Citrus Glazed Roasted Duck</b>	<b>\$ 28</b>
Wild rice pilaf, pistachio - orange relish, fresh thyme infused duck jus	
<b>Pheasant en Croûte</b>	<b>\$ 30</b>
Wrapped in puff pastry with arugula, and Camembert, served with mushroom truffle risotto and herb pheasant jus	

## VEGETARIAN

<b>Brown Butter Seared Gold Potato Gnocchi</b>	<b>\$ 21</b>
Sage, poached pear, grilled radicchio, shiitake, chard, Haystack Mountain goat cheese	
<b>Rosemary and Sage Gnocchi</b>	<b>\$ 22</b>
Artichoke hearts, butternut squash, roasted beets, walnuts, marsala sauce	
<b>Wild Mushroom Strudel</b>	<b>\$ 23</b>
Grilled portobello, baby spinach, caramelized onions, rosemary truffle cream sauce	
<b>Portobello Mushroom Wellington</b>	<b>\$ 23</b>
Stuffed with sautéed spinach, asiago cheese and caramelized onions, served with sautéed carrots and asparagus, cabernet roasted vegetable demi and Béarnaise sauce	
<b>Grilled Garden Vegetable Pasta Primavera</b>	<b>\$ 22</b>
Fresh herbs, extra virgin olive oil, shaved parmesan	
<b>Asparagus, Sundried Tomato Risotto</b>	<b>\$ 20</b>
Toasted Pine Nuts, Basil Oil, Shaved Parmesan	
<b>Mirin Glazed Grilled Tofu</b>	<b>\$ 19</b>
Scallion, ginger, roasted shitake mushroom, baby bok choy, Japanese eggplant, sesame sweet soy emulsion	
<b>Wild Mushroom Penne Pasta</b>	<b>\$ 22</b>
Grilled foraged mushrooms, asparagus tips, grape tomatoes, truffled Saint André cream	
<b>House Made Pappardelle Pasta</b>	<b>\$ 20</b>
Oven dried tomato, zucchini, fennel, carrot, onion confit, basil, roasted red pepper	
<b>Ratatouille Filled Grilled Portobello</b>	<b>\$ 21</b>
Haystack Mountain goat cheese, roasted sweet pepper & carrot coulis	
<b>House Raviolis</b>	<b>\$ 23</b>
Fresh farm cheese, oyster mushroom, broccolini, red pepper nage, parmesan Reggiano	
<b>Roasted Artichoke &amp; Brie Tart</b>	<b>\$ 23</b>
Served on a bed of ratatouille with baby spinach, sundried tomato cream, and basil pesto	

## Banquet Plate Service Menu *(page 2)*

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### SEAFOOD & FISH

<b>Bouillabaisse D' Marseille</b>	<b>\$ 31</b>
Colorado bass, Prince Edward Island mussels, shrimp, diver caught scallop, carrot, fennel, leek, brioche crouton	
<b>Prosciutto Wrapped Yellow Fin Tuna</b>	<b>\$ 30</b>
Orzo, arugula, cherry tomato, tonnato sauce	
<b>Pine Nut Crusted Halibut</b>	<b>\$ 31</b>
Served with sundried tomato & roasted garlic cous cous, pinot gris butter sauce, & fresh basil pesto	
<b>Halibut Saltimbocca</b>	<b>\$ 32</b>
Wrapped with prosciutto, gruyere, and fresh sage, served With basmati rice and sauce Americaine	
<b>Seared Colorado Striped Bass &amp; Rock Shrimp</b>	<b>\$ 29</b>
Creamy polenta, sautéed spinach, nasturtium chive & chile beurre blanc	
<b>Ruby Red Trout &amp; Scallop</b>	<b>\$ 30</b>
Roasted fingerling potato, oyster mushroom, house pancetta, baby spinach, watercress sauce	
<b>Tiger Prawns &amp; Fettuccini</b>	<b>\$ 27</b>
Fettuccini tossed with garlic and herb prawns, tomatoes, scallions, lemon, and white wine	
<b>Salmon Oscar</b>	<b>\$ 30</b>
Lump crab, asparagus, red bliss potato gratin, Béarnaise sauce	
<b>Grilled Salmon</b>	<b>\$ 25</b>
Creamy white polenta, ratatouille, lemon beurre blanc	
<b>Mustard Glazed King Salmon</b>	<b>\$ 25</b>
Cipollini onions, green beans, whipped gold potato purée, herb beurre monté	
<b>Hazelnut &amp; Gingersnap Crusted Trout</b>	<b>\$ 23</b>
Pan fried Rainbow trout with chive whipped potatoes and lime beurre blanc	

