



## Group Information & Banquet Menus

Check all location(s) that apply to this reservation:

**Beaver Creek Chophouse**

15 W. Thomas Place  
Beaver Creek, CO 81620  
970-845-0555

**CBar**

15 W. Thomas Place  
Beaver Creek, CO 81620  
970-845-0555

**Vail Chophouse**

675 Lionshead Pl  
Vail, CO 81658  
970-477-0555

### **Chophouse Groups and Event Contact Information**

**Stacy Roemer: (cell) 816-651-3829 | (email) [stacy@vailchophouse.com](mailto:stacy@vailchophouse.com)**

#### **Beaver Creek Chophouse Capacities**

**Large Party Reservations:** 16-30 ppl (main dining room seating; non-private)

**Full Restaurant Buyout:** up to 130 ppl

**\*Seasonal Deck:** 64 ppl

#### **CBAR Capacities**

**Large Party Reservations:** 16-40 ppl (non-private)

**Full Buyout:** up to 50 ppl plated meal; 65 ppl casual buffet and/or passed options

**\*Seasonal Deck:** 44ppl

#### **Vail Capacities**

**Large Party Reservations:** 16-30 ppl (main dining room seating; non-private)

**Semi-Private Dining:** up to 50 ppl

**Full Restaurant Buyout:** up to 125 ppl

**\*Seasonal Deck:** 90ppl

**Unparalleled Location!** *Both Vail and Beaver Creek Chophouses' slope side locations offer spectacular mountain views. With exquisite menus, comprehensive wine lists and reputable service, the Chophouse has become a signature destination for locals and visitors alike.*

*Our venues have the ability to host large parties as well as private and semi-private events, perfect for wide variety of social celebrations & corporate dinners or meetings. Located just steps from the base of the EagleBahn Gondola in Lionshead-Vail, and the base of the Centennial Lift in Beaver Creek, both restaurants offer convenient access to the shops, lodges and mountain activities in addition to their breathtaking mountain views.*

*Vail and Beaver Creek Chophouse offer specialty Group Menus that provide additional selections beyond our regular service, seasonal lunch and dinner menus. We are prepared to assist guests in planning a seamless event, complete with the details that make each event unique. To make the planning process even easier, the Chophouse will service your event with our extraordinary team, from our friendly wait staff to our experienced management staff; be assured, your guests will have an unforgettable evening.*

## **Plated Lunch Entrees**

\$65+ per person / Three Course

### **Soup or Salad**

(SELECT A SOUP & SALAD OR TWO SALADS)

Chef's Choice      Tomato Basil      French Onion

#### **Signature Salad**

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

#### **Caesar**

romaine hearts, young radish, reggiano, house made croutons

#### **The Sweet Wedge**

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley, creamy bleu cheese dressing

### **Entree**

(SELECT 3)

#### **Gnocchi (vegetarian/vegan)**

butternut squash, pumpkin seed and sage pesto, aged balsamic redux, vegan parmesan

#### **Grilled Chicken Sandwich**

smoked bacon jam, pepperjack cheese, chipotle dressing

#### **Turkey Melt**

ciabatta, arugula, turkey, gouda, bacon, raspberry chipotle jam

#### **Prime Rib Dip**

roasted & shaved prime rib, grilled onion, provolone, hoagie, au jus

#### **Mahi Fish Tacos**

jalapeno sour cream, black beans, avocado, cilantro slaw

#### **Mountain Cheeseburger**

chef's special grind, choice of cheese, LTO, brioche bun, pickle  
pick one: bacon, avocado, grilled onions, mushrooms, grilled jalapeños

#### **Cobb Salad**

romaine, chicken, egg, tomato, bacon, scallions, bleu cheese, cheddar, balsamic dijon dressing

**Filet Mignon (gf) 8oz + \$20**

### **Dessert**

(SELECT 2)

#### **Key Lime Pie**

real key lime juice, thick graham cracker crust

#### **Petit Fours**

variety of bite sized desserts

#### **Triple Chocolate Mousse**

a slice of the good life

#### **Seasonal Cheesecake**

A slice of decadence

*All Menu Items and Pricing are Subject to Change*

## Passed Appetizers

all appetizers priced per piece

### HOT APPETIZERS

#### Mini Crab Cakes 6

avocado cucumber relish, cilantro lime beurre blanc

#### Sliders 6

pulled pork carnitas, pickle, chef's signature bbq sauce,  
melted Tillamook cheddar

