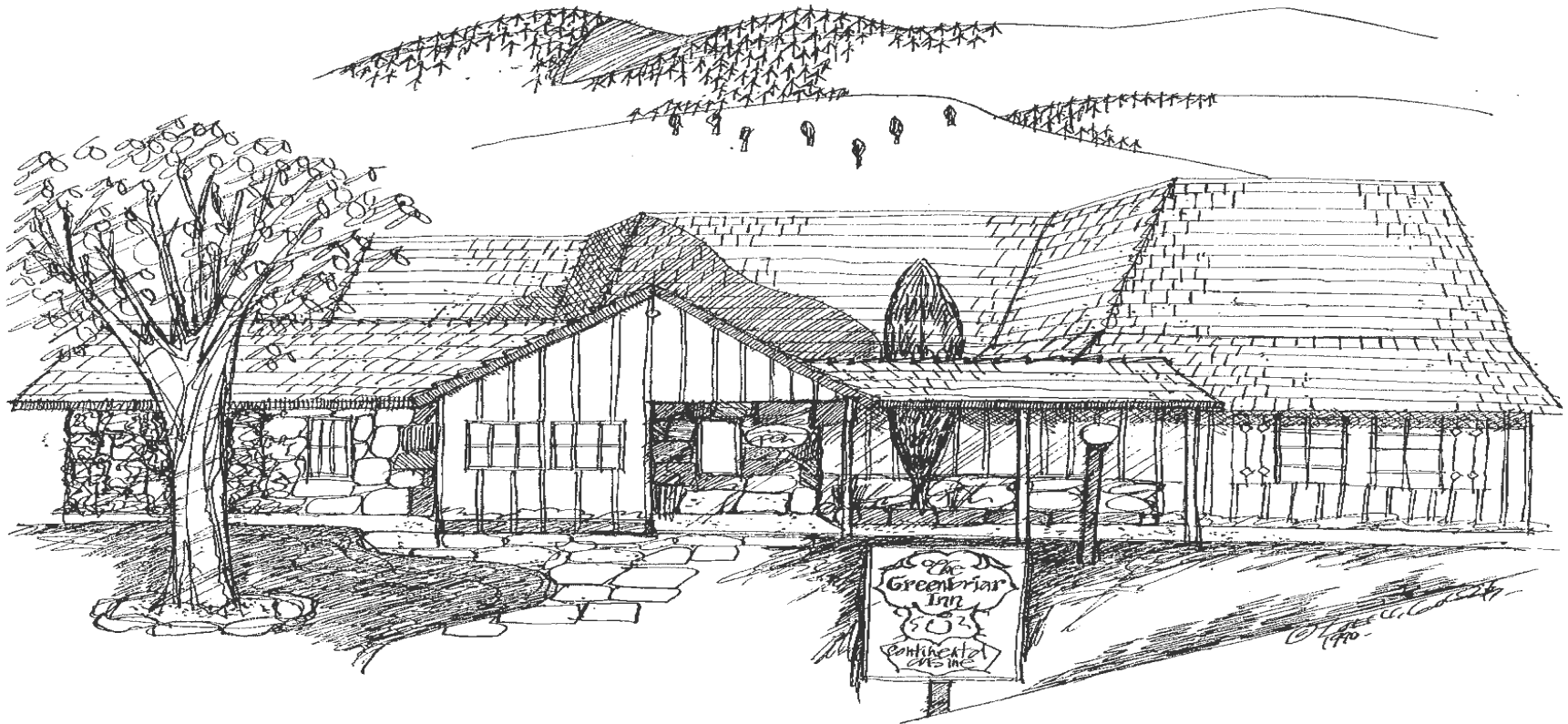


The Greenbriar Inn



Event Package

8735 North Foothills Highway, Boulder, CO 80302
(303) 440-7979 | gbi@greenbriarinn.com
www.greenbriarinn.com

WELCOME

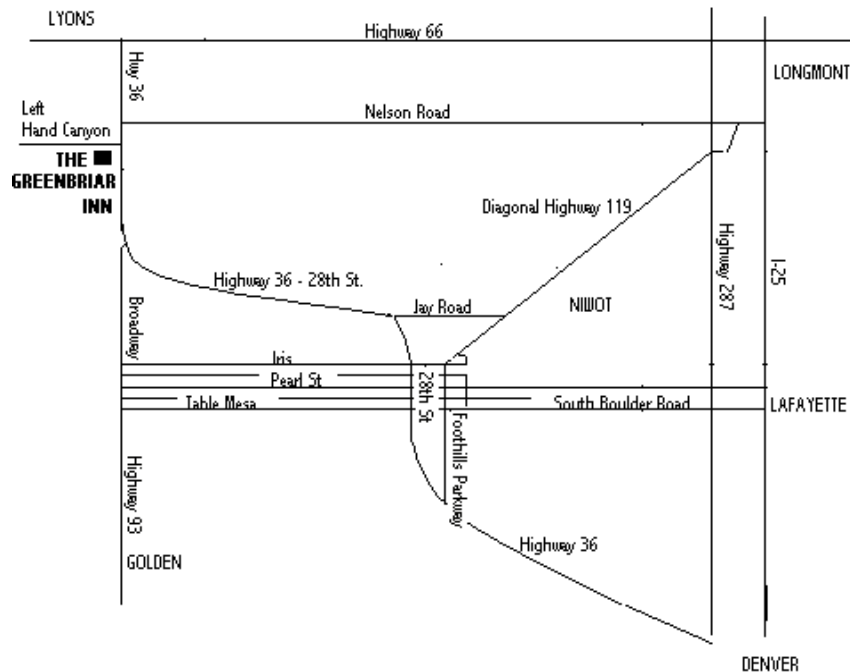
Thank you for considering The Greenbriar Inn for your special event. All of the information you need to plan your function is right here, whether it's a wedding ceremony, reception, anniversary, birthday party, graduation celebration, or business presentation, meeting, or all-day retreat. Our staff is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

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.

NO CONFETTI OR GLITTER IS ALLOWED in outdoor or indoor spaces.

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

Deviled Eggs 9

Classic Deviled Eggs, Applewood Smoked Bacon, House Pickles

Left Hand Fries 9

Truffled Parmesan, Chives, Sauce Béarnaise

Artisan Cheeses and Charcuterie for Two 28

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

BLT and A Bibb Salad 13

Bibb Lettuce, Applewood Smoked Bacon, Avocado, Cherry Tomatoes,
Tomato Scented Aioli

+ Chicken Breast 15 + Seared Salmon 20