**\*Add Shrimp for \$9 or Scallops for \$15 to any entree**

### GAME, BEEF, PORK

<b>Goat Cheese &amp; Dijon Crusted Lamb Rack</b>	<b>\$ 49</b>
Goat cheese, ratatouille, roasted red potato, rosemary jus	
<b>Grilled Colorado Lamb Sirloin</b>	<b>\$ 33</b>
Creamy polenta, cherry tomato chutney, syrah jus	
<b>Five Spice Seared Venison or Blackbuck Antelope</b>	<b>\$ 35</b>
Wild rice, escarole, trumpet mushrooms, port wine reduction	
<b>Garlic Herb Grilled Buffalo Strip Loin</b>	<b>\$ 42</b>
Sweet potato gratin, haricot vert, cabernet wine reduction	
<b>Beef Tournedos Diane and Garlic Shrimp</b>	<b>\$ 38</b>
Chive whipped potatoes, Swiss chard	
<b>Filet Oscar</b>	<b>\$ 39</b>
Grilled filet of beef with lump blue crab, truffle potato risotto, and bordelaise & béarnaise sauces	
<b>Traditional Beef Wellington</b>	<b>\$ 40</b>
Tenderloin baked with foie gras and mushrooms in puff pastry, served with truffle whipped potatoes, Chef's vegetables, Béarnaise and Bordelaise sauces	
<b>London Broil</b>	<b>\$ 32</b>
Grilled flank steak, roasted garlic chive potatoes, caramelized Onions & mushrooms, Chef's vegetables, au jus	
<b>Filet of Beef</b>	<b>\$ 37</b>
Truffle whipped potatoes, zucchini wrapped red pepper and asparagus, steak butter, bordelaise sauce	
<b>Grilled New York Strip Loin</b>	<b>\$ 34</b>
Truffle whipped potatoes, broccolini, red pepper, cabernet sauce	
<b>Roasted Prime Rib</b> <i>(requires 10 or more orders)</i>	<b>\$ 35</b>
Yorkshire pudding, zucchini wrapped red pepper and asparagus, au jus, Raifort sauce	
<b>Guinness Braised Beef Short Ribs</b>	<b>\$ 30</b>
Gold potato gnocchi, baby carrots, gremolata	
<b>Apple Cider Glazed Pork Loin</b>	<b>\$ 25</b>
Grilled zucchini, parmesan risotto, caramelized onion, apple brandy jus	
<b>Cumin Crusted Pork Chops</b>	<b>\$ 27</b>
Creamy sage polenta, broccolini, agave bouillon	
<b>Pork Tenderloin en Croûte</b>	<b>\$ 26</b>
Stuffed with spinach, mushrooms, and fontina cheese, served with a pommery mustard cream	

# Brunch Buffet Menu

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The Greenbriar Inn offers a wonderful buffet brunch that can be served in either of our dining rooms as well as on our garden patios. All brunches must begin between 10:00 am and 11:30 am and be completed by 4:00 pm. The regular brunch price of \$ 32 per person (\$15 for children ages 3-10) includes a selection of the following items. Additional items may be added for the quoted price. Please note that for parties from 25 to 75, the cost of the brunch will be increased by \$2.

## BRUNCH ITEMS

**Assorted Cheese Display**  
**Fresh Seasonal Fruit**  
**Roasted Red Bliss Potatoes**

**Choose Two**      **Belgian Waffles, French Toast,**  
**Sour Cream & Orange Silver Dollar Pancakes**  
 Served with Vermont maple syrup and fruit compote

**Choose Two**      **Croissants (.50 upcharge)**      **Quick Breads**      **Muffins**

**Choose One**      **Bacon, Sausage, or Bratwurst**

**Choose One**      **Oysters on the 1/2 Shell or**  
**Bagels with Cream Cheese & Lox**  
**Shrimp Cocktail**      **\$ 4**