#### Poutine 4.50

crispy potato cup, melted cheese curds, foie gras gravy,  
signature seasoning

#### Stuffed Mushrooms 4.50

balsamic roasted with boursin or blue cheese

#### Cuban Mini's 6

glazed ham, genoa salami, mojo pork, pickles,  
swiss, mustard dressing, hot pressed

#### Warm Brie 5

spiced apricot glaze, flatbreads, sliced apples

#### Prime Beef Satay's 8

sweet soy glaze, sesame, cilantro, scallion

### COLD APPETIZERS

#### Jumbo Shrimp Cocktail 6

cocktail sauce, lemon gremolata

#### Caprese Crostini 4.50

mozzarella, tomato, balsamic reduction & pesto

#### Cocktail Claws 10

stone crab claws, cracked for you, cocktail sauce,  
remoulade

#### Smoked Salmon Cucumbers 5

Smoked salmon, cucumber canapé,  
lemon alouette, capers

#### Fresh Shucked Oysters 4.50

daily selections, served with mignonette, cocktail sauce,  
horseradish, lemon

#### Ceviche in Tortilla Cups 6

shrimp, whitefish, avocado, tomato

### Stationed Appetizers

minimum order for 20 guests

#### Warm Brie 5 per person

spiced apricot glaze, flatbreads, sliced apples

#### Crudite Platter 4.50 per person

assorted seasonal vegetables, hummus, chipotle ranch

#### Spinach & Artichoke Dip 5

special blend of cheeses, flatbreads, crudites

#### Antipasto Board 7.50 per person

artisan cheeses, cured salumi meats, olives, nuts, peppers, fruit

#### Fruit Montage 5 per person

variety of fresh cut seasonal fruit

\*Any cold appetizers can be stationed  
per price above

### Dessert & Coffee

#### Petit Fours 7 per person

variety of bite sized desserts

Coffee | Hot Tea | Hot Chocolate Bar 10 per person

*All Menu Items and Pricing are Subject to Change*

## **Plated Dinner Entrees**

\$115 per person / Three Course

### **Soup or Salad**

(SELECT A SOUP & SALAD OR TWO SALADS)

**Chef's Choice**      **Tomato Basil**      **French Onion**

#### **Signature Salad**

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

#### **Caesar**

romaine hearts, young radish, reggiano, house made croutons

#### **The Sweet Wedge**

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley, creamy bleu cheese dressing

### **Entrée**

(SELECT 3)

#### **Rocky Mountain Trout**

crab, raisin & pine nut brown butter sauce, roasted brussels sprouts

#### **Loch Duart Scottish Salmon**

seasonal succotash, maple-sage gastrique, pea tendril

#### **Herb Grilled Chicken Breast**

sweet potato gnocchi, wild mushrooms, haircot vert, natural jus

#### **Gnocchi (vegetarian/vegan)**

butternut squash, pumpkin seed and sage pesto, aged balsamic redux, vegan parmesan

#### **Filet (gf) 8oz**

whipped yukon gold potatoes, bacon wrapped asparagus, bordelaise

#### **Prime New York Strip (gf) 14oz**

caramelized onion, whipped yukon gold potatoes, maple bacon brussels sprouts

#### **Slow Roasted Beef Prime Rib**

loaded baked potato, garlic green beans, au jus

#### **Double Colorado Lamb Chops (gf)**

roasted butternut squash, grilled asparagus, blackberry demi-glace

### **Dessert**

(SELECT 2)

#### **Key Lime Pie**

real key lime juice, thick graham cracker crust

#### **Petit Fours**

variety of bite sized desserts

#### **Triple Chocolate Mousse**

a slice of the good life

#### **Seasonal Cheesecake**

A slice of decadence

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# Plated Dinner Entrees

\$150 per person / Four Course

## Appetizer

(SELECT 2)

### Crab Cakes

avocado cucumber relish, cilantro lime beurre blanc

### Prime Beef Satay's

sweet soy glaze, sesame, cilantro, scallion

### Jumbo Shrimp Cocktail

cocktail sauce, lemon gremolata

### Smoked Salmon Cucumbers

smoked salmon, cucumber canapé, lemon alouette, capers

### Caprese Crostini

mozzarella, tomato, balsamic reduction & pesto

## Soup & Salad

(SELECT A SOUP & SALAD OR TWO SALADS)

Chef's Choice

Tomato Basil

French Onion

### Signature Salad

bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette

### Caesar

romaine hearts, young radish, reggiano, house made croutons

### The Sweet Wedge

chilled iceberg, applewood smoked bacon, bleu cheese, tomato, red onion, sweetie drop peppers, parsley, creamy bleu cheese dressing

