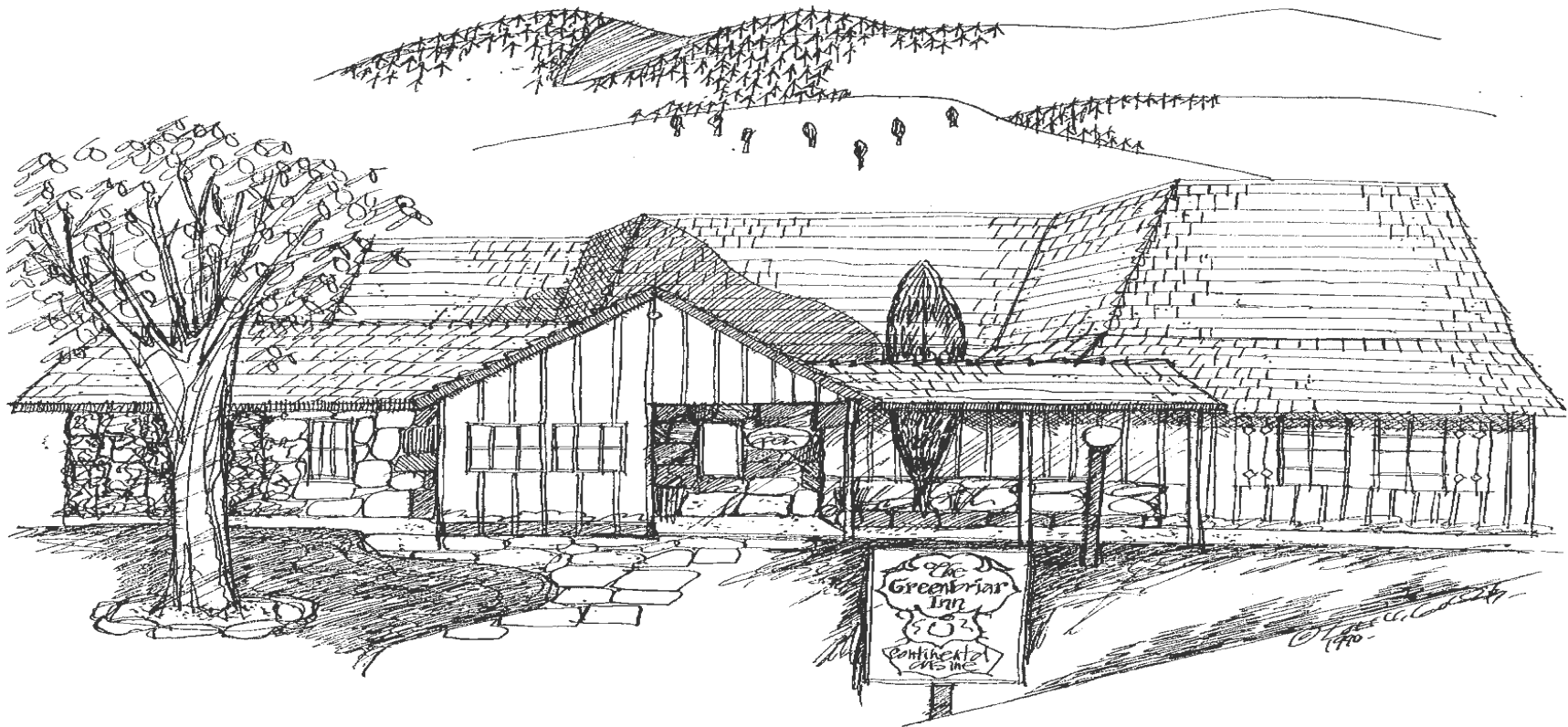


The Greenbriar Inn



Event Package

8735 North Foothills Highway, Boulder, CO 80302

(303) 440-7979 | gbi@greenbriarinn.com

www.greenbriarinn.com

March 1, 2025

WELCOME

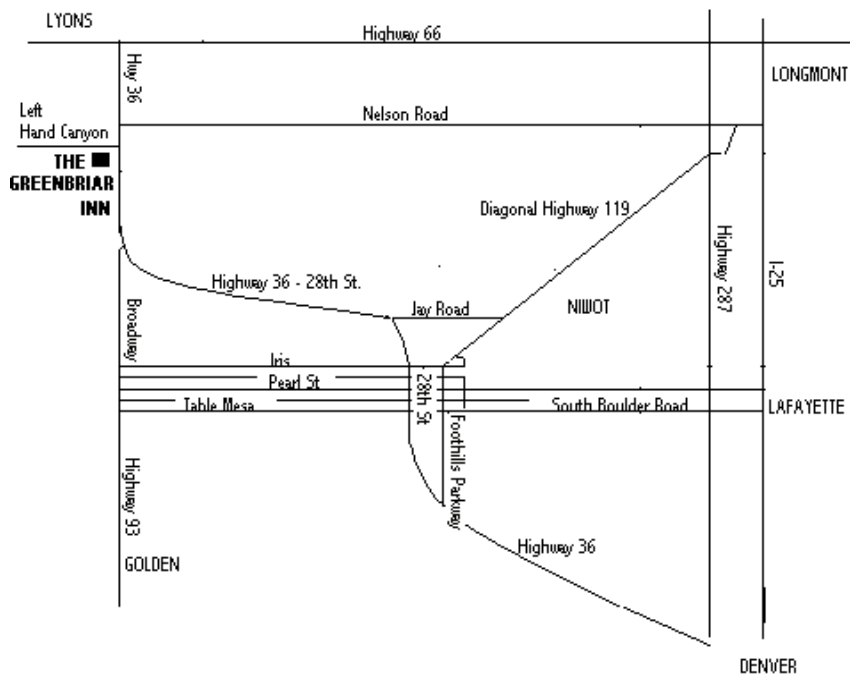
Thank you for considering The Greenbriar Inn for your special event. All of the information you need to plan your function is right here, whether it's a wedding ceremony, reception, anniversary, birthday party, graduation celebration, or business presentation, meeting, or all-day retreat. Our staff is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