<b>CHEF CARVED ITEMS</b>	<b>Choose Two</b>	
<b>Roast Prime Rib</b>	Raifort Sauce and Au Jus	
<b>Roast Pork Loin</b>	Mustard Sauce	
<b>Roast Leg of Lamb</b>	Mint Jus	
<b>Roast Turkey Breast</b>	Cranberry Sauce, Turkey Gravy	
<b>Honey Glazed Ham</b>	Brandy Apple Jus	
<b>Beef Tenderloin</b>	Green Peppercorn Sauce	<b>\$ 4</b>

<b>EGG DISHES</b>	<b>Choose Two</b>	
<b>Omelet Bar</b>		
<b>Quiche</b>	Tomato- Vegetable Basil	
	Ham & Gruyere or Lorraine	
	Smoked Salmon & Asparagus	<b>\$ 3</b>
<b>Eggs Benedict</b>	Traditional or Vegetarian	
	Lump Crab & Spinach	<b>\$ 3</b>

**SALAD**      **Choose Three**  
**Mixed Greens Salad**  
**Dill Potato Salad**  
**Mediterranean Pasta Salad**      **Cous Cous Salad**  
**White Balsamic Tabbouleh**      **Three Bean Salad**  
**Grilled Vegetable Salad**

**ENTRÉES**      **Choose Two**  
**Beef Selections:**      Tenderloin Tips served with:  
                                  Diane Sauce, Wild Mushroom Truffle Sauce,  
                                  or Peppercorn Sauce  
**Seafood Selections:**  
                                  Ahi Tuna Cakes      Sesame Salmon  
                                  Tilapia with white wine, lemon, & dill sauce  
                                  Mussels Provençal      **\$ 3**

**Chicken Selections:**  
                                  Chicken Dijon Cream      Chicken Piccata  
                                  Chicken Marsala      Chicken Carbonara

**Roasted Pork Loin Selections:**  
                                  Herb tomato roasted pepper jus  
                                  Caramelized sweet onion apple brandy  
**\*One Chef Selection Vegetable Dish will be included**  
**with the entrees**

**BEVERAGES**

<b>Soft Drinks, Lemonade, Iced Tea</b>	<b>\$ 2.25</b>
<b>Coffee and Tea</b>	<b>\$ 3</b>
<b>Espresso, Cappuccino, Latte</b>	<b>\$3.50-\$5.75</b>
<b>Assorted Juices ( 1/2 Liter Carafes)</b>	<b>\$ 8</b>
<b>House Champagne</b>	<b>\$ 30/BT</b>
<b>Martinelli's Sparkling Cider</b>	<b>\$ 10/BT</b>

**DESSERT BUFFET**

<b>Three Selections</b>	<b>\$ 9</b>	<b>Four Selections</b>	<b>\$ 10</b>
<b>Five Selections</b>	<b>\$ 12</b>	<b>Six Selections</b>	<b>\$ 14</b>

**Selections:** (Additional selections available upon request)

<b>Crème Brûlée</b>	<b>Cheesecake</b>	<b>Pear Almond Tart</b>
<b>Chocolate Truffles</b>	<b>Clichy Torte</b>	<b>Lemon Tart</b>
<b>Chocolate Torte</b>	<b>Fruit Tart</b>	<b>Éclairs</b>
<b>White and Dark Chocolate Mousse Cups</b>		
<b>Chocolate Dipped Strawberries</b>		

# Luncheon Menu

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## SOUP

<b>Lobster Bisque</b>	<b>\$ 8</b>
<b>French Onion Soup</b>	<b>\$ 6</b>
<b>Potato Leek Soup</b> (served chilled or hot)	<b>\$ 5</b>

Please ask for seasonal soup selections

## ENTRÉE SALADS

<b>Salmon or Chicken Caesar</b>	<b>\$16</b>
Traditional Greenbriar Preparation Crouton & fresh grated Parmesan	
<b>Pan Seared Lump Crab Cake</b>	<b>\$17</b>
Baby field greens, gazpacho salsa & cucumber vinaigrette	
<b>Hickory Smoked Ruby Red Trout</b>	<b>\$15</b>
Spinach, Macadamia Nut, Celeriac, Warm House Pancetta Vinaigrette	
<b>Smoked Chicken Breast</b>	<b>\$15</b>
English cucumber, grape tomato, hazelnuts, roasted sweet pepper, ricotta salata, rouille dressing	
<b>Roasted Baby Beet Salad</b>	<b>\$14</b>
Pistachio, Haystack Mountain goat cheese, arugula	