## Entrée

(SELECT 3)

### Rocky Mountain Trout

crab, raisin & pine nut brown butter sauce, roasted brussels sprouts

### Loch Duart Scottish Salmon

seasonal succotash, maple-sage gastrique, pea tendril

### Herb Grilled Chicken Breast

whipped yukon gold potatoes, wild mushrooms, haircot vert, natural jus

### Gnocchi (vegetarian/vegan)

butternut squash, pumpkin seed and sage pesto, aged balsamic redux, vegan parmesan

### Filet (gf) 8oz

whipped yukon gold potatoes, bacon wrapped asparagus, bordelaise

### Prime New York Strip (gf) 14oz

caramelized onion, whipped yukon gold potatoes, maple bacon brussels sprouts

### Slow Roasted Beef Prime Rib

loaded baked potato, garlic green beans, au jus

### Double Colorado Lamb Chops (gf)

roasted butternut squash, grilled asparagus, blackberry demi-glace

## Dessert

(SELECT 2)

### Key Lime Pie

real key lime juice, thick graham cracker crust

### Petit Fours

variety of bite sized desserts

### Triple Chocolate Mousse

a slice of the good life

### Seasonal Cheesecake

a slice of decadence

*All Menu Items and Pricing are Subject to Change*

## Shared Apps

Fresh Shucked Oysters 20  
daily selections, served with mignonette, cocktail sauce, raw horseradish, lemon

Warm Brie 25  
spiced apricot glaze, flatbreads, sliced apples

Spinach & Artichoke Dip 20  
special blend of cheeses, flatbreads, crudites

Seasonal Bruschetta 20  
pesto, caprese, tomato, onion relish

Yellowfin Tuna Poke 30  
yuzu, cucumber, avocado, jalapeno crema, plantain chips

Lobster Mac n' Cheese 20  
coldwater lobster, mascarpone, gouda, cheddar

## Surf & Turf Options

Make any entrée a duo by adding the following:

Shrimp Scampi shrimp in a garlic butter sauce +19pp  
Oscar Style colossal crab, grilled asparagus, béarnaise +19 pp  
Steamed Lobster Tail (8 oz) +\$45 pp  
Crab Legs +\$MP pp

## Family Style Sides

Add on a Special Favorite or Substitute with an Entree  
Each portion serves 3-4 guests with entrée selections, \$12 each

Creamy Yukon Gold Potatoes, Garlic Green Beans,  
Saute'd Wild Mushrooms, Maple Bacon Brussels Sprouts, Bacon Wrapped Asparagus



## **Chophouse Brunch | First Tracks Buffet**

\$60 per person

Regular & Decaf Coffee, Tea Selection, Hot Cider & Hot Chocolate  
Orange & Cranberry Juice, Soft Drinks  
Fresh Baked Artisan Filled Pastries, Danish & Croissants  
Assorted Cereals, Granola & Oatmeal  
Fresh Fruit & Yogurt  
Bagel & Salmon Station  
Breakfast Potatoes  
Chophouse Scrambled Eggs  
Applewood Smoked Bacon & Sausages

### **A la Carte**

*(These items can be added to the above buffet)*

**Buttermilk Pancakes with Pure Maple Syrup \$12**

**Steak & Egg Breakfast Burrito \$15**

*prime rib & cheddar with scrambled eggs, onion & bell pepper wrapped in a flour tortilla smothered in Chophouse green chili*

**Avalanche Omelet \$16**

*three eggs, host's choice of three ingredients*

*Ingredients: ham, bacon, sausage, aged irish cheddar, bell pepper, crimini mushroom, tomato & onion*

**Mini Crab Cakes (3) \$16.50**

*fresh avocado relish, cilantro lime beurre blanc*

**Cobb Salad (gf) \$11**

*romaine, chicken, egg, tomato, bacon, scallions, bleu cheese, cheddar, balsamic dijon dressing*

**Signature Salad (gf) \$11**

*bibb, fresh strawberry, avocado, candied pecans, goat cheese, champagne vinaigrette*

**BLT with Bacon, Lettuce, Tomato & Fried Egg \$13**

**Turkey Melt \$17**

*ciabatta, arugula, turkey, gouda, bacon, raspberry chipotle jam*

### **+Add Omelet Station**

**\$15 per person plus \$50/hr per chef (1 required per station per 50people)**

*prime rib, ham, turkey breast, bacon, aged irish cheddar, havarti, swiss, bell pepper, avocado, crimini mushroom, tomato & onion*

*All Menu Items and Pricing are Subject to Change  
11/5/21*