Duck Confit 20

Roasted Sweet Corn Muffin, House Made Hoisin Duck Sauce, Sweet Chili, Scallions

Seared Crab Cakes 24

Three Pepper Jam, Sweet Corn Panna Cotta, Pickled Frisee

Bourbon PEI Mussels 22

In a Garlic, Shallot, Calabrian Chili and Bourbon Butter Broth,
served with a Charred Baguette

Korean Grilled Steak Lettuce Wraps 23

Rice Noodles, Carrots, Cucumber, Nuac Cham Sweet and Sour, Peanut Butter-Cashew Sauce

Spicy Pepperoni Pizza 18

Tomato Sauce, Pepperoni, Roasted Jalapeños, Mozzarella, Calabrian Chili Honey,
Whipped Cream Cheese

Traditional Margherita Pizza 17

Mozzarella, Parmesan, Basil, Tomatoes, Tomato Sauce

Lamb Burger 21

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

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

Colorado Palisade Peach Tart 12

Chocolate Carob Cake 12 Mango Panna Cotta 12

Strawberry Vanilla Mousse Cheesecake Dome 12

Vanilla Bean Crème Brûlée 12

Daily Selection of Sorbet, Gelato and Ice Cream 6

Dinner Menu

Starters

Seared Foie Gras 32

Vanilla Foie Gras Crème Brûlée, Cherry, Grape and Sauternes Gelée,
Almond-Pecan Sandy, Basil Oil-Sherry Drizzle