## SANDWICHES

*All sandwiches served with the choice of the following:  
Pasta Salad, Potato Salad, Fresh Fruit or field greens*

<b>Slow Roasted Sliced Prime Rib</b>	<b>\$18</b>
French roll, Romaine, tomato, Gruyère, Raifort	
<b>Sesame Seared Ahi Tuna</b>	<b>\$17</b>
House made roll, watercress, tomato, roasted red pepper aioli	
<b>Pesto Grilled Chicken Breast</b>	<b>\$15</b>
House made roll, romaine, tomato, creamy pesto, warm brie	
<b>English Cucumber, Roma Tomato, and Tabbouleh</b>	<b>\$13</b>
Walnut wheat bread with pea sprouts, watercress, pesto remoulade	
<b>Grilled Marinated Garden Vegetables</b>	<b>\$13</b>
Focaccia, zucchini, roasted red peppers, artichoke hearts, mushrooms, eggplant, fresh mozzarella, sun dried tomato tapenade	

## ENTRÉES

<b>Filet of Beef 5oz</b>	<b>\$ 30</b>
Truffle whipped potatoes, zucchini wrapped red pepper & asparagus, steak butter & bordelaise sauce	
<b>London Broil 5oz</b>	<b>\$ 25</b>
Sliced marinated grilled flank steak, roasted garlic chive potatoes, caramelized onions & mushrooms, Chef's vegetables, au jus	
<b>Pan Seared Maple Glazed Chicken Breast</b>	<b>\$ 17</b>
Sautéed baby spinach, creamy wild mushroom risotto, parmesan broth	
<b>Garlic &amp; Herb Grilled Natural Chicken Breast</b>	<b>\$ 18</b>
Sautéed baby spinach, creamy wild mushroom risotto, parmesan broth	
<b>Grilled Salmon</b>	<b>\$ 20</b>
Creamy white polenta ratatouille, lemon beurre blanc	
<b>Mustard Glazed King Salmon</b>	<b>\$ 20</b>
Cipollini onion, green beans, whipped gold potato puree	
<b>Ruby Red Trout &amp; Scallop</b>	<b>\$ 21</b>
Roasted fingerling potato, oyster mushroom, house pancetta, baby spinach, watercress sauce	
<b>Tiger Prawns &amp; Fettuccini</b>	<b>\$ 21</b>
Fettuccini tossed with garlic and herb prawns, tomatoes, scallions, lemon, and white wine	
<b>Ratatouille Stuffed Grilled Portobello</b>	<b>\$ 15</b>
Haystack Mountain goat cheese, roasted sweet pepper & carrot coulis	
<b>Brown Butter Seared Gold Potato Gnocchi</b>	<b>\$ 15</b>
Sage, poached pear, grilled radicchio, shitake, chard, Haystack Mountain goat cheese	
<b>Grilled Garden Vegetable Primavera</b>	<b>\$ 14</b>
Fresh herbs, extra virgin olive oil, shaved parmesan	

## Dessert Selections

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### BANQUET DESSERTS

<b>Strawberry Shortcake</b>	\$ 7
Fresh strawberries, buttermilk biscuit, whipped cream	
<b>Espresso White Chocolate Cheesecake</b>	\$ 8
Blackberry sauce	
<b>Clichy Torte</b>	\$ 7
Layers of almond joconde cake, chocolate ganache, & hazelnut buttercream, served with raspberry sauce	
<b>Chocolate Dipped Strawberries</b> (4 per person)	\$ 6
<b>Four Chocolate Torte</b>	\$ 8
Raspberry coulis	
<b>New York Style Cheesecake</b>	\$ 7
Strawberry sauce	
<b>White &amp; Dark Chocolate Mousse Parfait</b>	\$ 6
<b>Lemon Pound Cake</b>	\$ 7
Topped with fruit compote & whipped cream	
<b>Baked Alaska</b> **not available on a dessert buffet	\$ 9
Chocolate cake & vanilla ice cream roulade, topped with toasted Italian meringue, served with raspberry sauce	
<b>Crème Brûlée</b>	\$ 8
Choice of vanilla bean, chocolate, coconut, or maple	
<b>House Sorbet &amp; Ice Cream</b> **not available on a dessert buffet	\$ 6
<b>Chocolate Ganache Tart</b>	\$ 8
Orange marmalade sauce	
<b>Assorted Chocolate Truffles</b> (4 per person)	\$ 8
<b>Lemon Tart</b>	\$ 7
<b>Pear Almond Tart</b>	\$ 7
<b>Seasonal Fruit Tart</b>	\$ 7
Fresh fruit and Bavarian cream covered with an apricot napage	
<b>Tarte Tatin</b>	\$ 8
Apple tart served with warm vanilla brie cream	
<b>Dessert Buffet</b> **choose from the above selections	
A wedding cake can be one of the selections on the buffet for an additional \$2 per person	
<b>3 Selections \$ 9    4 Selections \$10    5 Selections \$12</b>	