Main Floor Room Fees:	Main Room	Sunroom	Little Room
Room Capacities:	80 - 130	20 - 50	10 - 22
Tuesday-Friday Days	\$ 800	\$ 400	\$ 100
Sat & Sun Days, Tues-Thurs Night	\$ 1000	\$ 600	\$ 100
Friday Night	\$ 1800	\$ 600	\$ 150
Saturday and Sunday Nights	\$ 2000	\$ 800	\$ 150
Minimum # of Guests**			
Sun-Thurs & Fri, Sat Days	75	25	10
Friday & Saturday Nights	80	30	12
Sunday Brunch	100	30	12

We offer a reduced minimum guest count of 100 for reserving the main dining room, LR, and sunroom and, in some cases, offer buy-downs to book a space for a lower number of guests. We also offer full buy-outs. 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
Tuesday-Friday Days	\$ 800	\$ 600	\$ 500	\$ 200
Sat & Sun Days, Tues-Thurs Night	\$ 1000	\$ 600	\$ 500	\$ 200
Friday Night	\$ 1200	\$ 800	\$ 600	\$ 300
Saturday and Sunday Nights	\$ 1400	\$ 1000	\$ 600	\$ 400
Minimum # of Guests**				
Friday, Saturday Nights	65	55	40	20
Sun-Thurs & Fri, Sat Days	60	40	30	15

Outdoor/Other Spaces:

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

**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 reserve a private room for 10 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 \$200	21-35 guests \$350	36-50 guests \$500
51-75 guests \$750	76-100 guests \$1000	101+ guests \$1200

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 and live bands 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

Greenbriar House Pâté 12

Duck and Chicken Liver Pâté, Seasonal Fruit Compote, Toast Points, Warm Bread

French Onion Soup 13

Caramelized Onions, Swiss Cheese, Rye Crouton

Deviled Eggs 9

Classic Deviled Eggs, Applewood Smoked Bacon, House Pickles

Left Hand Fries 9

Truffled Parmesan, Chives, Sauce Béarnaise

Parmesan Arancini 14

Parmesan Risotto, Finger Lime Caviar, Pomodoro Sauce, Micro Basil

Artisan Cheeses and Charcuterie for Two 28

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

Lamb Sliders 21

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

Braised Beef Cheek Bolognese 30

House Made Rigatoni, Taleggio Cheese Cream, Truffle Celery

Green Curry Mussels 25

Coconut Curry Broth, Fresh Tomato, Lime, Cilantro, Toasted Baguette

Grilled Crab Cakes 24

Butter Lettuce, Tomato, Bacon, Avocado Cream, Sriracha, Scallions

Mediterranean White Pizza 19

Alfredo Sauce, Ground Italian Pork Sausage, Marinated Artichokes, Kalamata Olives, Lions Mane Mushrooms, Arugula

Spicy Pepperoni Pizza 18

Tomato Sauce, Pepperoni, Jalapeños, Red Bell Peppers, Cream Cheese, Mozzarella Crumbles

Traditional Margherita Pizza 17

Mozzarella, Parmesan, Basil, Tomatoes, Tomato Sauce

GBI Deluxe Burger 21

House Ground Beef Tenderloin, Aged White Cheddar, Bacon, Onion and Jalapeño Jam, Lettuce, Tomato, House 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

Chocolate Mousse Entremet 12

Butterscotch Budino 12

Lemon Blueberry Tart 12

Orange Olive Oil Cake 12

Passionfruit Cheesecake 12

Vanilla Bean Crème Brûlée 12

Daily Selection of Sorbet, Gelato and Ice Cream 6

Dinner Menu

Starters

Chilled Oysters on the Half Shell 24

Six Fresh Oysters, Traditional Mignonette, Lemon

Oysters Rockefeller 28

Six Oysters Baked with Spinach and Bacon, topped with a Warm Cheese Glacage

Seared Diver Scallop 20

Roasted Corn Chowder, Crispy Polenta, Butter Melted Leeks, Candied Pancetta, Red Bell Pepper Coulis

Roasted Baby Beets 14

Oven Roasted Red, Chioggia and Golden Beets, Arugula and Grapefruit Salad, Moon Hill Chèvre, Horseradish Vinaigrette, Toasted Rye

Classic Greenbriar Escargot 18

Garlic and Fresh Herb Butter, Toasted Baguette

Soup of the Day 13

Directed by the Season

Arugula and Apple Salad 14

Phyllo Tart Shell, Endive, Candied Walnuts, Point Reyes Blue Cheese, Chianti Vinaigrette