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

Jerk Scallop Crudo * 23

Balsamic Pearls, Vanilla Grapefruit, Jalapeño Pickled Shallots, Blonde Frisee

Classic Greenbriar Escargot 18

Garlic and Fresh Herb Butter, Toasted Baguette

Soup of the Day 13

Directed by the Season, Created by the Chef

Fresh Palisade Peach and Plum Salad 13

Arugula, Endive, Goat Cheese Crumble, Peach Vinaigrette, Toasted Almonds

Greenbriar Inn Caesar Salad 13

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

Mains

Seared Diver Sea Scallops 45

Israeli Couscous, Oyster Mushroom Conserva, Lemon Marmalade, Blackberry-Masa Sauce

Roasted Veal Loin 50

Popcorn Polenta, Mushroom Ragout, Sautéed Asparagus,
Colorado Hatch Green Chili Sauce, Sherry Reduction

Seared Lamb Sirloin 44

Spring Pea-Mint Risotto, Baby Carrots, Charred Pearl Onions, Carrot Butter, Baby Mâche

Verlasso Salmon 37

Baby Artichoke, Romanesco, Country Olives, Barley-Lemon Salad, Smoked Tomato Butter

Grilled Colorado Filet of Beef 58

Pan Fried Smashed Sunchokes, Orange Confit Tomatoes, Candied Hazelnuts,
Garden Thyme Beurre Blanc

+ New England 4oz Lobster Tail 32 + Two Seared Jumbo Shrimp 18

+ Two Seared Sea Scallops 24

Smoked Maple Leaf Farms Duck Breast 42

Brie and Cherry Arancini, Sautéed Broccolini, Duck Bordelaise

Eggplant Parmesan 26

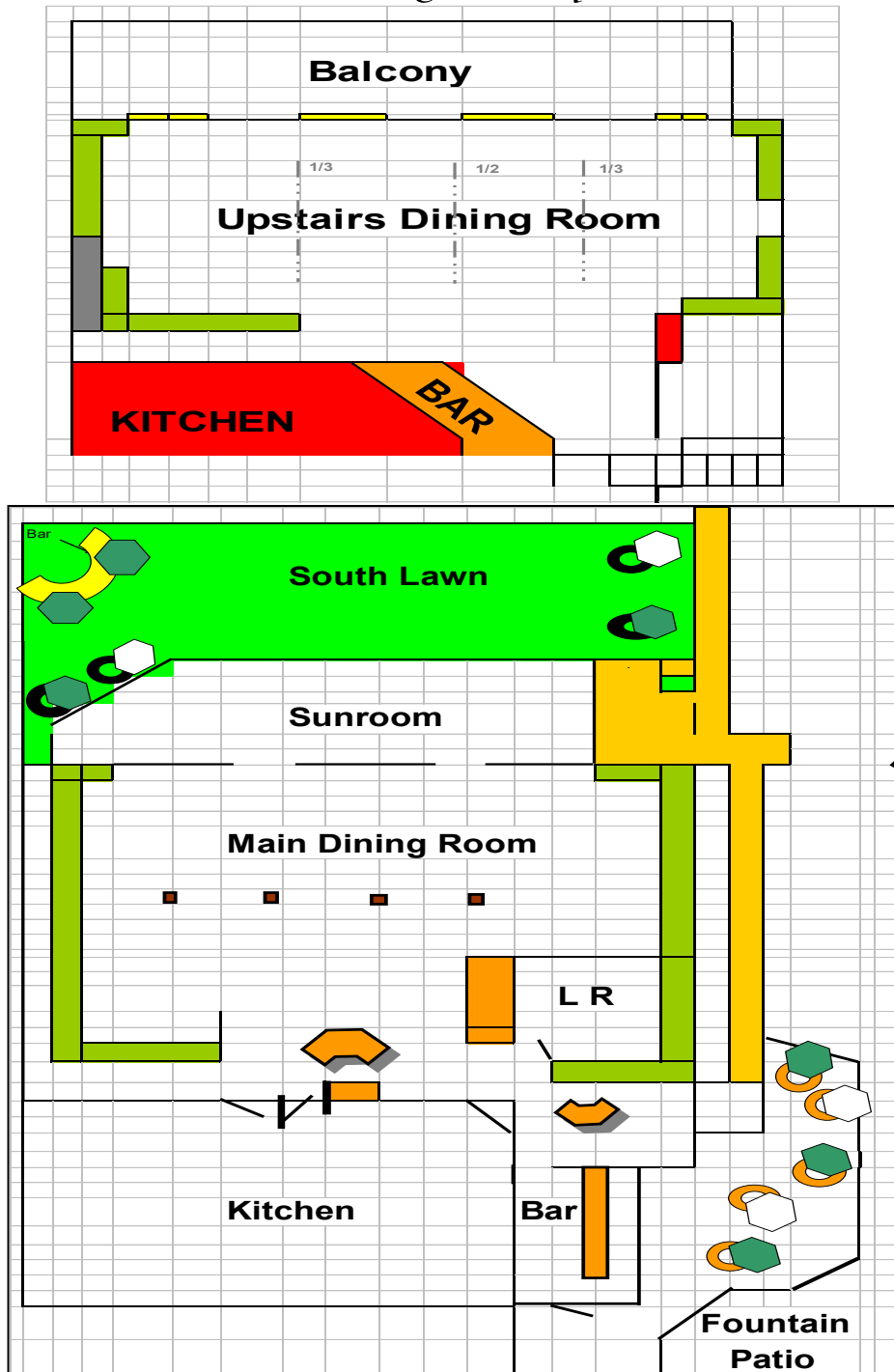
Gluten Free Herb Breading, Orecchiette Pasta, Sauce Pomodoro,
Sautéed Asparagus, Basil Oil