### SPECIALTY CAKES

#### Weddings, Anniversaries, Birthdays

The Greenbriar Inn makes beautiful and delicious specialty cakes using only the freshest ingredients. The flavors listed below are just a sample of our pastry chef's creations, however we can customize any cake to your specifications. All wedding cakes include one flavor with a simple, classic design but, if you have a more elaborate specific cake design in mind, we would be happy to work with you to make your dream cake a reality. For multiple flavored cakes and square shaped cakes add \$1 per selection. Depending on the size of your event, there may be an additional charge for a three or four tier wedding cake.

<b>Almond Joconde</b>	\$ 6
Frosted with white chocolate butter cream and layered with fresh fruit and Bavarian cream	
<b>Black Forest</b>	\$ 7
Rich chocolate cake layered with brandied cherries and Whipped cream and covered with chocolate ganache	
<b>Lemon Poppy Seed</b>	\$ 5
Layered with raspberry coulis and whipped cream, topped with white chocolate butter cream	
<b>Carrot Pecan</b>	\$ 5
Carrot pecan cake with cream cheese frosting	
<b>White Velvet</b>	\$ 5
Layered with fresh fruit, vanilla pastry cream, frosted with vanilla butter cream	
<b>Chocolate</b>	\$ 5
Layered with Kahlua chocolate mousse, frosted with vanilla butter cream	

#### WEDDING CUPCAKES

Select from the above flavors or customize your own

<b>One or Two Flavor Selections</b>	\$ 5
<b>Three Flavor Selections</b>	\$ 7
<b>Gourmet Coffee Bar</b> (prepared for 60% of the total guest count)	\$4.50
Silver Canyon regular & decaf coffee, whipped cream, vanilla, hazelnut & amaretto syrups, chocolate covered espresso beans, & chocolate dipped spoons	

# Banquet Wine List

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The Greenbriar Inn has earned the Wine Spectator's "Best of Award of Excellence" for our extensive wine list of over 900 selections. We have selected the following wines for your review because we feel they work well for banquets. If you would like a larger selection to choose from, our entire wine list is available on our website or upon request. Availability and price are subject to change.

The Greenbriar Inn has special 1.5L, 3L or 6L bottle of wines available for your event. Having your guests sign the bottle is a wonderful way to remember your special day.

## SPARKLING WINES:

Veuve Du Vernay Rose (France)	\$ 28
Domaine Ste. Michelle Brut (Washington)	\$ 30
Jacqueline Brut (France)	\$ 31
Zardetto Prosecco (Italy)	\$ 32
Secco Charles Smith (Italy)	\$ 32
Domaine St. Vincent Brut or Rosé (New Mexico)	\$ 33

## PINOT GRIGIO, SAUVIGNON BLANC and RIESLING:

Stella, Pinot Grigio (Italy)	\$ 28
Due Torri, Pinot Grigio (Italy)	\$ 34
Postales, Sauvignon Blanc/Semillon (Argentina)	\$ 28
Pedroncelli, Sauvignon Blanc (California)	\$ 32
Villa Maria, Sauvignon Blanc (New Zealand)	\$ 34
Saint M, Riesling (Germany)	\$ 32
Kung Fu Girl, Riesling (Washington)	\$ 34

