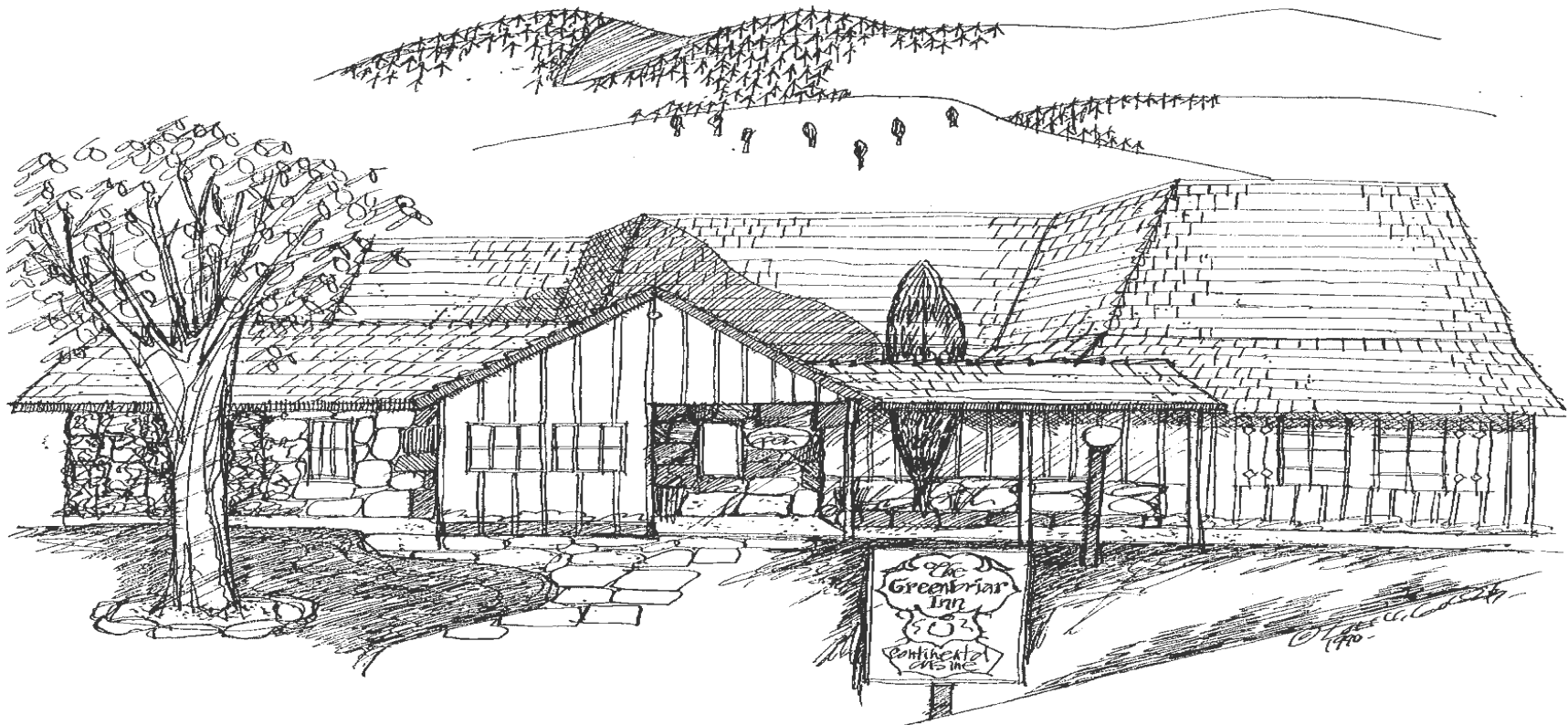


# The Greenbriar Inn



## Event Package

8735 North Foothills Highway, Boulder, CO 80302

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[www.greenbriarinn.com](http://www.greenbriarinn.com)

January 1, 2024

## WELCOME

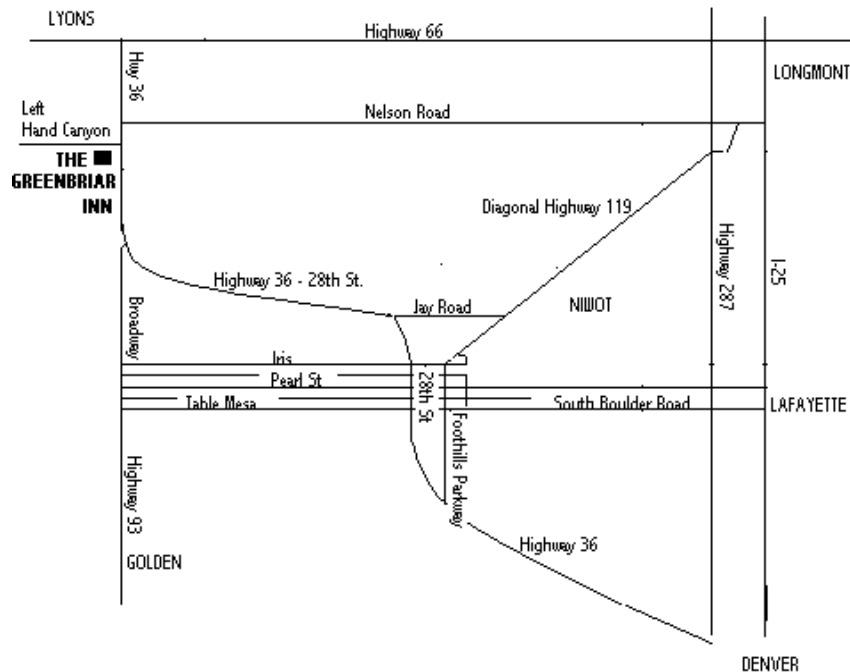
Thank you for considering The Greenbriar Inn for your special event. All of the information you need to plan your function is right here, whether it's a wedding ceremony, reception, anniversary, birthday party, graduation celebration, or business presentation, meeting, or all-day retreat. Our staff is 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 54 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 Wednesday through Sunday for dinner from 5pm to 9pm and on Sunday for brunch from 10am to 1pm. Private event hours are flexible. With two full kitchens, seating available on two floors, two outdoor patio gardens, a balcony overlooking 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:

<b>Main Floor Room Fees:</b>	<b>Main Room</b>	<b>Sunroom</b>	<b>Little Room</b>
<i>Room Capacities:</i>	80 - 130	20 - 50	10 - 22
<b>Tuesday-Friday Days</b>	<b>\$ 800</b>	<b>\$ 400</b>	<b>\$ 100</b>
<b>Sat &amp; Sun Days, Tues-Thurs Night</b>	<b>\$ 1000</b>	<b>\$ 600</b>	<b>\$ 100</b>
<b>Friday Night</b>	<b>\$ 1800</b>	<b>\$ 600</b>	<b>\$ 150</b>
<b>Saturday and Sunday Nights</b>	<b>\$ 2000</b>	<b>\$ 800</b>	<b>\$ 150</b>
<b>Minimum # of Guests**</b>			
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 and, in some cases, offer reduced cost "buy-downs" to book a space for a lower number of guests. Please call for further details.**

<b>Upstairs Room Fees:</b>	<b>All Upstairs</b>	<b>2/3 Up</b>	<b>1/2 Up</b>	<b>1/3 Up</b>
<i>Room Capacities:</i>	60 - 100	40 - 60	30 - 50	15 - 30
<b>Tuesday-Friday Days</b>	<b>\$ 800</b>	<b>\$ 600</b>	<b>\$ 500</b>	<b>\$ 200</b>
<b>Sat &amp; Sun Days, Tues-Thurs Night</b>	<b>\$ 1000</b>	<b>\$ 600</b>	<b>\$ 500</b>	<b>\$ 200</b>
<b>Friday Night</b>	<b>\$ 1200</b>	<b>\$ 800</b>	<b>\$ 600</b>	<b>\$ 300</b>
<b>Saturday and Sunday Nights</b>	<b>\$ 1400</b>	<b>\$ 1000</b>	<b>\$ 600</b>	<b>\$ 300</b>
<b>Minimum # of Guests**</b>				
Friday, Saturday Nights	65	55	40	20
Sun-Thurs & Fri, Sat Days	60	40	30	15

### Outdoor/Other Spaces:

<b>South Garden Lawn</b>	<b>\$ 300</b>	<b>Fountain Patio</b>	<b>\$ 300</b>
<b>Cabin Lawn (Ceremony only)</b>	<b>\$ 500</b>	<b>Upstairs Balcony</b>	<b>\$ 150</b>
<b>Greenbriar Falls (Ceremony only)</b>	<b>\$ 800</b>	<b>The Cabin</b>	<b>\$ 600-800</b>

**\*\*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. Vendors do not count toward the minimum guest requirement.**

## 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.

<b>12-20 guests \$200</b>	<b>21-35 guests \$350</b>	<b>36-50 guests \$500</b>
<b>51-75 guests \$750</b>	<b>76-100 guests \$1000</b>	<b>101+ guests \$1200</b>

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 4pm and end by 11pm. You can extend your event to 12am for an additional \$500 charge.

All alcohol service will conclude by 11:30pm. **An additional cleanup fee of \$75 will be added for groups that use rose petals, loose leaves, confetti like items or sparklers.**

**NO ARTIFICIAL PETALS OR LEAVES ARE ALLOWED at outdoor sites.**

## PLATE SERVICE

We request menu selections 60 days prior to your function if you are planning a plate service dinner or lunch. This allows time for RSVP of entrée selections. You may offer a selection of 3 to 4 entrées including 1 vegetarian selection. Exact counts for each of the entrées MUST be received 10 days prior to your function. If your party is 40 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 40, you must provide counts, offer a single entrée, a combination plate or choose a buffet option.

Plate service entrées include bread, butter, a house salad, appropriate chef selected starch and vegetables. Refer to the attached Plate Service Menus for entrée choices.

## BUFFETS

If you are planning a buffet, your menu selections must be chosen 60 days prior to your event date. All dinner buffets will include bread and butter, 2 salads, 3 entrée selections, 1 vegetable selection, 1 starch selection and the appropriate sauces for the entrees selected. Please see attached Buffet Menu for menu 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:

**\$500 for 12 X 18    \$400 for 12 X 15    \$300 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 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 Cabin Lawn, South Lawn, Fountain Patio or at Greenbriar Falls as well as inside 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 20 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 identification 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, Photo Booths, 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. A 1 1/2 hour set up time is guaranteed before your event start time. DJs must play music at an acceptable decibel level and may be asked to turn down the volume if management deems it too loud.

## 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 5.185% Sales Tax and a 4% Kitchen Living Wage Fee applies to all food and beverage sales.

**PAYMENTS** The full balance is due at the end of the event. We accept cash, check, Visa, Mastercard, AMEX and Discover.

# A La Carte Dinner Menu

Page 4

## Bistro Menu

### Deviled Eggs 9

Classic Deviled Eggs, Applewood Smoked Bacon, House Pickles

### Left Hand Fries 9

Truffled Parmesan, Chives, Sauce Béarnaise

### Mushroom Bruschetta 15

Oyster Mushrooms, Concassé Tomato, Basil, Garrotxa Cheese, Tonda Iblea Olive Oil, Balsamic Drizzle, Butter Crostini, Smoked Black Salt

### Tenderloin Butter Lettuce Wraps 17

Sesame, Ginger and Shoyu Marinated Beef Tenderloin Tips, Yuzu Mashed Avocado, Rice Noodles, Red Green and Yellow Bell Peppers, Chives, Scallions, Sriracha Aioli, Fresh Mint

*\*Vegetarian Option Available with Oyster Mushrooms 16*

### Summer Ceviche 18

Scallops, Shrimp, Halibut and Salmon, Fresh Citrus, Peaches, Garlic, Ginger, Avocado, House Chips

### Artisan Cheeses and Charcuterie for Two 28

A Selection of Fine Cheeses, Salami and Cured Meats served with Chef's Daily Accompaniments

### Grilled Crab Cakes 16

Peppadew Aioli, Frisée, Cherry Tomatoes, Balsamic Drizzle

### Lamb Sliders 21

Arugula, Crispy Fried Shallots, Garden Radishes, Mint Pistou Aioli, Sweet Potato Fries

### Prince Edward Island Mussels Provençal 18

Steamed with White Wine, Garlic, Shallots, Lemon, Capers, Tomatoes and Basil, served with a Toasted Garlic Parmesan Baguette

### Greenbriar Pizzas

#### Coppa, Asparagus, and Mushroom 19

Roasted Red Bell Pepper Sauce, Chèvre, Rosemary Oil, Balsamic Reduction

#### Traditional Margherita 17

Mozzarella, Parmesan, Basil, Tomatoes, Tomato Sauce

### GBI Deluxe Burger 20

House Ground Tenderloin, Emmethaler Cheese, Brandied Caramelized Onions, Romaine, Tomato, House Steak Sauce, Pickles, Brioche Bun, GBI Fries

*Substitute Left Hand Fries 5*

*Substitute Sweet Potato Fries 4*

### Veggie Burger 20

Beyond Beef Burger seasoned with Bell Peppers, Onions and House Spices, White Cheddar, Romaine, Tomato, Onion, House Pickles, Spicy Aioli, Brioche Bun, GBI Fries

## Dessert

### Seasonal Galette for Two 20

### Flourless Chocolate Cake 12

### Tiramisu 12

### Lemon Poppyseed Cheesecake 12

### Mixed Berry Mousse Entremet 12

### Mango Crème Brûlée 12

### Daily Selection of Sorbet, Gelato and Ice Cream 6

## Dinner Menu

### Starters

#### Chilled Oysters on the Half Shell 16

Chef's Daily Selection of Oysters, Traditional Mignonette, Lemon

#### Lobster Caprese 27

Maine Lobster, Heirloom Tomatoes, Roasted Beets, Arugula, Ossau-Iraty Sheep Milk Cheese, Blood Orange Drizzle, Lemon Basil Mint Oil, Radish

#### Heirloom Tomato Napoleon 14

Heirloom Tomatoes, Golden Beets, Peaches, Shaved Garden Kale, Mint Basil Lemon Oil, White Balsamic Reduction

#### Classic Greenbriar Escargot 14

Garlic and Fresh Herb Butter, Toasted Baguette

#### Soup of the Day 12

Directed by the Season, Created by the Chef

#### Summer Strawberry Salad 13

Arugula, Haystack Mountain Goat Cheese, Toasted Marcona Almonds, Garden Radishes, Strawberry Vinaigrette

#### Greenbriar Inn Caesar Salad 13

Romaine, Hard Boiled Egg, Bacon, Parmesan, White Anchovy Caesar Dressing, Croutons

## Mains

#### Alaskan Halibut 42

Rosé Wine Risotto, Sautéed Asparagus, Chilled Heirloom Tomato Chutney, Basil Beurre Blanc

#### Pan Seared Duck Breast 39

Fig and Toasted Pecan Quinoa, Sautéed Garden Kale, Sparkling Cherry Wine Demi Glace, Maple Cherry Drizzle

#### Seared Dayboat Scallops 50

Angel Hair Pasta, Grilled Asparagus, Shaved Radish, Champagne Caviar Cream

#### Seared Skuna Bay Salmon 38

Farro and Fennel Cake, Braised Watermelon Radish, Oyster Mushrooms, English Peas, Blood Orange Beurre Blanc, English Pea Coulis, Fennel Fronds

#### Grilled Colorado Filet of Beef 52

Fingerling Potatoes, Asparagus and Carrots, Cabernet Demi

#### House Made Ricotta Tortelloni 26

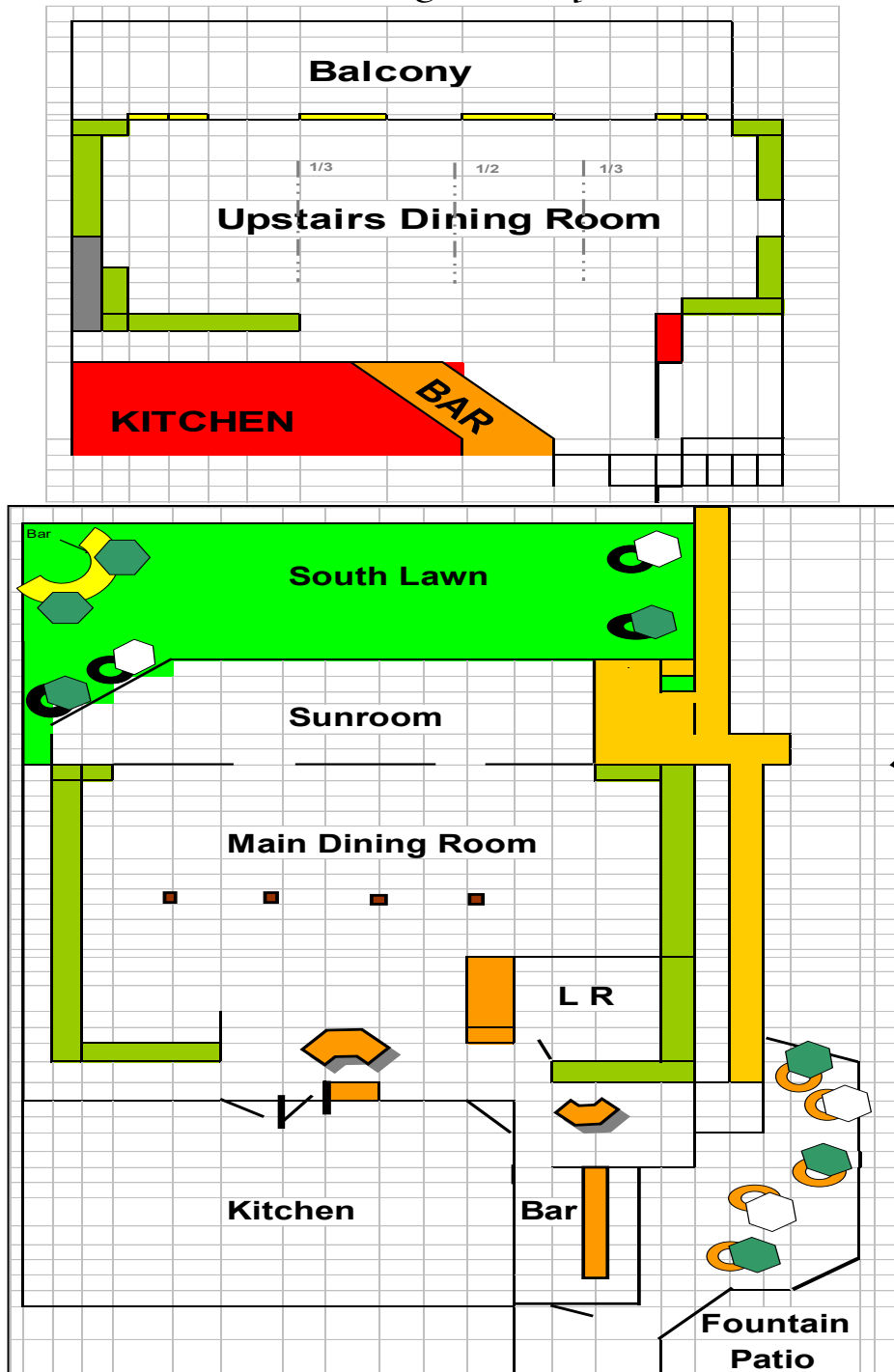
Filled with Ricotta Cheese, Fresh Mint and Basil, served with Artichoke Purée and Baby Artichokes, Fava Beans, English Peas, Cherry Tomatoes, Baby Carrots, Tonda Iblea Olive Oil, Shaved Ossau - Iraty Sheep Cheese

#### Beef Wellington \* 58

Foie Gras, Sherry Mushroom Duxelles, Whipped Potatoes, Seasonal Vegetables, Bordelaise, Béarnaise

*Our menus are seasonal. Please visit our website at [www.greenbriarinn.com](http://www.greenbriarinn.com) for the most current dinner and dessert offerings.*

## Facility Map



## Business Meetings and Retreats Page 5

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:

**\$ 25**

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 and Scones available for a \$ 0.50 upcharge*

#### Hot Breakfast Entrees:

Bacon or Sausage	\$ 4	Breakfast Burritos	\$ 4
Hash Browns/Home Fries	\$ 3	Salmon Potato Cakes	\$ 4
Scrambled Eggs	\$ 5	Eggs Benedict or Veggie Benedict	\$ 7
Denver Quiche	\$ 5	Ham and Gruyere Quiche	\$ 5
Tomato, Spinach and Feta Quiche	\$ 5	Quiche Lorraine	\$ 5

### LUNCH SELECTIONS

*Please refer to Pages 7 and 8*

### BEVERAGE & SNACKS

Fruit Tray w/ Raita dip	\$ 4	Fresh Brewed Coffee	\$4
Cheese tray w/ Crackers	\$5.50	Assorted Herbal Teas	\$4
Antipasto Tray	\$ 8	Assorted Soft Drinks	\$3.25
Vegetable Crudités w/ Dip	\$ 5.50	Fiji Water	\$ 3
Assorted Cookies	\$ 4	Perrier	\$ 3
Assorted Fruit & Nut Bars	\$ 4	Fudge Brownies	\$ 4
Scones	\$ 2	Biscotti	\$ 2
Chocolate Dipped Strawberries	\$ 4		
Granola with Fresh Fruit & Yogurt	\$ 4		

### DESSERT SELECTIONS

*Please refer to pages 15-17*

The Greenbriar Inn offers a wonderful buffet brunch that can be served in any of our dining rooms as well as on our garden patios. All brunches can begin between 10am and 11:30am and will be completed by 3pm. Choose between the Greenbriar Brunch or the Premium Greenbriar Brunch with Chef Stations. Additional items may be added or substituted for the quoted price. A minimum of 30 guests is required to offer a brunch buffet.

## *Greenbriar Brunch \$ 46*

*Children ages 3-12 \$ 23*

### **Assorted Cheese Display**

**Fresh Seasonal Fruit**

**Mixed Greens Salad**

**Mediterranean Pasta Salad**

**Assorted Muffins and Quick Breads**

**Crème Brûlée French Toast**

*Vermont maple syrup*

**Eggs Benedict**

*Traditional or Vegetarian*

**Breakfast Pork Sausage or Turkey Sausage**

**Herb Roast Pork Loin**

*Tomato and roast pepper jus*

**Roast Turkey Breast**

*Turkey gravy and cranberry sauce*

**Roasted Red Bliss Potatoes**

**Chef's Seasonal Vegetables**

## *Dessert Brunch Buffet*

*(Add to either brunch package)*

**Four Selections \$ 8   Five Selections \$ 10   Six Selections \$ 12**

**Crème Brûlée   Cheesecake   Pear Almond Tart**

**Bread Pudding   Clichy Torte   Lemon Tart   Chocolate Torte**

**Éclairs   Fruit Tart   Chocolate Dipped Strawberries**

**White & Dark Chocolate Mousse Cups**

*(Refer to pages 16-18 for additional dessert selections)*

## *Premium Greenbriar Brunch \$ 55*

*Children ages 3-12 \$ 26*

*Chef Station Fee \$ 75*

### **Assorted Cheese Display**

**Fresh Seasonal Fruit**

**Mixed Greens Salad or Caesar Salad**

**Mediterranean Pasta Salad**

**Assorted Muffins and Quick Breads**

**Cream Cheese Danishes**

**Crème Brûlée French Toast**

*Vermont maple syrup*

**Eggs Benedict**

*Traditional or Vegetarian*

**Chef Prepared Omelet Station**

*Ham, bacon, Swiss and cheddar cheeses, tomato, onion, peppers, mushrooms and spinach*

**Applewood Smoked Bacon**

**Chef Carved Roast Sirloin** *\*minimum 35 guests*

*Sauce au poivre*

**Roast Pork Loin Marsala**

*Tomatoes, herbs, mushrooms, Marsala sauce*

**Chicken Piccata**

*Artichoke, lemon-caper cream*

**Roasted Red Bliss Potatoes**

**Chef's Seasonal Vegetables**

## *Substitutions and Additions*

***Additional brunch items may be substituted or added to either brunch package. Please refer to page 7 for the complete list.***

# Brunch Buffet Menu (page 2)

## Substitutions and Additions

	<i>SUB</i>	<i>ADD</i>
<b>Croissants, Bagels or Fruit Scones</b>	<b>\$ 1</b>	<b>\$ 2</b>
<b>Apple Turnovers or Cream Cheese Danish</b>	<b>\$ 1</b>	<b>\$ 2</b>
<b>Cream Cheese Blintz</b> Blueberry compote	<b>\$ 2</b>	<b>\$ 3</b>
<b>Sour Cream &amp; Orange Pancakes</b> Vermont maple syrup		<b>\$ 1</b>
<b>Belgian Waffles</b> Fruit compote or Vermont maple syrup		<b>\$ 1</b>
<b>Tabbouleh Grilled Vegetable Salad</b>		<b>\$ 2</b>
<b>Three Bean Salad or Potato Salad</b>		<b>\$ 2</b>
<b>Caesar Salad or German Potato Salad</b>	<b>\$ 1</b>	<b>\$ 2</b>
<b>Applewood Smoked Bacon</b>	<b>\$ 1</b>	<b>\$ 3</b>
<b>House Cured Lox</b> Capers, onion, tomato, cream cheese, bagels		<b>\$ 3</b>
<b>Shrimp Cocktail or Oysters on the 1/2 Shell</b>		<b>\$ 4</b>
<b>Chef Prepared Omelet Station</b> *Chef Fee \$ 75	<b>\$ 2</b>	<b>\$ 3</b>
Ham, bacon, Swiss and cheddar, tomato, onion, peppers, mushrooms and spinach		
<b>Quiche</b> Ham and Gruyere or Quiche Lorraine		<b>\$ 3</b>
<b>Vegetarian Quiche</b> Tomato, spinach and feta		<b>\$ 3</b>
<b>Vegetarian Eggs Benedict</b> Ratatouille and hollandaise		<b>\$ 3</b>
<b>Sliced Roast Sirloin</b> Au poivre	<b>\$ 5</b>	<b>\$ 7</b>
<b>London Broil</b> Caramelized onions, peppers, mushrooms, au jus	<b>\$ 4</b>	<b>\$ 6</b>
<b>Roast Turkey Breast</b> Turkey gravy and cranberry sauce		<b>\$ 2</b>
<b>Herb Roast Pork Loin</b> Tomato and roast pepper jus		<b>\$ 4</b>
<b>Roast Pork Loin</b> Tarragon Dijonnaise		<b>\$ 4</b>
<b>Chicken Marsala</b> Mushroom, tomato, Marsala demi		<b>\$ 3</b>
<b>Chicken Dijonnaise</b> Dijon tarragon cream		<b>\$ 3</b>
<b>Gingersnap and Almond Crusted Trout</b> Lime beurre blanc	<b>\$ 1</b>	<b>\$ 3</b>
<b>Mussels Provençal</b> Herbs, tomato, capers and garlic	<b>\$ 1</b>	<b>\$ 3</b>
<b>Colorado Striped Bass</b> Tomato, basil beurre blanc	<b>\$ 3</b>	<b>\$ 5</b>
<b>Sesame Salmon</b> Scallion, soy vinaigrette	<b>\$ 3</b>	<b>\$ 4</b>
<b>CHEF CARVED ITEMS</b> *Carving Fee \$ 75		
<b>Honey Glazed Ham</b> Dijon mustard		<b>\$ 4</b>
<b>Roast Turkey Breast</b> Turkey gravy and cranberry sauce		<b>\$ 4</b>
<b>Roast Leg of Lamb</b> Mint jus (min 35 guests)	<b>\$ 5</b>	<b>\$ 7</b>
<b>Roast Sirloin</b> Au poivre (min 35 guests)	<b>\$ 5</b>	<b>\$ 7</b>
<b>Roast Prime Rib</b> Raifort, au jus (min 75 guests)	<b>\$ 7</b>	<b>\$ 10</b>

*(Substitutions assume the replacement of a similar brunch item)*

# Luncheon Menu (page 1)

Page 7

## BUTCHER BLOCK SANDWICH BOARD \$ 30

Choose one soup or one salad and three sandwich selections

### Soups

<b>Tomato Basil</b>	<b>Minestrone</b>	<b>Split Pea &amp; Ham</b>
<b>Roasted Pepper Bisque</b>	<b>Chicken Noodle</b>	

### Salads

#### Classic Caesar Salad

Romaine Hearts, Garlic Croutons, White Anchovy Dressing, Parmesan Reggiano

#### Mediterranean Pasta Salad

Peppers, Tomatoes, Basil, Olives, Fetta Cheese, White Balsamic Vinaigrette

#### Fresh Market Greens

English Cucumbers, Julienne Carrots, Tomatoes, Maple Pecans,  
House Vinaigrette

### Sandwiches and Wraps

*All of the following can be served as a sandwich or wrap.*

*Additional selections are available upon request.*

#### Slow Roasted Sliced Prime Rib

French baguette, Romaine, tomato, Gruyère, Raifort

#### Pesto Grilled Chicken

Romaine, tomato, creamy pesto, fontina cheese

#### GBI Roast Turkey Breast

Romaine, tomato, Swiss cheese, cranberry sauce, roasted garlic aioli

#### Grilled Garden Vegetable

Marinated zucchini, roasted red peppers, artichoke hearts, eggplant,  
mozzarella, sun dried tomato tapenade

#### Classic "BLT"

Applewood smoked bacon, lettuce, fresh tomatoes, Dijonnaise

### Dessert and Snack Options

*(Refer to pages 5 and 15-17 for dessert and snack selections)*

*\*AVAILABLE FOR BUSINESS MEETINGS ONLY. PLEASE REFER TO OUR BRUNCH, LUNCH OR DINNER MENUS FOR DAYTIME EVENT MENU OPTIONS.*

## Plated Luncheon \$ 40

Choose a soup or salad and three or four entrée selections including one vegetarian option. Selected menu counts must be provided prior to the event.

### Soup or Salad

#### Soup du Jour

#### Fresh Market Greens

English cucumbers, julienne carrots, tomatoes, house vinaigrette

### Entrées

*Additional Selections available upon request*

#### Grilled Vegetable Pasta Primavera

Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

#### Grilled Chicken Breast

Roasted pepper and tomato gnocchi, sautéed Swiss chard, thyme jus

#### Roast Beef Sirloin

Gold potato gnocchi, baby carrots, gremolata

#### Tiger Prawns & Fettuccini

Garlic, fresh herbs, tomatoes, scallions, lemon, white wine, parmesan reggiano

#### Herb Roast Pork Loin

Tomato, roasted pepper, roasted red potatoes, seasonal vegetables, herb jus

#### Chicken Breast Carbonara

Crispy pancetta, scallions, garlic, wilted spinach, fettuccini, pancetta cream

#### Hazelnut Crusted Trout

Chive whipped potatoes, seasonal vegetables, lime beurre blanc

#### London Broil

Grilled flank steak, whipped potatoes, seasonal vegetables,  
caramelized onion and mushroom au jus

#### Grilled Salmon

Creamy white polenta, ratatouille, lemon beurre blanc

#### Wild Mushroom Strudel

Grilled portobello, baby spinach, caramelized onions, truffle cream sauce

### Dessert and Snack Options

*Available for an additional charge. Refer to pages 5 and 16-18 for  
dessert and snack selections.*

*\*NOT AVAILABLE FOR WEDDINGS. PLEASE REFER TO OUR BRUNCH OR DINNER MENUS  
FOR DAYTIME WEDDING MENU OPTIONS.*

## Luncheon Buffet \$ 40

Choose three buffet entrée selections including one vegetarian option. Both the Caesar salad and the fresh market greens salad will be included on the buffet.

### Salads

#### Classic Caesar Salad

Romaine hearts, white anchovy dressing, garlic croutons, parmesan reggiano

#### Fresh Market Greens

English cucumbers, julienne carrots, tomatoes, house vinaigrette

#### Artisan Bread and Whipped Butter

### Buffet Entrées

*Additional Selections available upon request.*

#### Chicken Piccata

Lemon, artichokes, capers, white wine

#### Grilled Vegetable Pasta Primavera

Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

#### Roast Pork Loin Marsala

Mushrooms, tomatoes, Marsala demi

#### Tiger Shrimp and Penne Pasta

Fresh herbs, garlic, shrimp, tomatoes, scallions, lemon, white wine

#### London Broil

Grilled flank steak, caramelized onions, mushrooms, au jus

#### Brown Butter Sage Gnocchi

Spinach, tomatoes, toasted pine nuts, shaved parmesan

#### Grilled Salmon

Ratatouille, lemon beurre blanc

#### Herb Grilled Chicken Breast

Sautéed Swiss chard, Roasted peppers, dark chicken demi

#### Chef's Seasonal Vegetables

#### Roasted Red Potatoes

### Dessert and Snack Options

*Available for an additional charge. Refer to pages 5 and 16-18 for  
dessert and snack selections.*

*\*NOT AVAILABLE FOR WEDDINGS. PLEASE REFER TO OUR BRUNCH OR DINNER MENUS  
FOR DAYTIME WEDDING MENU OPTIONS.*



**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 \$75 per station but can often be combined into fewer total stations.

## CHEF PRESENTED ITEMS

Minimum 40 Guests \$75 per station

**Roast Tenderloin** \$ 18.00

Sautéed onions, bell peppers, house rolls, Raifort or Bordelaise sauce

**Roasted Rosemary Leg of Lamb** \$ 14.00

Tomato chutney, mint pesto, house rolls

**Salmon en Croûte** \$ 12.00

Sautéed spinach & mushrooms, champagne beurre blanc

**Slow Roasted Pork Shoulder** \$ 9.00

Pulled pork, house made BBQ Sauce, Cole Slaw, Slider Rolls

**Ancho Dusted Honey Pork Loin** \$ 9.00

Roasted pepper cipollini onion marmalade, jalapeño corn bread

**Chef Shucked Fresh Oyster Bar** (1 oyster per person) \$ 4.25

Select up to four types of seasonally available oyster varieties

**SALAD STATION** \$ 10.00

**Caesar Salad**

Traditional Greenbriar preparation

**Waldorf Salad**

Apples, blue cheese, and candied walnuts served over bibb lettuce

**Pear, Spinach and Arugula Salad**

Roasted red peppers in a warm house pancetta vinaigrette, toasted pecans

**Roasted Beet Salad**

Baby arugula, Haystack Mountain goat cheese, pistachios

**Add the following items to enhance your salad selection** \$ 8.00 ea.

Grilled Chicken

Grilled Salmon

Grilled Shrimp

**PASTA STATION** \$ 10.00

Served with grilled garlic parmesan bread

**Our Chef will sauté bowtie pasta with your selections**

**Select two sauces:** Alfredo Reggiano, Roasted Garlic, Toasted Pine Nut Basil Pesto

**Select two sautéed selections:** Rock Shrimp, Chorizo Sausage, Italian Meatballs

Roasted Artichokes & Wild Mushrooms

## TRAYS AND DISPLAYS

**Baked Brie en Croûte** \$ 6.00

Filled with seasonal fruit jam, served with fresh fruit & assorted crackers

**International Cheese Display** \$ 9.00

A selection of four to six cheeses such as camembert, taleggio, Port Salut, brie, chèvre, Gruyère, sharp cheddar and Danish bleu, Served with dried fruits, nuts, and assorted crackers

**Warm Artichoke Spinach Cheese Dip & Vegetable Crudités** \$ 6.50

With seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and pita triangles

**Seasonal Fresh Fruit** \$ 7.50

Seasonal fruit such as cantaloupe, honeydew, watermelon, pineapple, and assorted berries

**Antipasto Tray** \$ 9.50

A selection of four cured meats such as prosciutto, capicola, soppresseta, Genoa salami, and hard salami marinated mushrooms, grilled asparagus, Mediterranean olives, roasted sweet peppers, house made mozzarella, shaved parmesan and house mustards

**Gravlax** \$ 6.50

House cured salmon, honey mustard dill sauce, toast points, capers, onions, tomatoes

**House Smoked Seafood Display** \$ 9.00

Honey smoked bay scallops & shrimp; hickory smoked salmon, trout, oysters and mussels with accompaniments

**Shrimp Cocktail** (3 shrimp per person) \$ 6.00

Peeled shrimp, chilled and served with cocktail sauce & lemon

**Oysters on the Half Shell** (2 oysters per person) \$ 8.00

Blue Point oysters with cocktail sauce, lemon, and mignonette

**Prosciutto di Parma Wrapped Asparagus** \$ 5.00

Asparagus, fontina cheese, and red bell peppers wrapped in prosciutto with lemon, olive oil, cracked black pepper, and shaved parmesan cheese

**Artisan Cheeses & Charcuterie** \$ 10.00

Assortment of cured meats and fine cheeses served with castelvetro olives, cornichons, honeycomb, and assorted crackers

**House Made Hummus Trio** \$ 4.50

Carrot, roasted garlic and beet hummus served with seasonal vegetables such as celery, carrots, broccoli, red peppers, and cauliflower and pita bread or naan

**Tea Sandwiches and Scones** (choose 4 sandwich selections) \$ 7.50

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**

<b>Boulder Lamb Kofta Meatballs</b>	
Served on a pita triangle with hummus, cured lemon and Tzatziki sauce	
<b>Grilled Boulder Lamb Satay</b>	
Mint pesto, and feta cream sauce	
<b>Beef Wellington</b>	
Tenderloin, foie gras & mushroom duxelles baked in puff pastry served with bordelaise or béarnaise sauce, served on a spoon or in a chaffer	
<b>Pork Polpetti</b>	
Served in a spoon with truffle polenta, fresh mozzarella, roasted tomato marinara	
<b>Ancho Rubbed Pork Tenderloin Medallions</b>	
Served on rye toast with chipotle-cranberry relish and balsamic drizzle	
<b>Italian Sausage en Croûte</b>	
Wrapped with provolone, served with roasted garlic marinara	
<b>Italian Sausage Stuffed Mushrooms</b>	
Fresh basil, sun-dried tomatoes, smoked mozzarella	
<b>Pulled Pork Sliders</b>	
Smoked Barbecue pork, apple coleslaw, Hawaiian rolls	
<b>Pork Belly Bao Buns</b>	
Soy braised pork belly, pickled pineapple, spiced peanuts, hoisin	
<b>Pork, Chicken, or Beef Gyozas</b>	
Sweet pepper & sesame dipping sauce	
<b>Spiced Duck Spring Rolls</b>	
Rice noodles, celery, peppers, carrots, cilantro, edible flowers, hoisin-ginger peanut and sweet chili dipping sauces	
<b>Monte Cristo Pinwheels</b>	
Ham & Swiss, Dijon mustard, Vermont maple syrup	
<b>Tandoori Chicken on Grilled Naan</b>	
Baba ghanoush, butternut squash marsala cream, cilantro	
<b>Chicken Satay</b>	
Thai coconut soy marinated chicken skewers with spicy peanut sauce	

**SEAFOOD**

<b>Bacon Wrapped Shrimp</b>	
Lemon pepper relish	
<b>Bacon Wrapped Scallops</b>	
Cognac lobster cream or vanilla bean corn cream	
<b>Smoked Salmon Latkes</b>	
House cured salmon, fresh dill Greek yogurt, fried capers, scallion curls	

**SEAFOOD (cont.)**

<b>\$ 4.25 Seared Crab Cakes</b>	<b>\$ 6.25</b>
Roasted red pepper & garlic aioli ; Creole crayfish sauce with pickled okra; vanilla bean corn cream ; or lobster tarragon cream	
<b>\$ 4.50 Crab and Shrimp Gyozas</b>	<b>\$ 4.50</b>
With citrus sesame vinaigrette	
<b>\$ 5.00 Shrimp and Crab Spring Rolls</b>	<b>\$ 4.50</b>
Rice noodles, carrots, celery, cilantro, peanut dipping sauce, ginger sriracha vinaigrette	
<b>\$ 4.00 Crab Rangoons</b>	<b>\$ 4.50</b>
Sweet and sour dipping sauce	
<b>\$ 4.50 Cajun Shrimp</b>	<b>\$ 4.25</b>
On crispy gorgonzola polenta, topped with tomato onion jam and a fennel frond	
<b>\$ 4.00 Coconut Shrimp Tempura</b>	<b>\$ 4.00</b>
Sweet Thai chili dipping sauce	
<b>\$ 4.00 Shrimp Wontons</b>	<b>\$ 4.00</b>
Guacamole, lime chili sauce	
<b>\$ 3.75 Shrimp Scampi Brochette</b>	<b>\$ 4.25</b>
Sautéed shrimp on a skewer with ginger scallion sauce	
<b>\$ 4.50 Lobster Wontons</b>	<b>\$ 4.25</b>
Sweet Thai chili dipping sauce	

**VEGETARIAN**

<b>\$ 3.75 Wild Mushroom Vol au Vent</b>	<b>\$ 3.75</b>
Caramelized onion, chèvre cheese, basil pesto	
<b>\$ 4.25 Wild Mushroom Strudel</b>	<b>\$ 4.00</b>
Goat cheese, phyllo, Madeira sauce	
<b>\$ 3.50 Artichoke, Brie, and Macadamia Nut Stuffed Mushrooms</b>	<b>\$ 4.00</b>
<b>\$ 4.50 Zucchini Fritter</b>	<b>\$ 3.00</b>
with house garden chili jam	
<b>\$ 4.00 Eggplant and Smoked Mozzarella Tortellini</b>	<b>\$ 3.75</b>
Served on a spoon with a fresh herb yellow pepper sauce	
<b>\$ 4.00 Vegetarian Spring Rolls</b>	<b>\$ 3.50</b>
Rice noodles, carrots, celery, cilantro, sweet pepper, spicy peanut sauce, ginger sriracha vinaigrette	
<b>\$ 4.50 Mission Fig &amp; Goat Cheese Tartlet</b>	<b>\$ 4.00</b>
with caramelized sweet onion	
<b>\$ 9.50 Butternut Squash &amp; Maple Glazed Pears</b>	<b>\$ 3.75</b>
Stilton cheese, candied walnuts in phyllo cups	
<b>\$ 3.50 Curried Sweet Potato Empanadillas</b>	<b>\$ 3.50</b>
Carrots, peas, onions, citrus mango chutney	
<b>\$ 3.50 Spanakopita</b>	<b>\$ 3.50</b>
Creamed spinach, caramelized onions, pine nuts, phyllo	

**GAME, BEEF, PORK & POULTRY**

<b>Seared Elk Loin</b>	<b>\$ 5.00</b>
Peppedew pistou, Bordeaux cherry, grilled naan, micro pepper cress	
<b>Beef Carpaccio Roulade</b>	<b>\$ 4.50</b>
Basil, roasted red pepper and Boursin cheese wrapped with beef carpaccio, served on a toast point with cornichon and lemon	
<b>Seared Gochugaru New York Strip</b>	<b>\$ 4.50</b>
On a slice of English cucumber with white truffle bean purée and micro greens	
<b>Steak Tartare</b> Capers, red onions, truffle oil, toast points	<b>\$ 6.50</b>
<b>Balsamic Marinated Beef Medallions</b>	<b>\$ 5.00</b>
On a cremini mushroom with kalamata olive tapenade and basil chiffonade salad	
<b>Pepper Crusted Beef Tenderloin</b>	<b>\$ 5.00</b>
Truffle white bean purée, balsamic reduction, parmesan crisp	
<b>Filet of Beef and Boursin Tartlets</b> Aged Balsamic	<b>\$ 5.00</b>
<b>Prosciutto on Rosemary Flatbread</b> Roasted red pepper aioli	<b>\$ 4.00</b>
<b>Prosciutto, Wild Mushroom, and Gorgonzola Bouchée</b>	<b>\$ 4.00</b>
<b>Cured Duck Bacon and Paté</b>	<b>\$ 4.50</b>
Duck paté on country toast with duck bacon, poached quail egg, garden chive blossoms	
<b>Bacon Wrapped Medjool Dates</b>	<b>\$ 3.00</b>
With or without bleu cheese stuffing	
<b>Tamari Orange Glazed Pork Belly Sushi Bite</b>	<b>\$ 4.00</b>
On sushi rice with pickled vegetables	
<b>Country Ham and Gruyere Beignets</b> Sauce Mornay	<b>\$ 3.00</b>
<b>Smoked Duck Breast</b>	<b>\$ 4.25</b>
Foie gras brioche toast, orange-blackberry drizzle	
<b>Chicken Salad Profiterole</b>	<b>\$ 3.75</b>
Chicken, walnuts, apples, grapes & celery	
<b>Spicy Deviled Egg</b>	<b>\$ 2.50</b>
Anaheim chilies, shallots and cornichons	

**SEAFOOD**

<b>Smoked Salmon Canapé</b>	<b>\$ 4.00</b>
Chive crème fraîche remoulade, capers, tomatoes, crostini	
<b>Gravlax Canapé</b>	<b>\$ 4.00</b>
House cured salmon, onions, capers, sweet mustard dill sauce, crostini	
<b>Salmon Mousse</b>	<b>\$ 4.00</b>
Whipped house made gravlax mousse and shaved lox topped with caviar and chives, served on a crisp cucumber slice or crostini	
<b>Sesame Crusted Tuna</b>	<b>\$ 4.50</b>
Spicy eggplant caviar, lime syrup, rice cracker	
<b>American Sturgeon Caviar and House Made Blini</b>	<b>\$ 5.00</b>
Crème fraîche, fresh garden chives	
<b>House Smoked Trout Rilette</b>	<b>\$ 4.00</b>
English cucumber, herb cream cheese, salmon roe	

**SEAFOOD (cont.)**

<b>Sliced Sea Scallop and Rock Shrimp Ceviche</b>	<b>\$ 6.00</b>
With cucumber salad, served in a scallop shell	
<b>Shrimp Ceviche Shooter</b>	<b>\$ 3.75</b>
Tomato citrus sangrita, fresh cilantro	
<b>Chilled Carrot and Ginger Shooter</b>	<b>\$ 3.75</b>
Lump crab and apple salad, carrot top foam	
<b>Mini Lobster and Shrimp Po' Boys</b>	<b>\$ 7.50</b>
Poached lobster and shrimp, chiffonade basil, and spicy aioli in a pâte à choux "hoagie"	

**VEGETARIAN**

<b>Assorted Tea Sandwiches</b>	<b>\$ 4.50</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>\$ 3.50</b>
Jalapeño syrup drizzle	
<b>Roasted Rainbow Carrot Elote</b>	<b>\$ 3.75</b>
Israeli cous cous elote, fresh herb salad, cotija cheese, red and green chili sauce	
<b>Pear Tartlets</b>	<b>\$ 3.50</b>
Mission figs, caramelized onions, golden balsamic drizzle, puff pastry	
<b>Caprese Canapés</b>	<b>\$ 3.50</b>
Basil blini, marinated tomatoes, mozzarella, pickled onions, balsamic drizzle	
<b>Garden Fresh Basil, Mozzarella, &amp; Cherry Tomato Skewers</b>	<b>\$ 3.50</b>
House mozzarella, balsamic drizzle	
<b>Bruschetta</b>	<b>\$ 3.00</b>
Fresh tomatoes, basil, aged balsamic, garlic toast	
<b>Grilled Peach Bruschetta</b> (seasonal)	<b>\$ 3.75</b>
Melted brie crostini, caramelized onions, white balsamic syrup	
<b>Hummus Trio</b>	<b>\$ 3.00</b>
Carrot, roasted garlic and beet hummus with cucumber raita and crisp pita triangles	
<b>Tomato Bisque Shooter with Mini Grilled Cheese</b>	<b>\$ 3.75</b>
Roasted tomato-pepper bisque, mini grilled brie and pesto sandwich	
<b>Chilled Carrot and Ginger Shooter</b> Carrot top foam	<b>\$ 3.00</b>
<b>Strawberry Chèvre Florets</b>	<b>\$ 3.00</b>
Candied pecan, honey and whipped Haystack chèvre	
<b>Crispy Guacamole Cone</b> Topped with sour cream and pico de gallo	<b>\$ 3.75</b>
<b>Ratatouille Goat Cheese Vol au Vent</b>	<b>\$ 3.50</b>
Garden vegetables, Haystack Mountain goat cheese	
<b>Waldorf Salad Profiterole</b>	<b>\$ 3.50</b>
Walnuts, grapes, apples, celery	
<b>Savory Cheesecake Bites</b>	<b>\$ 3.50</b>
Brie & Danish blue cheese, graham cracker crust, crushed pistachios, thyme-truffle honey	

# Dinner Buffet Menu (page 1)

Page 12

The Greenbriar Inn offers three dinner buffet options ~ Greenbriar Dinner Buffet, Greenbriar Dinner Buffet with Carving Station and a Premium Dinner Buffet with Carving Station. Additional items may be added or substituted for the quoted price. Hors d'oeuvres and dessert selections are available for an additional price. A minimum of 35 guests is required to offer a dinner buffet.

## *Greenbriar Dinner Buffet \$ 46*

*Children ages 3-12 \$ 23*

### **Seasonal Hors d'oeuvres**

Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.

### **Artisan Breads and Rolls**

Whipped butter

### **Mixed Greens Salad**

Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

### **Traditional Caesar Salad**

Romaine, toasted croutons, parmesan, white anchovy dressing

### **Sliced London Broil**

Caramelized onions, peppers, mushrooms, au jus

### **Chicken Piccata**

Lemon, artichokes and caper cream

### **Roast Tomato Penne Pasta**

Fresh herbs, garlic, marinara, parmesan

### **Chef's Seasonal Vegetables**

### **Roasted Red Bliss Potatoes**

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## *Dessert*

*Dessert options include a dessert buffet, plated desserts, wedding cake or any combination of the three. Please refer to pages 16-18 for the complete dessert menu and pricing.*

## *Greenbriar Dinner Buffet with Carving Station \$ 55*

*Children ages 3-12 \$ 27*

*Chef Carving Fee \$ 75*

### **Seasonal Hors d'oeuvres**

Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.

### **Artisan Breads and Rolls**

Whipped butter

### **Mixed Greens Salad**

Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

### **Traditional Caesar Salad**

Romaine, toasted croutons, parmesan, white anchovy dressing

### **Chef Carved Roast Sirloin**

Raifort, au jus or sauce au poivre

### **Almond Crusted Ruby Red Trout**

Lime beurre blanc

### **Chicken Marsala**

Mushroom, tomato, Marsala demi

### **Roast Garlic and Tomato Gnocchi**

Fresh basil, cherry tomatoes, peppers, parmesan

### **Chef's Seasonal Vegetables**

### **Chive Whipped Potatoes**

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## *Substitutions and Additions*

*Additional buffet items may be substituted or added to any dinner buffet package. Please refer to page 13 for the complete list.*

## Premium Dinner Buffet with Carving Station \$ 60

Children ages 3-12 \$ 30

Chef Carving Fee \$ 75

### Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.

### Artisan Breads and Rolls

Whipped butter

### Mixed Greens Salad

Carrots, cucumbers, tomatoes, parmesan, house vinaigrette

### Traditional Caesar Salad

Romaine, toasted croutons, parmesan, white anchovy dressing

### Chef Carved Roast Prime Rib

Yorkshire Pudding, Horseradish, Raifort sauce and au jus

### Cedar Plank Roasted Whole Salmon

Lemon-dill beurre blanc

### Maple Glazed Chicken Breast

Glazed apples, candied pecans, roast chicken demi

### Roast Mushroom Gnocchi

Fresh thyme, tomatoes, parmesan

### Chef's Seasonal Vegetables

### Truffle Whipped Potatoes

## Substitutions and Additions

Refer to the list on the right.

## Dessert

Refer to pages 16-18 for dessert selections.

## Substitutions and Additions

Substitutions assume the replacement of a similar buffet item

	SUB	ADD
<b>Tabbouleh Grilled Vegetable Salad</b>		<b>\$ 2</b>
<b>Three Bean Salad, Potato Salad or German Potato Salad</b>		<b>\$ 2</b>
<b>Grilled Vegetable Primavera</b> Penne, herbs, parmesan		<b>\$ 3</b>
<b>Penne Pasta Alfredo</b> Garlic, parmesan cream, parsley		<b>\$ 3</b>
<b>Roast Pepper Gnocchi</b> Fresh basil, garlic, tomatoes, parmesan		<b>\$ 3</b>
<b>Roast Mushroom Gnocchi</b> Fresh thyme, tomatoes, parmesan	<b>\$ 2</b>	<b>\$ 3</b>
<b>Chicken Dijonnaise</b> Dijon tarragon cream		<b>\$ 4</b>
<b>Chicken Piccata</b> Artichoke, lemon, caper cream sauce		<b>\$ 4</b>
<b>Garlic and Herb Chicken</b> Herb parmesan demi		<b>\$ 4</b>
<b>Maple Glazed Chicken</b> Glazed apples, candied pecans, roast demi		<b>\$ 4</b>
<b>Mussels Provençal</b> Herbs, tomato, capers and garlic	<b>\$ 2</b>	<b>\$ 4</b>
<b>Almond Crusted Trout</b> Lime beurre blanc		<b>\$ 4</b>
<b>Sesame Salmon</b> Scallion, soy vinaigrette	<b>\$ 3</b>	<b>\$ 5</b>
<b>Cedar Plank Roasted Whole Salmon</b> Lemon-dill beurre blanc	<b>\$ 4</b>	<b>\$ 7</b>
<b>Colorado Striped Bass</b> Lemon-tarragon beurre blanc	<b>\$ 4</b>	<b>\$ 7</b>
<b>Roast Pork Loin</b> Dijonnaise, Marsala or mushroom demi		<b>\$ 4</b>
<b>Herb Roast Pork Loin</b> Fresh herbs, tomato, roast pepper jus		<b>\$ 4</b>
<b>London Broil</b> Caramelized onions, peppers, mushrooms, au jus		<b>\$ 6</b>
<b>CHEF CARVED ITEMS *Carving Fee \$ 50</b>		
<b>*Honey Glazed Ham</b> Dijon mustard		<b>\$ 4</b>
<b>*Roast Turkey Breast</b> Turkey gravy and cranberry sauce		<b>\$ 4</b>
<b>*Herb Roast Pork Loin</b> Fresh herbs, tomato, roast pepper jus		<b>\$ 4</b>
<b>*Roast Pork Loin</b> Dijonnaise, Marsala or mushroom demi		<b>\$ 4</b>
<b>*Roast Leg of Lamb</b> Lamb jus, mint gremolata	<b>\$ 5</b>	<b>\$ 7</b>
<b>*Sliced Roast Sirloin</b> Au poivre	<b>\$ 5</b>	<b>\$ 7</b>
<b>*Roast Prime Rib</b> Yorkshire, Horseradish, Raifort, au jus	<b>\$ 7</b>	<b>\$ 10</b>
<b>*Roast Tenderloin</b> Raifort, Bordelaise, Béarnaise	<b>\$ 10</b>	<b>\$ 15</b>

# Dinner Plate Service Menu (page 1)

Page 14

The Greenbriar Inn offers three plated dinner packages. Choose a soup or salad and up to four entrée selections, including one red meat, one seafood/fish, one poultry/pork and one vegetarian. Exact entrée counts are due 10 days before your event. Refer to the list on page 15 for substitution options. Hors d'oeuvres and dessert selections are available for an additional charge and a seasonal house sorbet intermezzo course is available for \$2.50pp.

*Please ask us for our special children's menu. You can offer a fifth entrée selection for children age 12 and under.*

## Greenbriar Plated Dinner \$ 52

### Seasonal Hors d'oeuvres

*Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.*

### Soup or Salad

*Includes artisan breads and butter*

### **Soup du Jour**

### **Fresh Market Greens**

English cucumbers, julienne carrots, tomatoes, house vinaigrette

### Entrées

### **Wild Mushroom Penne Pasta**

Roast foraged mushrooms, truffle cream, parmesan, asparagus

### **Chicken Piccata**

Lemon, artichokes, capers, white wine, fettuccine, Chef's vegetables, grana padano

### **Roast Beef Sirloin**

Whipped Potatoes, baby carrots, gremolata

### **Pan Seared Salmon**

Tarragon beurre blanc, creamy polenta, green beans

### **Apple Cider Glazed Pork Loin**

Grilled zucchini, parmesan risotto, caramelized onion, apple brandy jus

### **Garlic & Herb Grilled Chicken Breast**

Roasted pepper and tomato gnocchi, truffle asparagus, thyme demi

### **Hazelnut Crusted Trout**

Chive whipped potatoes, seasonal vegetables, lime beurre blanc

### **London Broil**

Whipped Potatoes, caramelized onions, mushrooms, seasonal vegetables, au jus

### **Brown Butter Sage Gnocchi**

Spinach, tomatoes, toasted pine nuts, shaved parmesan

### Dessert

*Priced separately. Refer to pages 16-18 for our house made dessert selections.*

## Greenbriar Premium Plated Dinner \$ 58

### Seasonal Hors d'oeuvres

*Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.*

### Soup or Salad

*Includes artisan breads and butter*

### **Soup du Jour**

### **Fresh Market Greens**

English cucumbers, julienne carrots, tomatoes, house vinaigrette

### Entrées

### **Grilled Vegetable Pasta Primavera**

Zucchini, red peppers, tomatoes, fresh herbs, parmesan reggiano

### **Stuffed Chicken Breast Florentine**

Pine nuts, spinach, feta cheese, polenta, seasonal vegetables, basil-tomato coulis

### **Grilled New York Strip Loin**

Truffle whipped potatoes, broccolini, cabernet sauce

### **Seared Colorado Striped Bass**

Creamy polenta, green beans, chive beurre blanc

### **Roast Berkshire Pork Tenderloin Marsala**

Mushrooms, tomatoes, green beans, Marsala demi

### **Maple Glazed Chicken Breast**

Garlic whipped potatoes, baby carrots, glazed apples, walnuts, roast demi

### **Grilled Salmon**

Creamy white polenta, ratatouille, champagne lemon beurre blanc

### **Grilled Colorado Lamb Sirloin**

Creamy polenta, seasonal vegetables, mint gremolata, syrah demi

### **Roast Mushroom Gnocchi**

Fresh thyme, tomatoes, parmesan

### Dessert

*Priced separately. Refer to pages 16-18 for our house made dessert selections.*

# Dinner Plate Service Menu (page 2)

Page 15

## Greenbriar Gold Plated Dinner \$ 65

### Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-11 for the hors d'oeuvres menu.

### Soup or Salad

Includes artisan breads and butter

### Soup du Jour

### GBI Caesar Salad

Romaine hearts, garlic croutons, white anchovy dressing, parmesan reggiano

### Entrées

#### Roast Garlic and Tomato Gnocchi

Fresh basil, cherry tomatoes, peppers, parmesan

#### Roasted Chicken Saltimbocca

Parma ham wrapped, sage, creamy risotto, asparagus, Marsala jus

#### Roasted Prime Rib (minimum 10 orders)

Whipped potatoes, Yorkshire pudding, asparagus, au jus, Raifort sauce

#### Pine Nut Crusted Corvina Bass

Sundried tomato polenta, asparagus, basil, beurre Blanc

#### Berkshire Pork Tenderloin en Croûte

Spinach, mushrooms and fontina cheese baked in puff pastry, seasonal vegetables, pommery cream

#### Brandied Cherry Duck Breast

Whipped sweet potatoes, Chef's vegetables, brandied cherry demi, toasted pecans

#### Salmon Oscar

Lump crab, asparagus, potato puree, lemon beurre blanc, Béarnaise sauce

#### Filet of Beef

Truffle whipped potatoes, asparagus, steak butter, Bordelaise sauce

#### Portobello Mushroom Wellington

Baked in puff pastry with spinach and asiago cheese, served with carrots, asparagus, cabernet roasted vegetable demi and Béarnaise sauce

### Dessert Options

Priced separately. Refer to pages 16-18 for our house made dessert selections.

## Substitutions

Substitutions assume the replacement of a similar entrée item

**SUB**

#### Portobello Mushroom Wellington

**\$ 3**

Baked in puff pastry with spinach and asiago cheese, served with carrots, asparagus, cabernet roasted vegetable demi and Béarnaise sauce

#### Stuffed Chicken Breast Florentine

**\$ 4**

Pine nuts, spinach, feta cheese, basil-tomato coulis, polenta

#### Brandied Cherry Duck Breast

**\$ 5**

Whipped sweet potatoes, brandied cherry demi, toasted pecans

#### Honey and Citrus Glazed Roasted Duck

**\$ 5**

Wild rice pilaf, pistachio - orange relish, thyme duck demi

#### Roast Berkshire Pork Tenderloin Marsala

**\$ 3**

Mushrooms, tomatoes, green beans, Marsala demi

#### Berkshire Pork Tenderloin en Croûte

**\$ 4**

Spinach, mushrooms, fontina cheese, puff pastry, pommery cream

#### Grilled Salmon

**\$ 4**

Creamy white polenta, ratatouille, champagne lemon beurre blanc

#### Seared Colorado Striped Bass

**\$ 4**

Creamy polenta, green beans, chive beurre blanc

#### Salmon Oscar

**\$ 6**

Lump crab, asparagus, potato puree, lemon beurre blanc, Béarnaise

#### Pine Nut Crusted Corvina Bass

**\$ 8**

Sundried tomato polenta, asparagus, basil beurre blanc

#### Grilled Colorado Lamb Sirloin

**\$ 7**

Creamy polenta, seasonal vegetables, mint gremolata, syrah jus

#### Grilled New York Strip

**\$ 8**

Truffle whipped potatoes, broccolini, cabernet sauce

#### Roasted Prime Rib (min. 10)

**\$ 8**

Whipped potatoes, Yorkshire pudding, asparagus, au jus, Raifort sauce

#### Filet of Beef

**\$ 10**

Truffle whipped potatoes, asparagus, steak butter, Bordelaise sauce

#### Filet Oscar

**\$ 14**

Truffle whipped potatoes, lump crab, asparagus, Bordelaise and Béarnaise

#### Traditional Beef Wellington

**\$ 15**

Tenderloin, foie gras, duxelles in puff pastry, whipped potatoes, asparagus, Béarnaise & Bordelaise sauces

## BANQUET DESSERTS

### Plated or Buffet

<b>Strawberry Shortcake</b>	\$ 8
Fresh macerated strawberries, buttermilk biscuit, whipped cream	
<b>Chocolate Dipped Strawberries</b> with whipped cream <i>(4 per person)</i>	\$ 8
<b>White &amp; Dark Chocolate Mousse Parfait</b>	\$ 8
Valrhona white and dark chocolate mousse, whipped cream, raspberry sauce, fresh berries	
<b>Baked Alaska</b> <i>**Not available on a dessert buffet</i>	\$ 10
Chocolate cake and vanilla ice cream roulade, topped with toasted Italian meringue, served with raspberry sauce	
<b>Crème Brûlée</b> (GF) <i>*Choose one flavor</i>	\$ 8
Choice of vanilla bean, chocolate, coconut, maple, mango or pumpkin	
<b>Assorted White and Dark Chocolate Truffles</b> <i>(4 per person)</i>	\$ 8
A selection of 2-3 flavors such as Kahlua, raspberry, caramel, chai, pistachio, milk chocolate	
<b>Bread Pudding</b> <i>*Choose one flavor</i>	\$ 8
<i>Served in individual ramekins or in a chaffer on a buffet</i>	
Banana rum raisin with toffee rum sauce	
Apple-maple pecan with warm vanilla brie cream	
Banana, chocolate chip and walnut with bourbon caramel sauce	
Raspberry, almond and white chocolate with Grand Marnier cream	
Blackberry and pecan with dark chocolate fudge sauce	
<b>Key Lime Semifreddo</b> <i>**Not available on a dessert buffet</i>	\$ 8
Graham cracker cookie, white chocolate chantilly cream, blackberry coulis	
<b>Ice Cream Sundae Bar</b> <i>*Can not be included in dessert buffet pricing</i>	\$ 9
<i>Ask us about preparing the ice cream bar for a reduced guest count.</i>	
Vanilla and chocolate ice creams with toppings and sauces	
<b>House Sorbet &amp; Ice Cream</b> <i>**Not available on a dessert buffet</i>	\$ 6

### PIES AND CRISPS

Add our suggested house made ice cream flavors or vanilla bean ice cream for \$2

<b>Strawberry Rhubarb Pie</b>	\$ 7	<b>Blueberry Pie</b>	\$ 7
Vanilla bean ice cream		Ginger ice cream	
<b>Apple Pie</b>	\$ 7	<b>Tart Cherry Pie</b>	\$ 7
Caramel ice cream		Vanilla bean ice cream	
<b>Pumpkin Pie</b>	\$ 7	<b>Pecan Pie</b>	\$ 8
Cinnamon whipped crème fraîche		Bourbon whipped cream	
<b>Fruit Crisp</b> <i>*Choose one flavor</i>	\$ 7		
<i>Served in individual ramekins or in a chaffer on a buffet</i>			

## TORTES AND CAKES

<b>Clichy Torte</b>	\$ 9
Layers of almond joconde cake, chocolate ganache, and hazelnut buttercream, served with raspberry sauce	
<b>Four Chocolate Torte</b>	\$ 9
Rich chocolate cake, Valrhona chocolate mousse, chocolate buttercream, chocolate ganache, raspberry coulis	
<b>Tiramisu Torte</b>	\$ 9
Layers of espresso dark rum soaked vanilla sponge cake and ladyfingers and mascarpone mousse, topped with dark cocoa powder	
<b>Left Hand Milk Stout Chocolate Cake</b>	\$ 9
Warm Valrhona chocolate glaze, blackberry sauce, salted caramel whipped cream	
<b>Chocolate Mousse Cake</b>	\$ 9
Layers of rich chocolate cake and chocolate, raspberry and white chocolate mousses, topped with Valrhona ganache, served with raspberry coulis	
<b>Pineapple Upside Down Buttermilk Cake</b>	\$ 8
Ginger crème Anglaise, roasted cherry compote	
<b>Decadent Flourless Chocolate Cake</b> (gluten free)	\$ 9
Rich, dense and moist chocolate cake with raspberry coulis	
<b>Lemon Pound Cake</b>	\$ 8
Fresh berry compote, chantilly cream	
<b>Warm Flourless Valrhona Chocolate Hazelnut Cake</b> (gluten free)	\$ 9
Frangelico toffee sauce, chocolate caramel mousse	
<b>Fallen Chocolate Soufflé Cake</b> (gluten free)	\$ 9
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce	
<b>German Chocolate Cake</b>	\$ 9
Rich chocolate cake layered with coconut filling, covered with chocolate ganache, topped with coconut	

### GALETTES

<b>Apple Date Galette</b>	\$ 8	<b>Tart Cherry Galette</b>	\$ 8
Calvados caramel, butter pecan ice cream		Peach ice cream	
<b>Strawberry Rhubarb Galette</b>	\$ 8	<b>Peach Raspberry Galette</b>	\$ 8
Vanilla chèvre ice cream		Vanilla buttermilk ice cream	
<b>Peach Blackberry Galette</b>	\$ 8		
Honey-toasted almond ice cream			



## TARTS

<b>Tarte Tatin</b>	\$ 8
Golden puff pastry, caramelized apples, warm vanilla bean brie cream sauce	
<b>Lemon Tart</b>	\$ 8
Whipped cream, raspberry sauce	
<b>Pear Frangipane Tart</b>	\$ 8
Spiced poached pears, almond cream, tart cherry sauce or crème Anglaise	
<b>Seasonal Fruit Tart</b>	\$ 8
Fresh fruit and Bavarian cream covered with an apricot napage	
<b>Valrhona Chocolate Tart</b> (gluten free)	\$ 8
Rich chocolate ganache, coconut macaroon crust, lemon whipped cream	
<b>Warm Bourbon Pumpkin Tart</b>	\$ 8
Walnut streusel, vanilla caramel sauce	
<b>Valrhona Chocolate and Salted Caramel Tart</b>	\$ 9
Chocolate sucrée, chocolate custard, salted caramel, chocolate ganache, raspberry sauce	
<b>Apricot Tart</b>	\$ 8
Cornmeal rosemary shortbread crust, blood orange muscato sauce, honey whiskey whipped cream	
<b>Key Lime Brûlée Tart</b> Graham cracker crust, chantilly cream, fresh fruit	\$ 8

## CHEESECAKES

<b>Belgian Dark Chocolate Hazelnut Cheesecake</b>	\$ 8
Cinnamon graham cracker crust, espresso crème Anglaise, Diplomat cream, chopped hazelnut brittle	
<b>Haystack Mountain Chèvre Cheesecake</b>	\$ 8
Black tea bourbon peach compote, vanilla wafer, rosemary crust, sugared rosemary	
<b>White Chocolate Cheesecake</b>	\$ 8
Macadamia nut crust, tropical fruit compote	
<b>Salted Caramel Cheesecake</b>	\$ 8
Oreo crust, Left Hand Nitro stout sabayon	
<b>Black Forest Cheesecake</b>	\$ 8
Bing cherry compote, Kirsch scented whipped cream, chocolate shavings	
<b>Espresso White Chocolate Cheesecake</b>	\$ 8
Chocolate cookie crust, blackberry sauce	
<b>New York Style Cheesecake</b> Shortbread crust, strawberry sauce	\$ 8
<b>Strawberry Buttermilk Cheesecake</b>	\$ 8
Cornmeal shortbread crust, macerated strawberries, chantilly cream	
<b>Raw Vegan Cheesecake</b> (gluten free)	\$10
Date, almond and coconut crust, creamy cashew filling, fresh berry and agave compote	

## HOLIDAY DESSERTS

*These desserts are available all year (with the exception of the Buche de Noel) but are especially festive and are wonderful options for your holiday party.*

<b>Buche de Noel (Traditional Holiday Yule Log)</b>	\$ 10
Chocolate almond sponge cake rolled with hazelnut buttercream, almond praline and shaved chocolate, decorated with meringue mushrooms to resemble a holiday yule log. Served with raspberry sauce.	
<b>Sugar Pumpkin White Chocolate Cheesecake</b>	\$ 8
Gingersnap crust, white chocolate mousse	
<b>Warm Spiced Apple Turnover</b>	\$ 8
Topped with walnut streusel, rum caramel sauce, blueberry compote	
<b>Chocolate Mousse Cake</b>	\$ 8
Layers of rich chocolate cake and chocolate, raspberry and white chocolate mousses, topped with Valrhona ganache, served with raspberry coulis	
<b>Holiday Carrot Cake</b>	\$ 8
Moist carrot cake with traditional holiday spices, golden raisins and walnuts, layered and topped with cream cheese frosting	
<b>Fallen Chocolate Soufflé Cake</b> (GF)	\$ 9
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce	
<b>Maple Cheesecake</b>	\$ 8
Graham cracker -pecan crust, red wine poached pears	
<b>Assorted Holiday Cookies</b> (3 per person) *choose 2-3 selections	\$ 8
Frosted Sugar Cookies, Almond Horns, Danish Wedding Cookies, Crinkle Cookies, Coconut Macaroons, Almond Raspberry Spiral Cookies, Coconut, Date and Walnut Shortbread	

## DESSERT BUFFET

**\*\*Choose from any of our dessert selections**

*A wedding cake can be one of the selections on the buffet for an additional \$2 per person*

**3 Selections \$ 10      4 Selections \$ 12      5 Selections \$ 14**

## COFFEE STATIONS

<b>Gourmet Coffee Station</b> (prepared for 60% of the total guest count)	\$ 7
Silver Canyon regular and decaf coffee, whipped cream, vanilla, hazelnut and amaretto syrups, chocolate covered espresso beans and chocolate dipped spoons	
<b>Basic Coffee and Tea Station</b> (prepared for 60% of the total guest count)	\$ 4
Silver Canyon regular and decaf coffee, select hot teas, cream and sugar	

*(Please refer to the Bar and Beverage section on page 20 for additional coffee options)*

## SPECIALTY CAKES

### Weddings, Anniversaries, Birthdays

The Greenbriar Inn makes beautiful and delicious cakes using only the freshest ingredients. The flavors listed below are just a sample of our pastry chef's creations, however, and 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 2, 3 or 4 tier wedding cake. *\*The selections below are suggestions but any filling and frosting flavor can be mixed and matched and any flavor can be made into cakes or cupcakes.*

**White Velvet** \$ 6

Layered with fresh berries and vanilla pastry cream, frosted with vanilla buttercream

**White Velvet** \$ 6

Layered with raspberry preserves and chocolate mousse, frosted with white chocolate buttercream

**Almond Joconde** \$ 7

Layered with Bavarian cream and strawberries, frosted with vanilla buttercream

**Almond Joconde** \$ 7

Layered with raspberry mousse and fresh raspberries, frosted with white chocolate buttercream

**Lemon** \$ 6

Layered with lemon cream and fresh raspberries, frosted with vanilla buttercream

**Lemon** \$ 6

Layered with strawberries and lemon mousse, frosted with white chocolate buttercream

**Pink Champagne** \$ 6

Layered with vanilla pastry cream and fresh strawberries, frosted with vanilla buttercream

**Snickerdoodle** \$ 6

Layered with cinnamon cream cheese frosting, frosted with vanilla buttercream

**Carrot Pecan** \$ 6

Layered and frosted with cream cheese frosting

**Orange Blossom** \$ 6

Layered with citrus curd, frosted with vanilla buttercream

## CAKES (cont.)

**Black Forest** \$ 8

Rich chocolate cake layered with brandied cherries and whipped cream, frosted with chocolate buttercream, covered with chocolate ganache. Can also be frosted with vanilla buttercream.

**Red Velvet** \$ 6

Layered and frosted with cream cheese buttercream

**Chocolate** \$ 6

Layered with Kahlua chocolate mousse, frosted with white chocolate buttercream

**Chocolate** \$ 6

Layered with salted caramel mousse, frosted with vanilla buttercream

## CUPCAKES

**One or Two Flavor Selections** \$ 6

**Three Flavor Selections** \$ 8

**White Velvet**

Filled with fresh berries and vanilla pastry cream, frosted with vanilla buttercream, garnished with a fresh berry

**Almond Joconde**

Filled with white and dark chocolate mousse, frosted with white chocolate buttercream, garnished with white and dark chocolate drizzle

**Lemon Poppy Seed**

Filled with raspberry jam, frosted with raspberry butter cream, garnished with a fresh raspberry

**Carrot Pecan**

Topped with cream cheese frosting, garnished with maple pecans and candied carrot curls

**Red Velvet**

Cream cheese frosting, chocolate garnish

**Chocolate**

Filled with salted caramel mousse, frosted with vanilla buttercream, topped with amber sugar dust

**Cookies and Cream**

Frosted with vanilla buttercream, garnished with Oreo crumbles

**Pumpkin Spice**

Cinnamon cream cheese filling, cream cheese frosting, cinnamon crumbles

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.

## SPARKLING WINES

Simone, "Blanc de Blanc" French Sparkling Wine	\$ 34
Domaine Ste. Michelle Brut (Washington)	\$ 36
Chloe, Prosecco (Italy)	\$ 36
Borgo, Magredo, Prosecco (Italy)	\$ 38
La Marca, Prosecco (Italy)	\$ 39

## PINOT GRIGIO, SAUVIGNON BLANC, & OTHER WHITE VARIETALS

Stella, Pinot Grigio (Italy)	\$ 33
Hess, Shirttail Ranch Sauvignon Blanc (California)	\$ 33
Angeline, Sauvignon Blanc (California)	\$ 34
Matua, Sauvignon Blanc (New Zealand)	\$ 36
Ruffino "Lumina", Pinot Grigio (Italy)	\$ 36
Pacific Rim, Dry Riesling (Washington)	\$ 35
M. Chapoutier, CDR "Belleruche" Rosé (France)	\$ 40

## CHARDONNAY

Hess, Shirttail Ranch Chardonnay (California)	\$ 33
Twenty Acres by Bogle, Chardonnay (California)	\$ 34
Angeline, Chardonnay (California)	\$ 34
The Seeker, Chardonnay (France)	\$ 35
J. Lohr, "Riverstone", Chardonnay Arroyo Seco (California)	\$ 36
Geyser Peak, Chardonnay (California)	\$ 38
Wente Vineyards "Morning Fog", Chardonnay (California)	\$ 40
Louis Jadot Mâcon-Villages, Chardonnay (France)	\$ 42

*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.*

## PINOT NOIR

Sterling "Vintner's Collection", Pinot Noir (California)	\$ 33
The Seeker, Pinot Noir (France)	\$ 35
Angeline, Pinot Noir (California)	\$ 35
Mark West "Black", Pinot Noir Monterey (California)	\$ 36
La Petite Perrière, Pinot Noir (France)	\$ 36
J. Lohr, "Falcon's Perch", Pinot Noir Monterey (California)	\$ 39
William Hill Estate Winery, Pinot Noir (California)	\$ 42

## CABERNET SAUVIGNON & RTW

Sterling "Vintner's Collection", Cabernet Sauvignon (California)	\$ 34
Twenty Acres by Bogle, RTW (California)	\$ 34
Murphy Goode Red Blend, RTW (California)	\$ 35
Baron Philippe de Rothschild "Mouton Cadet" (Washington)	\$ 38
Chateau St. Michelle, Cabernet Sauvignon (Washington)	\$ 39
William Hill Estate Winery, Cabernet Sauvignon (California)	\$ 40
Robert Hall, Cabernet Sauvignon (California)	\$ 40

## OTHER RED VARIETALS

Alamos, Malbec (Argentina)	\$ 32
Portillo, Malbec (Argentina)	\$ 35
Centine, Super Tuscan (Italy)	\$ 36
J. Lohr, Merlot Paso Robles (California)	\$ 36
Ravenswood, Zinfandel (California)	\$ 36

## Bar & Beverages

### Cocktails & Mixed Drinks

Well Liquor	\$ 9 per drink
Call Liquor	\$ 10 - 14
Premium	\$ 15 - 25
Top Shelf	\$ 26+

### Assorted Bottled and House Draft Beer \$ 5 - 11/ btl/glass

#### Beer on Tap/ Special Order Kegs

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 \$ 11 - 20

#### Wines by the Bottle

Refer to page 18 for our Banquet Wine List and view our full wine list at [www.greenbriarinn.com](http://www.greenbriarinn.com).

White and Red	\$ 34 - 40+
Champagne & Sparkling Wine	\$ 34+
Martinelli's Sparkling Cider	\$ 14

### Assorted Soft Drinks \$ 3.50/ glass

#### Lemonade \$ 3.50/ glass

#### Iced Tea \$ 3.50/ glass

### Juices (cranberry, orange, grapefruit, apple) \$ 12/ 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)	\$ 60 per jar
Three Gallon (30-40 glasses)	\$ 90 per jar

Hot Tea	\$ 4
Silver Canyon Coffee	\$ 4
Espresso / Double Espresso	\$ 4 / \$ 6
Cappuccino	\$ 6
Latte / Mocha Latte	\$ 6 / \$ 6.50
Gourmet Coffee Station (see page 17)	\$ 7 per person
Basic Coffee & Tea Station (see page 17)	\$ 4 per person

## Additional Information

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### Rental Upgrades

All of these items are optional with the exception of ceremony chairs. We do charge a \$5 per chair rental fee for our ceremony chairs. If you would like to rent different chairs from a rental company we charge a \$2 per chair set up fee if our staff sets them up or breaks them down.

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

White Resin "Wood Style" folding chairs (required for all ceremonies)	\$ 5.00
White Resin "Wood Style" folding chair with padded seat *	\$ 8.00
Natural Wood Folding chair with padded seat *	\$ 8.50

#### Ceremony Arch \$150.00

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

Contact us for additional colors and fabric

#### White Umbrella Linens (for outside patio tables) \$ 5.00

#### Napkins \*

Basic Solid	\$ 0.75
Somerset Damask	\$ 1.40
Iridescent Crush	\$ 1.65

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

White, Ivory, or Black Chair Covers	\$ 3.65
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#### Chair Sashes (8" x 110") \* (1 - 2 sashes can be used as table runners)

Basic Solid	\$ 1.80
Iridescent Crush	\$ 3.50

#### Greenbriar White China (per setting) \$ 4.50

B & B, salad and dinner plates, coffee cup and saucer, butter dish

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

#### Propane Stand Heaters 1-3 can be added on the day of the event \$ 75.00

#### Market Umbrellas (for musician coverage) \$ 50.00

#### Pop - Up Tents

10x10	\$ 80.00	10x15	\$ 150.00
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#### Greenbriar Lawn Games (Corn hole, jenga, yahtze, dominoes) \$ 75.00

#### AV Equipment

Mobile Sound System	\$ 200.00
(includes wireless microphones, speakers, stands)	
Sound system set up fee (per location)	\$ 25.00
LCD Projector	\$ 180.00
Projector Screen	\$ 25.00

\*A delivery fee of \$120 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

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## Banquet Estimate and Information Sheet

Name: \_\_\_\_\_  
Address: \_\_\_\_\_  
City/State/Zip: \_\_\_\_\_  
Email: \_\_\_\_\_  
Phone: \_\_\_\_\_ Fax: \_\_\_\_\_  
Date of Function: \_\_\_\_\_  
Time: \_\_\_\_\_ Number of Guests: \_\_\_\_\_  
Type of Function: \_\_\_\_\_  
Spaces Reserved: \_\_\_\_\_ Fee: \_\_\_\_\_  
Deposit (nonrefundable, fully deductible): \_\_\_\_\_  
How did you hear about us? \_\_\_\_\_  
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.

Assorted Sodas & Coffee Drinks	\$3.25-6.50
Liquor and Mixed Drinks	\$9 +
Assorted Bottled Beer	\$5 – \$11
Beer on tap (40-130 pint glasses - prices vary)	TBD
Wine and Champagne by the Bottle	\$34-40+
Champagne: _____	\$ _____
White: _____	\$ _____
Red: _____	\$ _____

**Appetizers:** Suggest 4-6 selections for Cocktail party prior to dinner

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

NOTES:

### Choose Desired Banquet Package Option:

(Ex. Premium Dinner Buffet, Greenbriar Gold Plated Dinner, Premium Greenbriar Brunch, etc.)

\_\_\_\_\_ \$ \_\_\_\_\_

**Soup or Salad** (if applicable): \_\_\_\_\_

**Entrees:** Choose up to 4 for a plated dinner (if applicable)

1. \_\_\_\_\_
2. \_\_\_\_\_
3. \_\_\_\_\_
4. \_\_\_\_\_

5. **Child's Selection:** \_\_\_\_\_ \$ \_\_\_\_\_

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

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

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

**Dance Floor Fee: (\$300/400/500) 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 5.185% Sales Tax and 4% Kitchen Living Wage fee applies to all food and beverage sales.

### Contacts at The Greenbriar Inn

Philip A. Goddard, III

Emma Goddard

Madeline Norton

John James

Proprietor/General Manager

Accounting/Marketing/ Sales

Event Sales

Manager

(303) 440-7979 | [www.greenbriarinn.com](http://www.greenbriarinn.com) | [gbi@greenbriarinn.com](mailto:gbi@greenbriarinn.com)