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



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	\$4.50
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

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

	SUB	ADD
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 *Chef Fee \$ 75	\$ 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 *Carving Fee \$ 75		
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)

Luncheon Menu (page 1)

Page 7

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 (1 oyster per person)	\$ 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
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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 (Seasonal ~ available April - October)	\$ 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	\$ 12.00
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

Boulder Lamb Kofta Meatballs	
Served on a pita triangle with hummus, cured lemon and Tztatziki 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	
Mini Ahi Tuna Taco	
Crispy wonton shell, guacamole, mango salsa	

SEAFOOD (cont.)

\$ 4.25 Seared Crab Cakes	\$ 6.25
Roasted red pepper & garlic aioli	
\$ 4.50 Smoked Salmon Latkes	\$ 3.50
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

\$ 4.00 Wild Mushroom Vol au Vent	\$ 3.75
Caramelized onion, chèvre cheese, basil pesto	
\$ 4.50 Wild Mushroom Strudel	\$ 4.00
Goat cheese, phyllo, Madeira sauce	
\$ 3.75 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 Fennel Onion Bhaji	\$ 3.50
Harissa aioli	
Eggplant and Smoked Mozzarella Tortellini	\$ 3.75
Served on a spoon with a fresh herb yellow pepper sauce	
\$ 4.50 Tomato Bisque Shooter with Mini Grilled Cheese	\$ 3.75
Roasted tomato-pepper bisque, mini grilled brie and pesto sandwich	
\$ 4.25 Mission Fig & Goat Cheese Tartlet	\$ 4.00
with caramelized sweet onion	
\$ 4.00 Butternut Squash & Maple Glazed Pears	\$ 3.75
Stilton cheese, candied walnuts in phyllo cups	
\$ 4.25 Curried Sweet Potato Empanadillas	\$ 3.50
Carrots, peas, onions, citrus mango chutney	
\$ 4.50 Spanakopita	\$ 3.50
Creamed spinach, caramelized onions, pine nuts, phyllo	
\$ 5.50 Vegetable "Sushi" Roll (2 pieces per person)	\$ 3.50
Cucumber, avocado, radish, carrots	
\$ 4.00 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	\$ 6.50
Peppedew pistou, Bordeaux cherry, grilled naan, micro pepper cress	
Seared Gochugaru New York Strip	\$ 4.50
On a slice of English cucumber with white truffle bean purée and micro greens	
Balsamic Marinated Beef Medallions	\$ 5.00
On a cremini mushroom with kalamata olive tapenade and basil chiffonade salad	
Pepper Crusted Beef Tenderloin	\$ 5.00
Truffle white bean purée, balsamic reduction, parmesan crisp	
Bacon Wrapped Medjool Dates	\$ 3.00
Filled with blue cheese	
Tamari Orange Glazed Pork Belly Sushi Bite	\$ 4.00
On sushi rice with pickled vegetables	
Shoyu Pork Belly Endive	\$ 4.00
Sake braised pork belly, shoyu, noodles, radish slaw	
Country Ham and Gruyere Beignets	\$ 3.25
Brie Mornay	
Smoked Duck Breast	\$ 4.25
Savory sticky rice, plum sauce, scallions	
Chicken Salad Profiterole	\$ 3.75
Chicken, walnuts, apples, grapes & celery	
Chicken Ballotine	\$ 4.00
Saffron mousse, spicy sweet pickle relish	
Spicy Deviled Egg	\$ 2.50
Anaheim chilies, shallots and cornichons	

SEAFOOD

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

SEAFOOD (cont.)

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

VEGETARIAN

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

Dinner Buffet Menu (page 2)

Page 13

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 (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

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

Strawberry Rhubarb Pie	\$ 8	Blueberry Pie	\$ 8
Vanilla bean ice cream		Ginger ice cream	
Apple Pie	\$ 8	Tart Cherry Pie	\$ 8
Caramel ice cream		Vanilla bean ice cream	
Pumpkin Pie	\$ 8	Pecan Pie	\$ 9
Cinnamon whipped crème fraîche		Bourbon whipped cream	
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			

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 <i>(will be mini domes if on a buffet)</i>	\$ 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

Apple Date Galette	\$ 10	Tart Cherry Galette	\$ 10
Calvados caramel, butter pecan ice cream		Peach ice cream	
Strawberry Rhubarb Galette	\$ 10	Peach Raspberry Galette	\$ 10
Vanilla chèvre ice cream		Vanilla buttermilk ice cream	
Peach Blackberry Galette	\$ 10		
Honey-toasted almond ice cream			

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 Butter tart, brûlée meringue, fresh fruit	\$ 10

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 Shortbread crust, strawberry sauce	\$ 10
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

Veuve de Vernay Brut (France)	\$ 38
LaMarca Prosecco (Italy)	\$ 36

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

Diablo Sauvignon Blanc (Chile)	\$ 38
Brancott Sauvignon Blanc (New Zealand)	\$ 41
Masi Pinot Grigio (Italy)	\$ 39
J. Lohr Riesling (California)	\$ 38
Fleurs de Prairie Rosé (France)	\$ 37

CHARDONNAY

Hess Shirttail Ranch Chardonnay (California)	\$ 33
Sterling Chardonnay (California)	\$ 33
Josh Cellars Chardonnay (California)	\$ 34
Twenty Acres by Bogle Chardonnay (California)	\$ 34
Cave de Lugny "Unoaked" Chardonnay (France)	\$ 38
Louis Jadot Mâcon-Villages Chardonnay (France)	\$ 40

PINOT NOIR

Cycles Gladiator Pinot Noir (California)	\$ 28
Kenwood Pinot Noir (California)	\$ 32
Mark West Pinot Noir Monterey (California)	\$ 36
La Petite Perrière, Pinot Noir (France)	\$ 38
The Seeker Pinot Noir (France)	\$ 42

CABERNET SAUVIGNON & RTW

Sterling Cabernet Sauvignon (California)	\$ 33
Kenwood Cabernet Sauvignon (California)	\$ 36
Twenty Acres by Bogle Cabernet Sauvignon (California)	\$ 37
Josh Cellars Cabernet Sauvignon (California)	\$ 45
Cycles Gladiator Red Blend (California)	\$ 32
Murphy Goode Red Blend (California)	\$ 35

OTHER RED VARIETALS

Alamos, Malbec (Argentina)	\$ 32
Carnivor Zinfandel (California)	\$ 36
J. Lohr Merlot (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

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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.

The Greenbriar Inn

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Banquet Estimate Request Form

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
Emma Goddard
Crystal Steagall
Matthew Cook

Proprietor/General Manager
Accounting/Marketing/ Sales
Event Sales Manager
Event Sales Assistant

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