## CHARDONNAY:

Angeline Vineyards, Chardonnay (CA)	\$ 28
Columbia Crest "Two Vines", Chardonnay (WA)	\$ 29
14 Hands, Chardonnay (WA)	\$ 30
Jamieson Ranch "Light Horse, Chardonnay (CA)	\$ 32
William Hill, Chardonnay (California)	\$ 34

## PINOT NOIR, MERLOT & MALBEC:

Coppola Votre Sante, Pinot Noir (California)	\$ 30
Cycles Gladiator, Pinot Noir (California)	\$ 32
Parker Station, Pinot Noir (California)	\$ 34
Greystone, Merlot (California)	\$ 32
Tilia, Malbec (Argentina)	\$ 28
Trumpeter, Malbec (Argentina)	\$ 30
Alamos, Malbec (Argentina)	\$ 32

## CABERNET SAUVIGNON / MERITAGE:

Trumpeter, Cabernet Sauvignon (Argentina)	\$ 30
Alamos, Cabernet Sauvignon (CA)	\$ 32
Cycles Gladiator, Cabernet Sauvignon (CA)	\$ 32
William Hill, Cabernet Sauvignon (CA)	\$ 34
14 Hands Hot to Trot, Meritage (Washington)	\$ 30
Columbia Crest, Red Blend (Washington)	\$ 32
Whiplash, Red Blend (California)	\$ 33

## ZINFANDEL, SYRAH, and OTHER RED VARIETALS:

Rosemount Estate, Shiraz (Australia)	\$ 30
Ravenswood, Zinfandel (California)	\$ 32
Centine, Super Tuscan (Italy)	\$ 34

## Bar & Beverages

### Cocktails & Mixed Drinks

Well Liquor	\$ 6.50 per drink
Call Liquor	\$ 7 - 12
Premium	\$ 13 - 25
Top Shelf	\$ 26+

### Assorted Bottled and House Draft Beer \$ 4 - 7/ btl/glass

#### Beer on Tap

1/6 Barrel (40-45 pints)	\$ 245 - 330
1/4 Barrel (60-65 pints)	\$ 240 - 400
1/2 Barrel (120-130 pints)	\$ 475 - 695

### Wines by the Glass \$ 7 - 15

#### Wines by the Bottle

*Refer to page 15 for our Banquet Wine List and view our full wine list at [www.greenbriarinn.com](http://www.greenbriarinn.com).*

White	\$ 24 - 36+
Red	\$ 24 - 36+
Champagne & Sparkling Wine	\$ 30+
Martinelli's Sparkling Cider	\$ 14

### Assorted Soft Drinks \$ 2.25/ glass

#### Lemonade \$ 2.25/ glass

#### Iced Tea \$ 2.25/ glass

#### Juices (cranberry, orange, grapefruit, apple) \$ 8/ carafe

#### Glass Jars (Available at ceremony & cocktail hour locations)

Plain Water	\$ .50 per person*
Flavored Water (fruit, cucumber, herbs)	\$ 1.50 per person*

*~Water jar prices include refills*

#### Lemonade and Iced Tea

Two Gallon (20-30 glasses) \$ 45 per jar

Three Gallon (30-40 glasses) \$ 75 per jar

#### Hot Tea \$ 3

#### Silver Canyon Coffee \$ 3

#### Espresso / Double Espresso \$ 3.50 / \$ 5

#### Cappuccino \$ 5

#### Latte / Mocha Latte \$ 5 / \$ 5.75

#### Gourmet Coffee Station (see page 14) \$ 4.50 per person

#### Basic Coffee & Tea Station \$ 3 per person

## Additional Information Page 16

### Rental Upgrades

#### Propane Stand Heaters \$ 65.00

#### Propane Stand Heaters with tented balcony rental \$ 45.00 (up to 3 can be added on the day of the event)

#### White Umbrella Linens \* (for outside cocktail tables) \$ 12.00

#### 3' Cabaret Tables (30" or 42") \* \$ 10.00

#### 120" round linens basic colors \* \$ 16.00

Contact us for additional colors and fabric

#### Ceremony Chairs (chair fees include a \$2 setup fee)

#### White Resin "Wood Style" folding chairs \$ 4.00

#### White Resin "Wood Style" folding chair with padded seat \* \$ 5.50

#### Natural Wood Folding chair with padded seat \* \$ 5.75

#### Chair Covers \* (for dining room chairs)

#### White, Ivory, or Black Chair Covers \$ 3.65

#### Chair Sashes (8" x 110") \*

#### Basic Solid \$ 1.80

#### Iridescent Crush \$ 3.50

(1 or 2 sashes can also be used as a runner in the middle of the tables)