Greenbriar Inn Caesar Salad 13

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

Mains

Seared Diver Sea Scallops 55

Mushroom and Millet Pilaf, Roasted Lions Mane Mushrooms, Lemon-Chive Beurre Blanc

Bacon Wrapped Wild Boar Tenderloin 45

Lentil Purée, Baby Carrots, Blackberry Mostarda Demi

Spiced Duck Breast 41

Crispy Hominy and Leek Succotash, Sundried Tomato, Apricots, Confit Apple Sauce, Blackberry Gastrique

Roasted Lamb Sirloin 42

Creamy Salsify, Braised Lentils, Sautéed Kale, Lamb Demi, Candied Garlic Syrup

Atlantic Salmon Mignon Oscar 49

Butter Poached Lump Crab, Parmesan Risotto, Asparagus, Sauce Pomodoro, Fresh Basil, Blood Orange Hollandaise

Slow Braised Oxtail 40

Potato and Bacon Ragout, Spinach, Baby Carrots, Caramelized Onion, Braising Consommé

Grilled Colorado Filet of Beef 58

Parsnip-Polenta Cake, Sautéed Baby Chard and Carrots, Caramelized Onion-Parmesan Relish, Sauce Bordelaise

Roasted Eggplant and Charred Tomato Lasagna 26

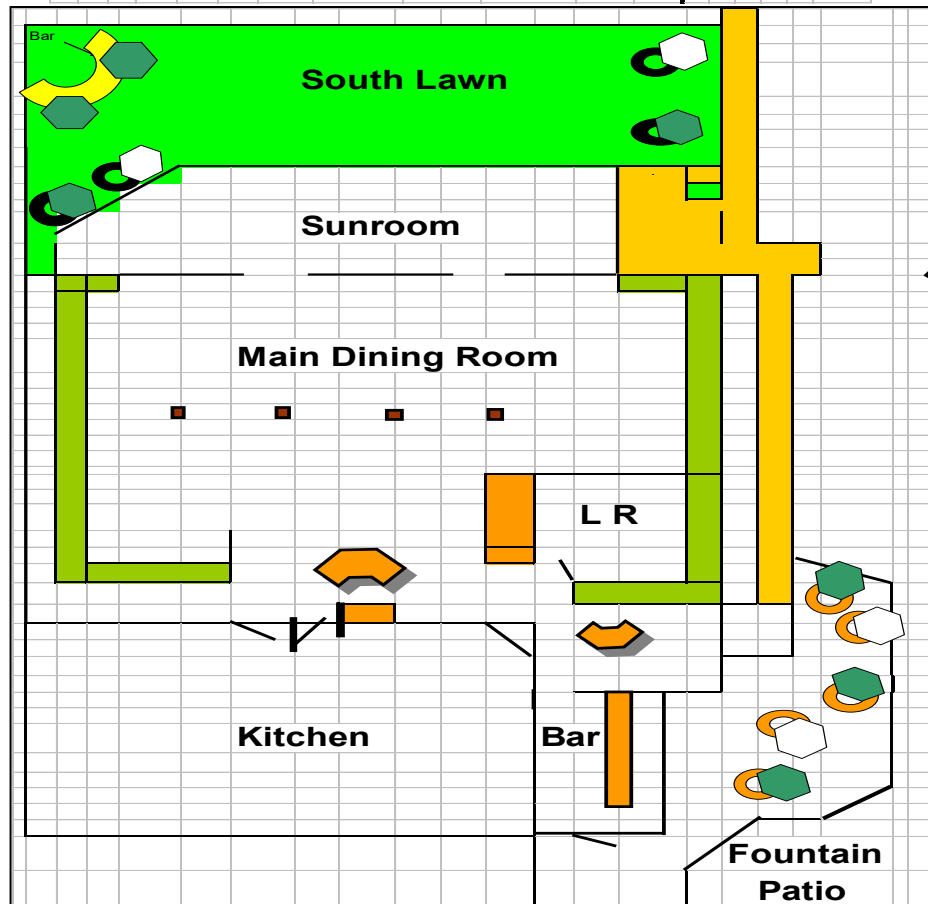
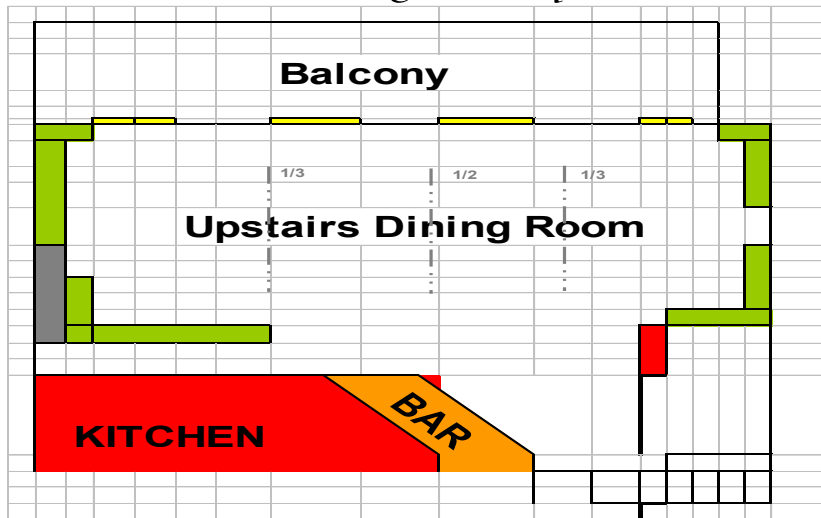
Herbed Ricotta, Spinach, Squash, Sauce Pomodoro

Beef Wellington 60

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

Our menus are seasonal. Please visit our website at www.greenbriarinn.com for the most current dinner and dessert offerings.

Facility Map



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	\$4.50
Cheese tray w/ Crackers	\$5.50	Assorted Herbal Teas	\$4
Antipasto Tray	\$ 8	Assorted Soft Drinks	\$3.50
Vegetable Crudités w/ Dip	\$ 5.50	Fiji Water	\$ 4
Assorted Cookies	\$ 4	Perrier	\$ 4
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 16-18

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 \$ 10 Five Selections \$ 12 Six Selections \$ 14

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.

Substitutions and Additions

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

(Substitutions assume the replacement of a similar brunch item)

BUTCHER BLOCK SANDWICH BOARD \$ 30

**AVAILABLE FOR BUSINESS MEETINGS ONLY. PLEASE REFER TO OUR BRUNCH, LUNCH OR DINNER MENUS FOR DAYTIME EVENT MENU OPTIONS.
Choose one soup or one salad and three sandwich selections*

Soups

Tomato Basil	Minestrone	Split Pea & Ham
Roasted Pepper Bisque	Chicken Noodle	

Salads

Classic Caesar Salad

Romaine, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

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)

Plated Luncheon \$ 45

Choose a soup or salad and three entrée selections including one vegetarian option. Selected entrée 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 \$ 46

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, hard boiled egg, bacon, 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	\$ 20.00
Sautéed onions, bell peppers, house rolls, Raifort or Bordelaise sauce	
Slow Roasted Barbecue Briskett	\$ 14.00
Sliced and served with house barbecue sauce, pickles and slider rolls	
Roasted Rosemary Leg of Lamb	\$ 15.00
Tomato chutney, mint pesto, house rolls	
Cedar Plank Roasted Salmon	\$ 14.00
Champagne beurre blanc	
Slow Roasted Pork Shoulder	\$ 10.00
Pulled pork, house made BBQ Sauce, Cole Slaw, Slider Rolls	
Ancho Dusted Honey Pork Loin	\$ 10.00
Roasted pepper cipollini onion marmalade, jalapeño corn bread	
Chef Shucked Fresh Oyster Bar <i>(1 oyster per person)</i>	\$ 4.25
Select up to four types of seasonally available oyster varieties	

SALAD STATION **\$ 10.00**

Caesar Salad	
Hearts of Romaine, hand boiled egg, bacon, white anchovy Caesar dressing, Croutons, parmesan	
Waldorf Salad	
Bibb Lettuce, apples, blue cheese, candied walnuts	
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 naan	
Seasonal Fresh Fruit <i>(Seasonal ~ available April - October)</i>	\$ 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 <i>(3 shrimp per person)</i>	\$ 6.00
Peeled shrimp, chilled and served with cocktail sauce & lemon	
Oysters on the Half Shell <i>(2 oysters per person)</i>	\$ 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	\$ 12.00
Assortment of cured meats and fine cheeses served with castelvetroano 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 <i>(choose 4 sandwich selections)</i>	\$ 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

- 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 sauce
- 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
- Barbecue Smoked Brisket**
Mango-kiwi barbecue sauce, radicchio and endive slaw, pickled red onion, slider bun
- Pork Polpetti**
Served in a spoon with truffle polenta, fresh mozzarella, roasted tomato marinara
- Ancho Rubbed Pork Tenderloin Medallions**
Served on rye toast with chipotle-cranberry relish and balsamic drizzle
- Italian Sausage Stuffed Mushrooms**
Fresh basil, sun-dried tomatoes, smoked mozzarella
- Pulled Pork Sliders**
Smoked Barbecue pork, apple coleslaw, Hawaiian rolls
- Pork Belly Bao Buns**
Soy braised pork belly, pickled pineapple or mango relish, spiced peanuts, hoisin
- Tandoori Chicken on Grilled Naan**
Baba ghanoush, butternut squash marsala cream, cilantro
- Chicken Satay**
Thai coconut soy marinated chicken skewers with spicy peanut sauce

SEAFOOD

- Bacon Wrapped Shrimp**
Lemon pepper relish
- Cajun Shrimp**
On crispy polenta, topped with a Creole sauce and a fennel frond
- Coconut Shrimp Tempura**
Sweet Thai chili dipping sauce
- Shrimp Scampi Brochette**
Sautéed shrimp on a skewer with ginger scallion sauce
- Shrimp and Crab Spring Rolls**
Rice noodles, carrots, celery, cilantro, peanut dipping sauce, ginger sriracha vinaigrette
- Lobster and Rock Shrimp Tortelloni**
Serve in a spoon with champagne-vanilla bean cream

SEAFOOD (cont.)

- \$ 4.25 Seared Crab Cakes**
Roasted red pepper & garlic aioli
- \$ 4.50 Smoked Salmon Latkes**
House cured salmon, fresh dill Greek yogurt, fried capers, scallion curls
- \$ 5.00 Sushi Rolls (2 pieces per person)**
Salmon "Toro" ~ Avocado, cucumber, wasabi tobiko **\$ 4.50**
Crunchy Shrimp Tempura ~ Radish, cucumber, scallion cream sauce **\$ 4.50**
Spicy Tuna ~ Avocado, scallions, sriracha aioli **\$ 5.00**
- Crab Rangoons** **\$ 4.50**
Sweet and sour dipping sauce

VEGETARIAN

- \$ 4.50 Wild Mushroom Vol au Vent**
Caramelized onion, chèvre cheese, basil pesto
- \$ 3.75 Wild Mushroom Strudel**
Goat cheese, phyllo, Madeira sauce
- \$ 4.50 Mushroom Arancini** **\$ 3.50**
Caramelized onions, mushrooms, mushroom cream sauce
- \$ 4.50 Fontina and Sundried Tomato Arancini** **\$ 3.50**
Pesto, Pomodoro sauce
- \$ 4.50 Zucchini Fritter** **\$ 3.00**
with house garden chili jam
- \$ 4.00 Eggplant and Smoked Mozzarella Tortellini** **\$ 3.75**
Served on a spoon with a fresh herb yellow pepper sauce
- Tomato Bisque Shooter with Mini Grilled Cheese** **\$ 3.75**
Roasted tomato-pepper bisque, mini grilled brie and pesto sandwich
- \$ 4.50 Mission Fig & Goat Cheese Tartlet** **\$ 4.00**
with caramelized sweet onion
- \$ 4.25 Butternut Squash & Maple Glazed Pears** **\$ 3.75**
Stilton cheese, candied walnuts in phyllo cups
- \$ 4.00 Curried Sweet Potato Empanadillas** **\$ 3.50**
Carrots, peas, onions, citrus mango chutney
- \$ 4.25 Spanakopita** **\$ 3.50**
Creamed spinach, caramelized onions, pine nuts, phyllo
- \$ 4.50 Vegetable "Sushi" Roll (2 pieces per person)** **\$ 3.50**
Cucumber, avocado, radish, carrots
- \$ 5.50 Vegan Zucchini and Squash Roll** **\$ 3.50**
Ribbons of zucchini and yellow squash filled with vegan cream cheese and pine nuts, served with sundried tomato coulis

GAME, BEEF, PORK & POULTRY

Seared Elk Loin Peppedew pistou, Bordeaux cherry, grilled naan, micro pepper cress	\$ 5.00
Seared Gochugaru New York Strip On a slice of English cucumber with white truffle bean purée and micro greens	\$ 4.50
Balsamic Marinated Beef Medallions On a cremini mushroom with kalamata olive tapenade and basil chiffonade salad	\$ 5.00
Pepper Crusted Beef Tenderloin Truffle white bean purée, balsamic reduction, parmesan crisp	\$ 5.00
Bacon Wrapped Medjool Dates Filled with blue cheese	\$ 3.00
Tamari Orange Glazed Pork Belly Sushi Bite On sushi rice with pickled vegetables	\$ 4.00
Shoyu Pork Belly Endive Sake braised pork belly, shoyu, noodles, radish slaw	\$ 4.00
Country Ham and Gruyere Beignets Brie Mornay	\$ 3.25
Chicken Salad Profiterole Chicken, walnuts, apples, grapes & celery	\$ 3.75
Spicy Deviled Egg Anaheim chilies, shallots and cornichons	\$ 2.50

SEAFOOD

Smoked Salmon Canapé Chive crème fraîche remoulade, capers, tomatoes, crostini	\$ 4.00
Gravlax Canapé House cured salmon, onions, capers, sweet mustard dill sauce, crostini	\$ 4.00
Smoked Trout Crostini Smoked trout dip on a crescent crostini, roe garnish	\$ 3.25
Sesame Crusted Tuna Spicy eggplant caviar, lime syrup, rice cracker	\$ 4.50
Sea Scallop and Halibut Crudo Cucumber spoon, blood orange, pink peppercorns, cilantro, radish, dashi vinaigrette	\$ 5.00
Sliced Sea Scallop and Rock Shrimp Ceviche With cucumber salad, served in a scallop shell	\$ 6.00
Shrimp Ceviche Shooter Tomato citrus sangrita, fresh cilantro	\$ 3.75

SEAFOOD (cont.)

Chilled Carrot and Ginger Shooter Lump crab and apple salad, carrot top foam	\$ 3.75
Mini Lobster and Shrimp Po' Boys Poached lobster and shrimp, chiffonade basil, and spicy aioli in a pâte à choux "hoagie"	\$ 7.50

VEGETARIAN

Assorted Tea Sandwiches Cucumber, tomato, basil, & garlic aioli; chopped egg & black truffle; roasted eggplant, Sicilian olives, & feta-fresh herb spread	\$ 4.50
Saffron Poached Pear Crostini Whipped goat cheese, jalapeño syrup drizzle	\$ 3.50
Roasted Rainbow Carrot Elote Israeli cous cous elote, fresh herb salad, cotija cheese, red and green chili sauce	\$ 3.75
Pear Tartlets Mission figs, caramelized onions, golden balsamic drizzle, puff pastry	\$ 3.50
Goat Cheese Endive Red grapes, pistachios, balsamic drizzle	\$ 3.00
Fresh Basil, Mozzarella, & Cherry Tomato Skewers House mozzarella, balsamic drizzle	\$ 3.50
Bruschetta Fresh tomatoes, basil, aged balsamic, garlic toast	\$ 3.00
Grilled Peach Bruschetta (seasonal) Melted brie crostini, caramelized onions, white balsamic syrup	\$ 3.75
Hummus Trio Carrot, roasted garlic and beet hummus with cucumber raita and crisp pita triangles	\$ 3.00
Chilled Carrot and Ginger Shooter (seasonal) Crispy carrot garnish	\$ 3.00
Strawberry Chèvre Florets (seasonal) Candied pecan, honey and whipped Haystack chèvre	\$ 3.00
Crispy Guacamole Cone Topped with sour cream and pico de gallo	\$ 3.75
Ratatouille Goat Cheese Vol au Vent Garden vegetables, Haystack Mountain goat cheese	\$ 3.50
Waldorf Salad Profiterole Walnuts, grapes, apples, celery	\$ 3.50
Savory Cheesecake Bites Brie & Danish blue cheese, graham cracker crust, crushed pistachios, thyme-truffle honey	\$ 3.50

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 \$ 48

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, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

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

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, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

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

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, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

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

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, hard boiled egg, bacon, white anchovy Caesar dressing, parmesan, toasted croutons

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 <small>(min. 10)</small>	\$ 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

- Strawberry Shortcake** \$ 10
Fresh macerated strawberries, buttermilk biscuit, whipped cream
- Chocolate Dipped Strawberries** with whipped cream *(4 per person)* \$ 10
- White & Dark Chocolate Mousse Parfait** \$ 10
Valrhona white and dark chocolate mousse, whipped cream, raspberry sauce, fresh berries
- Baked Alaska** **Not available on a dessert buffet* \$ 10
Chocolate cake and vanilla ice cream roulade, topped with toasted Italian meringue, served with raspberry sauce
- Crème Brûlée** (GF) **Choose one flavor* \$ 10
Choice of vanilla bean, chocolate, coconut, maple, mango or pumpkin
- Assorted White and Dark Chocolate Truffles** *(4 per person)* \$ 10
A selection of 2-3 flavors such as Kahlua, raspberry, caramel, chai, pistachio, milk chocolate
- Bread Pudding** **Choose one flavor* \$ 10
Served in individual ramekins or in a chaffer on a buffet
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
- Ice Cream Sundae Bar** **Can not be included in dessert buffet pricing* \$ 10
Ask us about preparing the ice cream bar for a reduced guest count.
Vanilla and chocolate ice creams with toppings and sauces
- House Sorbet & Ice Cream** **Not available on a dessert buffet* \$ 6

PIES AND CRISPS

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

- | | |
|--|---|
| <ul style="list-style-type: none"> Strawberry Rhubarb Pie \$ 8
Vanilla bean ice cream Apple Pie \$ 8
Caramel ice cream Pumpkin Pie \$ 8
Cinnamon whipped crème fraîche Fruit Crisp <i>*Choose one flavor</i> \$ 8
<i>Served in individual ramekins or in a chaffer on a buffet</i>
Apple, Mixed Berry, Peach or Apple-Blackberry | <ul style="list-style-type: none"> Blueberry Pie \$ 8
Ginger ice cream Tart Cherry Pie \$ 8
Vanilla bean ice cream Pecan Pie \$ 9
Bourbon whipped cream |
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TORTES AND CAKES

- Clichy Torte** \$ 10
Layers of almond joconde cake, chocolate ganache, and hazelnut buttercream, served with raspberry sauce
- Four Chocolate Torte** \$ 11
Rich chocolate cake, Valrhona chocolate mousse, chocolate buttercream, chocolate ganache, raspberry coulis
- Chocolate Mousse Dome** *(will be mini domes if on a buffet)* \$ 11
Rich dark chocolate mousse, chocolate ganache, chocolate cookie, raspberry sauce, chocolate sauce
- Tiramisu** \$ 10
Espresso-Grand Marnier soaked ladyfingers layered with mascarpone-rum filling, served with Espresso crème Anglaise, dusted with dark cocoa powder
- Left Hand Milk Stout Chocolate Cake** \$ 11
Warm Valrhona chocolate glaze, blackberry sauce, salted caramel whipped cream
- Chocolate Raspberry Mousse Cake** \$ 11
Rich chocolate cake layered with chocolate and raspberry mousses, topped with Valrhona ganache and white chocolate mousse, served with raspberry coulis
- Pineapple Upside Down Buttermilk Cake** \$ 10
Ginger crème Anglaise, roasted cherry compote
- Decadent Flourless Chocolate Cake** (GF) \$ 10
Rich, dense and moist chocolate cake with raspberry coulis
- Lemon Pound Cake** \$ 10
Fresh berry compote, chantilly cream
- Warm Flourless Valrhona Chocolate Hazelnut Cake** (GF) \$ 11
Frangelico toffee sauce, chocolate caramel mousse
- Fallen Chocolate Soufflé Cake** (GF) \$ 11
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce
- German Chocolate Cake** \$ 10
Rich chocolate cake layered with coconut filling, covered with chocolate ganache, topped with coconut

GALETTES

- | | |
|--|---|
| <ul style="list-style-type: none"> Apple Date Galette \$ 10
Calvados caramel, butter pecan ice cream Strawberry Rhubarb Galette \$ 10
Vanilla chèvre ice cream Peach Blackberry Galette \$ 10
Honey-toasted almond ice cream | <ul style="list-style-type: none"> Tart Cherry Galette \$ 10
Peach ice cream Peach Raspberry Galette \$ 10
Vanilla buttermilk ice cream |
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TARTS

Tarte Tatin	\$ 10
Golden puff pastry, caramelized apples, warm vanilla bean brie cream sauce	
Lemon Tart	\$ 10
Whipped cream, raspberry sauce	
Pear Frangipane Tart	\$ 10
Spiced poached pears, almond cream, tart cherry sauce or crème Anglaise	
Seasonal Fruit Tart	\$ 10
Fresh fruit and Bavarian cream covered with an apricot napage	
Valrhona Chocolate Tart (GF)	\$ 10
Rich chocolate ganache, coconut macaroon crust, lemon whipped cream	
Warm Bourbon Pumpkin Tart	\$ 10
Walnut streusel, vanilla caramel sauce	
Valrhona Chocolate and Salted Caramel Tart	\$ 11
Chocolate sucrée, chocolate custard, salted caramel, chocolate ganache, raspberry sauce	
Apricot Tart	\$ 10
Cornmeal rosemary shortbread crust, blood orange muscato sauce, honey whiskey whipped cream	
Key Lime Tart	\$ 10
Butter tart, brûléed meringue, fresh fruit	

CHEESECAKES

Belgian Dark Chocolate Hazelnut Cheesecake	\$ 11
Cinnamon graham cracker crust, espresso crème Anglaise, Diplomat cream, chopped hazelnut brittle	
Haystack Mountain Chèvre Cheesecake	\$ 10
Black tea bourbon peach compote, vanilla wafer, rosemary crust, sugared rosemary	
White Chocolate Cheesecake	\$ 10
Macadamia nut crust, tropical fruit compote	
Salted Caramel Cheesecake	\$ 10
Oreo crust, Left Hand Nitro stout sabayon	
Black Forest Cheesecake	\$ 10
Bing cherry compote, Kirsch scented whipped cream, chocolate shavings	
Espresso White Chocolate Cheesecake	\$ 10
Chocolate cookie crust, blackberry sauce	
New York Style Cheesecake	\$ 10
Shortbread crust, strawberry sauce	
Strawberry Buttermilk Cheesecake	\$ 10
Cornmeal shortbread crust, macerated strawberries, chantilly cream	
Raw Vegan Cheesecake (GF)	\$ 12
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.

Buche de Noel (Traditional Holiday Yule Log)	\$ 12
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.	
Sugar Pumpkin White Chocolate Cheesecake	\$ 10
Gingersnap crust, white chocolate mousse	
Warm Spiced Apple Turnover	\$ 10
Topped with walnut streusel, rum caramel sauce, blueberry compote	
Chocolate Raspberry Mousse Cake	\$ 11
Rich chocolate cake layered with chocolate and raspberry mousses, topped with Valrhona ganache and white chocolate mousse, served with raspberry coulis	
Holiday Carrot Cake	\$ 10
Moist carrot cake with traditional holiday spices, golden raisins and walnuts, layered and topped with cream cheese frosting	
Fallen Chocolate Soufflé Cake (GF)	\$ 11
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce	
Eggnog Crème Brûlée (GF)	\$ 10
Sugared cranberries	
Maple Cheesecake	\$ 10
Graham cracker -pecan crust, red wine poached pears	
Cranberry Cheesecake	\$ 10
New York style cheesecake, cranberry gelée, cranberry compote, sugared cranberries	

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 \$ 12 4 Selections \$ 14 5 Selections \$ 16

COFFEE STATIONS

Gourmet Coffee Station	<i>(prepared for 60% of the total guest count)</i>	\$ 7
Silver Canyon regular and decaf coffee, whipped cream, vanilla, hazelnut and amaretto syrups, chocolate covered espresso beans and chocolate dipped spoons		
Basic Coffee and Tea Station	<i>(prepared for 60% of the total guest count)</i>	\$ 4
Silver Canyon regular and decaf coffee, select hot teas, cream and sugar		
<i>(Please refer to the Bar and Beverage section on page 20 for additional coffee options)</i>		

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
- Orange Blossom** \$ 6
Layered with citrus cream, frosted with vanilla buttercream
- Autumn Spice** \$ 6
Layered with cinnamon cream cheese frosting, frosted with vanilla buttercream
- Carrot Pecan** \$ 6
Layered and frosted with cream cheese frosting

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** (available without the pecans)
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
- 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.

The Greenbriar Inn has special 1.5L, 3L or 6L bottles of wines available for your event. Having your guests sign the bottle is a wonderful way to remember your special day. Let us know if you would like to know our availability for these large format bottles.

SPARKLING WINES

Domaine Ste. Michelle Brut (Washington)	\$ 36
Chloe Prosecco (Italy)	\$ 36
La Marca Prosecco (Italy)	\$ 39
Santa Marina Prosecco (Italy)	\$ 40

PINOT GRIGIO, SAUVIGNON BLANC, & OTHER WHITE VARIETALS

Diablo Sauvignon Blanc (Chile)	\$ 34
Crossings Sauvignon Blanc (New Zealand)	\$ 35
Brancott Sauvignon Blanc (New Zealand)	\$ 37
Barone Fini Pinot Grigio (Italy)	\$ 37
J. Lohr Riesling (California)	\$ 37
Willamette Valley Riesling (Oregon)	\$ 40
Fleurs de Prairie Rosé (France)	\$ 37

CHARDONNAY

Hess Shirttail Ranch Chardonnay (California)	\$ 33
Josh Cellars Chardonnay (California)	\$ 33
Twenty Acres by Bogle Chardonnay (California)	\$ 34
Cave de Lugny "Unoaked" Chardonnay (France)	\$ 39
Hahn Chardonnay (California)	\$ 39
Louis Jadot Mâcon-Villages Chardonnay (France)	\$ 42

PINOT NOIR

Cycles Gladiator Pinot Noir (California)	\$ 32
Kenwood Pinot Noir (California)	\$ 32
Mark West Pinot Noir Monterey (California)	\$ 35
The Seeker Pinot Noir (France)	\$ 36
La Petite Perrière, Pinot Noir (France)	\$ 38
William Hill Estate Winery, Pinot Noir (California)	\$ 42

CABERNET SAUVIGNON & RTW

Carnivor Cabernet Sauvignon (California)	\$ 34
Josh Cellars Cabernet Sauvignon (California)	\$ 36
William Hill Estate Winery Cabernet Sauvignon (California)	\$ 40
Cycles Gladiator Red Blend (California)	\$ 32
Murphy Goode Red Blend (California)	\$ 35
Twenty Acres by Bogle Red Blend (California)	\$ 37

OTHER RED VARIETALS

Bodega Trivento Malbec Reserve (Argentina)	\$ 33
Alamos, Malbec (Argentina)	\$ 33
Carnivor Zinfandel (California)	\$ 36

Bar & Beverages

Cocktails & Mixed Drinks

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

**Our full wine list can be accessed in the Menu section of our website at www.greenbriarinn.com for selections of specific liquors, beer and wine.*

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

**Inquire about specialty beer orders*

Wines by the Glass \$ 11 - 20

Wines by the Bottle

Refer to page 19 for our Banquet Wine List and view our full wine list at www.greenbriarinn.com.

White and Red	\$ 34 - 40+
Champagne & Sparkling Wine	\$ 38+
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 (Fresh lemon slices)	\$.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 \$ 4.50

Espresso / Double Espresso \$ 4.50 / \$ 6.50

Cappuccino \$ 6.50

Latte / Mocha Latte \$ 6.50 / \$ 7

Gourmet Coffee Station (see page 17) \$ 7.50 per person

Basic Coffee & Tea Station (see page 17) \$ 4.50 per person

Additional Information

Included in Your Rental

Tables, Dining Room and Patio Chairs, Display Tables

White Linens- Tablecloths, napkins, display table skirts (white or forest green)

China- Traditional green & gold rimmed Greenbriar china or all white china (up to 120).

Silverware, Glassware and All Other Serviceware

White 10 x 15 Tent- Over satellite bar on the South Lawn if applicable

One and One-Half Hour Set Up and Preparation- Prior to your event.

Set Up and Breakdown of Your Event- Not including client décor

Experienced Event Staff- Banquet Captain, servers, bartender, backwaiters

One Hour Ceremony Rehearsal- Scheduled in advance for the week before your event.

On-Site Event Manager

The Greenbriar Inn provides an event manager for each event who will run your ceremony rehearsal, help with ceremony logistics on the day of like cueing the wedding party down the aisle and will reach out 90 days before your event for light planning. This includes floor plan creation (not including seat assignments), general timeline, menu selections and other details that the restaurant needs to make sure your event runs efficiently. The event manager is not responsible for set up or breakdown of any décor brought into the building (although they may assist if it's light décor), vendor communication, table seating logistics (table numbers, displayed seating chart, place cards), emceeing, etc. For any complex décor, tablescape, arch decorating, etc., a day of coordinator may be needed.

Rental Upgrades

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

White Resin "Wood Style" folding chairs (required for all ceremonies) \$ 5.00 ea.

Ceremony Arch \$ 150.00

White Umbrella Linens- For outside patio tables \$ 5.00 ea.

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

Greenbriar Lawn Games- Corn hole, jenga, yahtze, dominoes \$ 75.00

Mobile Sound System- Includes wireless microphones, speakers, stands \$ 200.00

Sound system set up fee- Per location \$ 25.00

LCD Projector \$ 180.00 **Projector Screen** \$ 25.00

Additional items can be rented independently from a rental company such as different color linens, runners, china, chargers, different ceremony chairs, etc. Let us know if you have questions about this process or would like rental company recommendations.

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: _____
 How did you hear about us? _____

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 **\$3.50-6.50**
- Liquor and Mixed Drinks **\$9 +**
- Assorted Bottled and Draft Beer **\$5 – \$11**
- Wine and Sparkling Wine by the Bottle **\$34-40+**

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 | Proprietor/General Manager |
| Emma Goddard | Accounting/Marketing/ Sales |
| Madeline Norton | Event Sales Manager |
| Kenneth Nett | Restaurant Manager |

(303) 440-7979 | www.greenbriarinn.com | gbi@greenbriarinn.com