#### Napkins \*

#### Basic Solid \$ 0.75

#### Somerset Damask \$ 1.40

#### Iridescent Crush \$ 1.65

#### AV Equipment

#### Mobile Sound System \$ 200.00

(includes wireless microphones, speakers, stands)

#### Sound system set up fee (per location) \$ 25.00

#### LCD Projector \$ 112.00

#### Projector Screen \$ 25.00

#### Pop-up Tents

#### 10x10 \$ 55.00

#### 10x15 \$ 100.00

\* A delivery fee of \$65 will be applied to all items with an asterisk. In most cases, if you rent more than one item, there will be only one delivery fee.



# The Greenbriar Inn

## Banquet Estimate & Information Sheet

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Name: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 City/State/Zip: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
 Date of Function: \_\_\_\_\_  
 Time: \_\_\_\_\_ Number of Guests: \_\_\_\_\_  
 Type of Function: \_\_\_\_\_  
 Menu Title: \_\_\_\_\_  
 Spaces Reserved: \_\_\_\_\_ Fee: \_\_\_\_\_  
 Deposit (nonrefundable, fully deductible): \_\_\_\_\_  
 Menu Selections Due By (60 days prior to event): \_\_\_\_ / \_\_\_\_ / \_\_\_\_  
 Final Counts Due By (10 days prior to event): \_\_\_\_ / \_\_\_\_ / \_\_\_\_

### Bar: Choose one or both

**Cash Bar:** *drinks your guests purchase. Set up fee of \$1/person*

**Open Bar:** *drinks the host purchases. No additional charge.*

<b>Assorted Sodas &amp; Coffee Drinks</b>	<b>\$2.25-5.75</b>
<b>Liquor and Mixed Drinks</b>	<b>\$6.50+</b>
<b>Assorted Bottled Beer</b>	<b>\$4 – \$7</b>
<b>Beer on tap</b> (40-130 pint glasses - prices vary)	<b>TBD</b>
<b>Wine and Champagne by the Bottle</b>	<b>\$26-36+</b>
Champagne: _____	\$ _____
White: _____	\$ _____
Red: _____	\$ _____

### Appetizers: (Suggest 4-6 selections for Cocktail party prior to dinner)

1. _____	\$ _____
2. _____	\$ _____
3. _____	\$ _____
4. _____	\$ _____
5. _____	\$ _____
6. _____	\$ _____
7. _____	\$ _____
8. _____	\$ _____
9. _____	\$ _____
10. _____	\$ _____

Soup: \_\_\_\_\_ \$ \_\_\_\_\_

Salad: \_\_\_\_\_ \$ \_\_\_\_\_

Entrees: Choose up to 5 for a plated dinner, or 3 for a buffet

1. _____	\$ _____
2. _____	\$ _____
3. _____	\$ _____
4. _____	\$ _____
5. _____	\$ _____
<b>6. Child's Selection:</b>	\$ _____

Dessert: Up to 3 for plated desserts, or up to 5 for a buffet

1. _____	\$ _____
2. _____	\$ _____
3. _____	\$ _____
4. _____	\$ _____
5. _____	\$ _____

Music by: \_\_\_\_\_

Dance Floor Fee: (\$150/200/250) Yes \_\_\_\_\_ No \_\_\_\_\_

A banquet service charge of 20% will be added to the total bill for all parties of 8 or more. 15% is allocated to the service staff and 5% is retained by the house and the banquet sales staff. A 4.985% sales tax applies to all food and beverage sales.

### Contacts at The Greenbriar Inn:

<b>Philip A. Goddard, III -</b>	<b>Proprietor / General Manager</b>
<b>John Whitley -</b>	<b>Manager</b>
<b>Emma Goddard -</b>	<b>Sales / Accounting / Marketing</b>
<b>Kathi Jo Betsinger -</b>	<b>Sales Assistant</b>
<b>Kieran McMeekin -</b>	<b>Executive Chef</b>

(303) 440-7979 (800) 253-1474 (303) 449-2054 fax  
 www.greenbriarinn.com gbi@greenbriarinn.com

Notes:

