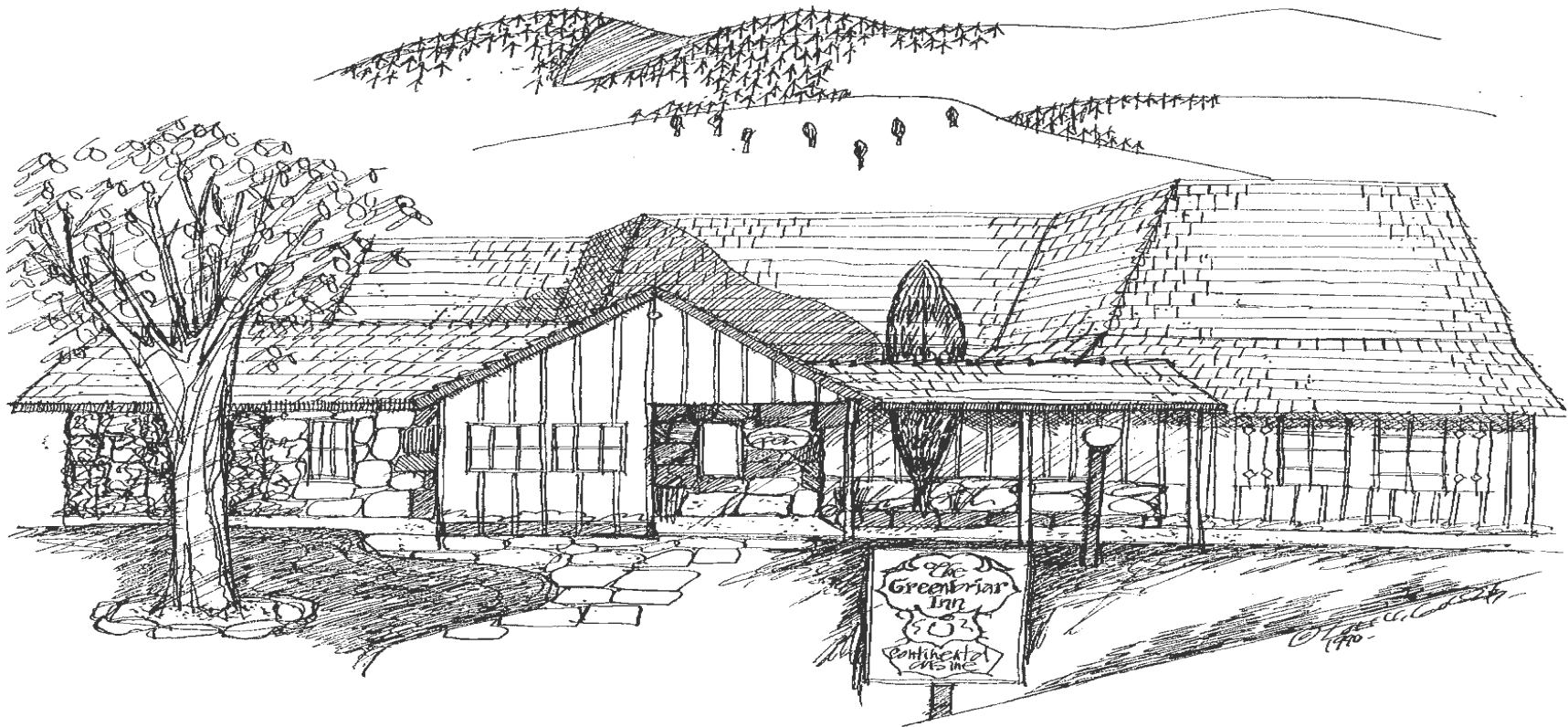


# The Greenbriar Inn



## Event Package

8735 North Foothills Highway, Boulder, CO 80302

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

## **TABLE OF CONTENTS**

Welcome.....	2
Location.....	2
Restaurant & Banquet Facilities.....	3
Deposits.....	3
Facility Floor Plans.....	3
Room Fees & Guarantees.....	4
Included in your Rental.....	5
Rental Upgrade Options.....	5
Food & Beverage Policies.....	5
Wedding Ceremonies.....	6
A la Carte Dinner Menu.....	7
Banquet Menus.....	8
Hors d'oeuvres.....	8-10
Dinner Plate Service Menus.....	11-12
Dinner Buffet Menus.....	13-14
Brunch Buffet Menus.....	15
Luncheon Menus.....	16
Dessert Selections.....	17-18
Specialty Cakes & Cupcakes.....	19
Late Night Snack Menu.....	20
Children's Menu.....	20
Bar & Beverages.....	20
Banquet Wine List.....	21
Business Meetings & Retreats.....	22
Banquet Estimate Request Form.....	23

## 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.

## ABOUT US

Nestled at the foot of the Rocky Mountains, The Greenbriar Inn is an elegant restaurant, tavern and private event space located in the north Boulder countryside. For more than 58 years we've been delighting nightly diners, wedding parties, and foodies from across Colorado and across the United States. What began as a Continental-style restaurant with strong German and Austrian influences has evolved into an exceptional dining destination. Today, we offer classic American cuisine with innovative, seasonal touches designed to satisfy and delight sophisticated palates.

Winner of *Wine Spectator's Best of Award of Excellence* for the last 31 years, our wine cellar features more than 700 carefully chosen varietals from the greatest wine regions of the world. In addition to tableside sommelier recommendations, we host several wine dinners throughout the year for your enjoyment.

Owned and operated by its former chef, The Greenbriar Inn continues its 58+ year tradition of exceptional cuisine, fine wine, and elegant service in a unique, romantic country inn atmosphere.

## LOCATION

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

## HISTORY

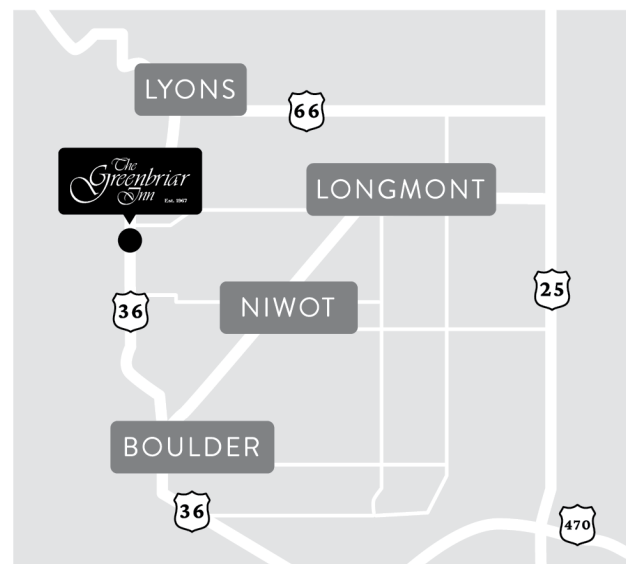
The Greenbriar Inn has been a Boulder County landmark for over 100 years. Originally constructed in 1873 as a home, general store, and post office, the building was located in the heart of the town of Altona, Colorado.

Altona was established in 1863 as a supply and transportation center at the mouth of Left Hand Canyon for the gold miners of Jamestown and Ward. By 1916, due to the decline of mining in the canyon, the post office was closed and the town of Altona went with it.

In the early 1920s, the general store added gas pumps and remained open until 1960 when a house fire forced the store to close. In 1967, the property was purchased by restaurateurs in the hopes of creating a new and inspired dining option in the area.

Today, The Greenbriar Inn is home to nightly dinners, outdoor weddings and special events. Our holiday dinners and brunches are enjoyed by guests from all points in Colorado.

Location of  
The Greenbriar Inn



## 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.

## BANQUET HOURS

We offer daytime events and late afternoon/ evening event. Daytime events are scheduled from 10am - 3 pm and evening events can start as early as 4pm and end by 11pm.

## GUARANTEES

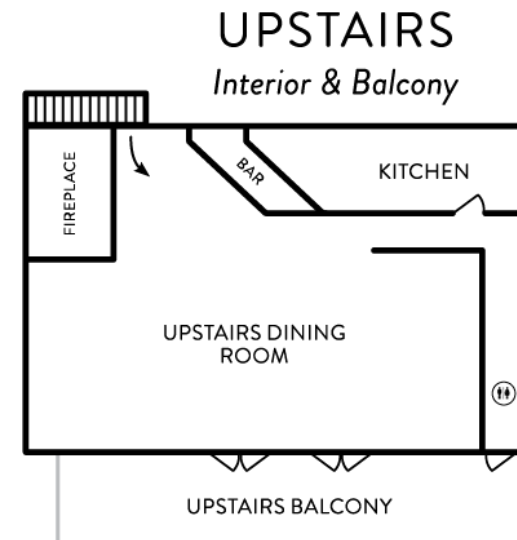
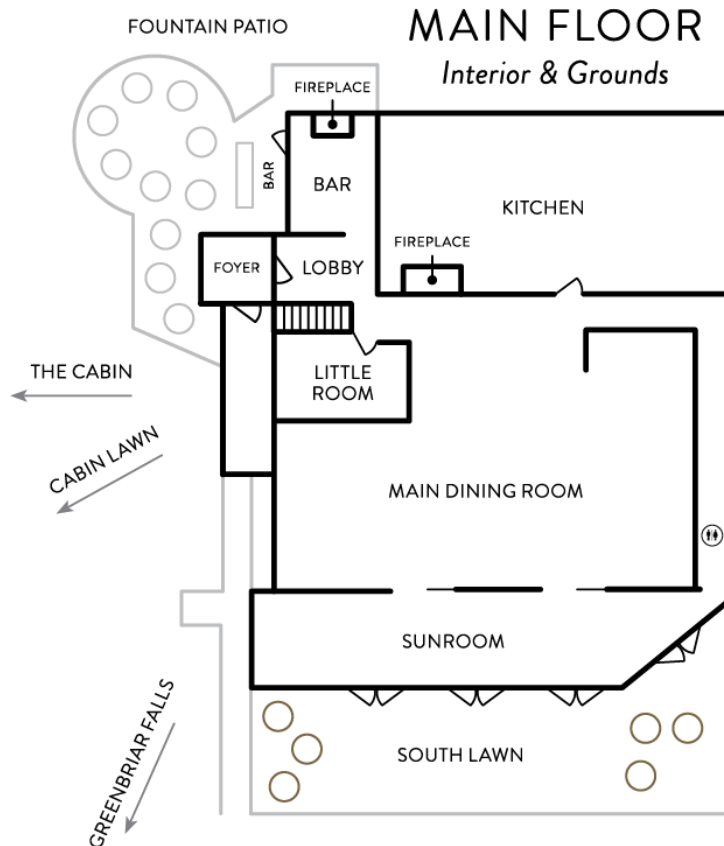
We require a guaranteed number of guests 30 days prior to your function. This will be a guarantee for which you will be charged even if fewer guests attend. This number can be no less than the minimum guest count required for booking the room space. If no guaranteed number is received, we will consider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

## 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 4) to an additional food deposit based on the number in the party.

Deposits are fully applicable to the bill.

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



## ROOM FEES, CAPACITIES & MINIMUM GUARANTEES

Main Floor Room Fees: Room Capacities:	All Downstairs *		Main Dining Room		Sunroom		Little Room	
	100 - 200		80 - 130		20 - 50		10 - 22	
	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>
Saturday Night	\$ 5000	\$ 2500	\$ 3800	\$ 1700	\$ 800	\$ 600	\$ 200	\$ 200
Friday & Sunday Night	\$ 3000	\$ 1800	\$ 2200	\$ 1200	\$ 600	\$ 400	\$ 200	\$ 200
Wednesday - Thursday Nights	\$ 1700	\$ 1300	\$ 1200	\$ 800	\$ 450	\$ 350	\$ 150	\$ 150
Saturday Day	\$ 2800	\$ 1800	\$ 2000	\$ 1200	\$ 600	\$ 400	\$ 200	\$ 200
Friday & Sunday Days	\$ 2000	\$ 1300	\$ 1200	\$ 800	\$ 600	\$ 400	\$ 150	\$ 100
Wednesday - Thursday Days	\$ 1500	\$ 800	\$ 1000	\$ 500	\$ 350	\$ 200	\$ 150	\$ 100
<b>Minimum # of Guests**</b>								
Friday—Sunday Nights	100	90	80	70	30	25	15	12
Wednesday— Sunday Days	100	80	80	70	30	25	15	10

*\*\*All Downstairs” includes the Main Dining Room, Sunroom and Little Room. Weddings booking the downstairs space are required to reserve both the Main Dining Room, Sunroom and South Lawn (weather permitting). The Little Room is optional but recommended. In some cases we offer buy-downs to book a space for a lower number of guests and we also offer full buy-outs. Please contact us for further details.*

Upstairs Room Fees: Room Capacities:	All Upstairs		2/3 Upstairs		1/2 Upstairs		1/3 Upstairs	
	60 - 100		45 - 60		30 - 50		15 - 30	
	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>	<u>May - Nov</u>	<u>Dec - Apr</u>
Saturday Night	\$ 1600	\$ 1200	\$ 1200	\$ 900	\$ 800	\$ 600	\$ 400	\$ 300
Friday & Sunday Night	\$ 1400	\$ 1000	\$ 1100	\$ 750	\$ 700	\$ 500	\$ 350	\$ 250
Wednesday - Thursday Nights	\$ 1000	\$ 800	\$ 750	\$ 600	\$ 500	\$ 400	\$ 250	\$ 200
Saturday Day	\$ 1200	\$ 800	\$ 900	\$ 600	\$ 600	\$ 400	\$ 300	\$ 200
Friday & Sunday Days	\$ 1200	\$ 800	\$ 900	\$ 600	\$ 600	\$ 400	\$ 300	\$ 200
Wednesday - Thursday Days	\$ 1000	\$ 800	\$ 750	\$ 600	\$ 500	\$ 400	\$ 250	\$ 200
<b>Minimum # of Guests**</b>								
Friday - Saturday & Sunday Nights	65	55	55	45	35	30	20	15
Wednesday - Sunday Days	60	50	50	50	30	25	15	12

<b>Outdoor/Other Spaces:</b>	South Garden Lawn \$ 350	Fountain Patio \$ 350	Upstairs Balcony \$ 150
	Greenbriar Falls (Ceremony) \$ 800	Cabin Lawn (Ceremony) \$ 500	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 are not included in the minimum guest requirements.*

## **INCLUDED IN YOUR RENTAL**

### **Tables, Dining Room and Patio Chairs, Display Tables**

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

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

### **Silverware, Glassware and All Other Serviceware**

**White Tent (10 x 15 or 12 x 20)** 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, tablescapes, 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 ea.**

**Ceremony Arch** **\$ 150**

**White Umbrella Linens-** For outside patio tables **\$ 5 ea.**

**Propane Stand Heaters** **\$ 75**

**Market Umbrellas** (for musician coverage) **\$ 50**

**Pop - Up Tents** 10x10 **\$ 80** 10x15 **\$ 150** 12x20 **\$ 150**

**Greenbriar Lawn Games-** Corn hole, jenga, yahtze, dominoes **\$ 75**

**Mobile Sound System-** Includes wireless microphones, speakers, stands **\$ 200**

**Sound system set up fee-** Per location **\$ 25**

**LCD Projector** **\$ 180** **Projector Screen** **\$ 25**

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.

## **FOOD & BEVERAGE POLICIES**

All food and beverage for consumption on the premises will be provided by The Greenbriar Inn (with the exception of specialty cakes- see below for details). 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.***

## **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 \$ 5 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**

We offer 3 dinner buffet packages, 2 brunch buffet packages and 1 lunch buffet option. If you are planning a buffet, your menu selections must be chosen 60 days prior to your event date and your guest guarantee is due 30 days prior to your event. Please refer to the attached buffet menus for details and selections.

## **WEDDING & SPECIALTY CAKES**

The Greenbriar Inn makes beautiful and delicious cakes. ***However, if you would like to bring in a cake, it must come from a licensed commercial bakery and we ask to approve the supplier 30 days prior to your event.***

A \$2 per person serving fee will be applied to all cakes (wedding, birthday, anniversary, etc.) not supplied by our restaurant.

## **WEDDING CEREMONIES**

Wedding ceremonies can be held outdoors on the Cabin Lawn or 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 5 of this packet for more information about our ceremony chairs.

## **CLEAN UP FEE**

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.

## **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:

**12 X 18 \$500                      12 X 15 \$400                      12 X 12 \$300**

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

## **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.

## **GENERAL 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. ***It is against Colorado State Law to allow guests to bring any alcoholic beverages into a restaurant for the purpose of consumption.***

## **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 5.335% 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 7

## Bistro Menu

### 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

### Artisan Cheeses and Charcuterie for Two 28

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

### Asian Napa Cabbage Salad 13

Julienne Bell Peppers, Fried Wontons, Sesame Seeds, Toasted Cashews, Soy Vinaigrette

*Add Chicken Breast 15*

*Add Seared Salmon 20*

### Prince Edward Island Mussels \* 22

Chorizo, Sautéed Fennel, White Wine, Garlic and Butter Broth,  
Charred Baguette

### Pork and Veal Polpetti \* 20

Arugula, Citrus Ricotta Cheese, Braising Consommé, Candied Kumquats, Fresh Basil

### Chef's Seasonal Pizza 18

House Made Specialty Pizza Inspired by Seasonal Ingredients

### Traditional Margherita Pizza 17

Mozzarella, Parmesan, Basil, Tomatoes, Tomato Sauce

### Lamb Burger \* 21

Frisée, Pickle Scented Cucumber, Tzatziki, Brioche Bun, Sweet Potato Fries

### Bleu Cheese Bacon Burger \* 21

House Ground Beef Tenderloin, Applewood Smoked Bacon, Point Reyes Bleu Cheese,

House Aioli, Pickled Red Onion, Lettuce, Tomato, Brioche Bun, GBI Fries

*Substitute Left Hand Fries 5 Substitute Sweet Potato Fries 4*

### GBI Deluxe Burger \* 20

House Ground Beef Tenderloin, Aged Gouda, House Aioli,

Lettuce, Tomato, Onion, Brioche Bun, GBI Fries

*Substitute Left Hand Fries 5 Substitute Sweet Potato Fries 4*

### Vegetarian Burger 20

Chipotle Black Bean "Burger", Gouda Cheese, GBI Garden Tomato Jam,

Brioche Bun, Lettuce, Tomato, Onion, GBI Fries

## Dessert

**Limoncello Cheesecake 20**

**Pistachio Tiramisu 12**

**Chocolate Beet Cake 12**

**Sticky Toffee Pudding 12**

**White Chocolate Panna Cotta 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 Crab Cakes 24

Three Pepper Jam, Sweet Corn Panna Cotta, Pickled 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

### Cranberry Fennel Salad 14

Mixed Greens, Roasted Fennel, Green Apple, Candied Walnuts, Cranberry Vinaigrette

### Greenbriar Inn Caesar Salad 13

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

## Mains

### Colorado Rack of Lamb 60

Buckner Family Ranch Lamb Rack, Roasted Sweet Potatoes and Bing Cherries,  
Sautéed Seasonal Vegetables, Grape Reduction, Fresh Mint

### Seared Diver Scallops 48

Cacio e Pepe Cous Cous, Fresh Lemon, Cracked Pepper, Shaved Parmesan

### Crispy Skin Striped Bass 42

Honey Roasted Onion Risotto, Duck Fat Carrots, Parsley-Lemon Coulis

### New York Steak Diane 44

Duck Fat Fingerling Potatoes and Carrots, Wild Mushrooms, Sauce Diane

### Maple Leaf Farms Seared Duck Breast 46

Duck Confit Lasagna with Garlic Spinach and Tellagio Cheese, Fresh Grapes, Duck Bordo

### Grilled Colorado Filet of Beef 60

Whipped Potatoes, Seasonal Vegetables, Demi Glace, House Made Tallow Butter

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

*+ Two Seared Sea Scallops 24*

### Haystack Mountain Goat Cheese Tortellini 30

Roasted Baby Beets, Blood Oranges, Pickled Onions, Pepitas,

Fresh Horseradish, Beet Butter

### Beef Wellington 63

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

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

## BANQUET MENUS

### Welcome to Our Banquet Experience

We are excited to introduce our thoughtfully curated banquet menus, designed to bring flavor, elegance, and variety to your special occasion. On each page you will find a balanced selection of appetizers, main courses, and desserts, combining beloved favorites with inspired seasonal creations. Enjoy expertly crafted hors d'oeuvres, fresh salads, artisan breads, succulent roasted meats, fresh seafood, and decadent sweet treats — all prepared with the finest ingredients and attention to detail.

To us, classic American cuisine is fresh, delicious food made from scratch with natural, pure ingredients. Our chef and his talented team create our restaurant menus based on this philosophy and our banquet menus are no different. The same sauces prepared with house made stocks, vegetables and herbs from our seasonal on-site gardens, local proteins, and house smoked fish and meats are used to create the dishes on our banquet menus as well as on our nightly a la carte menus. All of our banquet food is prepared right before it is served to you and your guests- not staged in advance- so all of the flavors are fresh and vibrant. And definitely don't forget dessert! Our in-house pastry chef makes all of her decadent creations, including amazing wedding and specialty cakes, fresh from scratch as well as our brunch pastries and even homemade doughnuts!

Whether you're hosting an intimate gathering or a grand event, our banquet menus are designed to delight every guest and turn your occasion into a feast to remember.

## Hors d'oeuvres Parties

**Cocktail and Hors d'oeuvres Hour**~ If you plan to mingle before dinner, we recommend 3 - 5 appetizers for the first hour. For extended social hours choose a few more selections to keep things lively. **Refer to the following pages for our Hors d'oeuvres menus and packages.**

**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. Refer to the following pages for our hors d'oeuvres menus and packages and our Chef Presented selections are listed below.

### CHEF PRESENTED ITEMS

Minimum 40 Guests	\$75 per station
<b>Roast Tenderloin</b>	<b>\$ 20.00</b>
Sautéed onions, bell peppers, house rolls, Raifort or Bordelaise sauce	
<b>Slow Roasted Barbecue Briskett</b>	<b>\$ 14.00</b>
Sliced and served with house barbecue sauce, pickles and slider rolls	
<b>Roasted Rosemary Leg of Lamb</b>	<b>\$ 15.00</b>
Tomato chutney, mint pesto, house rolls	
<b>Cedar Plank Roasted Salmon</b>	<b>\$ 14.00</b>
Champagne beurre blanc	
<b>Slow Roasted Pork Shoulder</b>	<b>\$ 10.00</b>
Pulled pork, house made BBQ Sauce, Cole Slaw, Slider Rolls	
<b>Ancho Dusted Honey Pork Loin</b>	<b>\$ 10.00</b>
Roasted pepper cipollini onion marmalade, jalapeño corn bread	
<b>Chef Shucked Fresh Oyster Bar</b> (1 oyster per person)	<b>\$ 4.25</b>
Select up to four types of seasonally available oyster varieties	
<b>SALAD STATION</b>	<b>\$ 10.00</b>
<b>Caesar Salad</b>	
Hearts of Romaine, hand boiled egg, bacon, white anchovy Caesar dressing, Croutons, parmesan	
<b>Waldorf Salad</b>	
Bibb Lettuce, apples, blue cheese, candied walnuts	
<b>Pear, Spinach and Arugula Salad</b>	
Roasted red peppers in a warm house pancetta vinaigrette, toasted pecans	
<b>Roasted Beet Salad</b>	
Baby arugula, Haystack Mountain goat cheese, pistachios	
<b>Add the following items to enhance your salad selection</b>	<b>\$ 8.00 ea.</b>
Grilled Chicken	Grilled Salmon
	Grilled Shrimp

# Hors d'oeuvres Menu (page 1)

Page 9

The Greenbriar Inn offers three levels of hors d'oeuvres packages, along with an assortment of trays and displays to elevate your cocktail hour. Simply select the package that best fits your event, choose 3–5 items included in the package price, and add any trays or displays you'd like to enhance your menu. Our Trays and Displays can be added to any hors d'oeuvres package, offered on their own, or even selected as part of your minimum item count (upcharge will apply). We're happy to accommodate substitutions and our team will work with you to customize your menu so you can feature all your favorite items.

*\*All prices are per person and selections will be prepared for your total guest count.*

## *Greenbriar Hors d'oeuvres (\$4 each)*

*Three Hors d'oeuvres \$ 12*

*Four Hors d'oeuvres \$ 16*

*Five Hors d'oeuvres \$ 20*

### **Grilled Lamb Skewers**

Mint pesto, and feta cream sauce

### **Pork Polpetti**

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

### **Chicken Satay**

Thai coconut soy marinated chicken skewers with spicy peanut sauce

### **Bacon Wrapped Shrimp**

Lemon, jalapeño and bell pepper relish

### **Chicken Salad Profiterole**

Chicken, walnuts, apples, grapes & celery

### **Salmon Gravlax Canapé**

House cured salmon, caper-onion relish, sweet mustard dill sauce, crostini

### **Italian Sausage Stuffed Mushrooms**

Fresh basil, sun-dried tomatoes, smoked mozzarella

### **Mushroom Arancini**

Served in a spoon with caramelized onions, mushrooms, apple truffle butter

### **Spanakopita Tartlet**

Creamed spinach, caramelized onions, pine nuts, phyllo tart

### **Saffron Poached Pear Crostini**

Whipped goat cheese, jalapeño syrup drizzle

### **Tomato Bruschetta**

Fresh tomatoes, basil, aged balsamic, garlic focaccia

### **Fresh Basil, Mozzarella, & Cherry Tomato Skewers**

Balsamic drizzle

### **Spicy Deviled Egg**

Anaheim chilies, shallots and cornichons, topped with bacon

## *Greenbriar Premium Hors d'oeuvres (\$5 each)*

*Three Hors d'oeuvres \$ 15*

*Four Hors d'oeuvres \$ 20*

*Five Hors d'oeuvres \$ 25*

### **Artisan Cheese & Charcuterie Skewers**

An assortment of skewered cured meats and fine cheeses with olives & cornichons

### **Ancho Rubbed Pork Tenderloin Medallions**

Served on rye brioche toast with chipotle-cranberry relish and cilantro

### **Sesame Crusted Tuna**

Served in a spoon with spicy eggplant caponata, lime syrup, rice cracker

### **Lamb Kofta Meatballs**

Served in a spoon with hummus, cured lemon, Tzatziki sauce and naan

### **Cajun Creole Shrimp**

Spoon of creamy polenta, topped Shrimp a Creole sauce and a fennel frond

### **Wild Mushroom Vol au Vent**

Caramelized onion, whipped chèvre, basil pesto

### **Sundried Tomato Arancini**

Served in a spoon with Pomodoro sauce, alfredo cream, basil pesto

### **Roasted Tomato and Puff Pastry Tartlets**

Calabrian chili vinaigrette, golden raisins, garnished with pickled onions

### **Pear & Fig Puff Pastry Tartlets**

Mission figs, caramelized onions, golden balsamic drizzle, puff pastry

### **Steamed Crab and Shrimp Dumplings**

Ponzu glaze

### **Prosciutto Wrapped Melon Skewer**

Balsamic and parmesan oil drizzle

### **Vegetable Spring Rolls**

Rice noodles, carrots, celery, cilantro, peanut dipping sauce, ginger sriracha vinaigrette

*Greenbriar Gold Hors d'oeuvres (\$6 each)*

*Three Hors d'oeuvres \$ 18*

*Four Hors d'oeuvres \$ 24*

*Five Hors d'oeuvres \$ 28*

**Seared Elk Loin**

Peppadew pistou, Bordeaux cherry, grilled focaccia, micro pepper cress

**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

**Lobster and Rock Shrimp Tortelloni**

Serve in a spoon with champagne-vanilla bean cream and lemon zest

**Pepper Crusted Beef Tenderloin**

Served in a spoon with truffle white beans, balsamic reduction, parmesan crisp

**Seared Crab Cakes**

Roasted red pepper & garlic coulis

**Mission Fig & Goat Cheese Tartlets**

with caramelized sweet onion, puff pastry tart

**Ratatouille Goat Cheese Vol au Vent**

Garden vegetables, Haystack Mountain goat cheese

**Smoked Duck Breast**

On sticky rice with a spicy plum sauce, scallions

**Grilled Peach Bruschetta (seasonal)**

Brie, crostini, caramelized onions, white balsamic syrup

**Shrimp and Crab Spring Rolls**

Rice noodles, carrots, celery, cilantro, peanut dipping sauce, ginger sriracha vinaigrette

**Hamachi Poke**

Served in a spoon with avocado, scallions, lemon zest, olive oil-soy dressing and rice cracker

**Crab and Shrimp Profiterole**

Crab and shrimp, chiffonade basil, and Old Bay aioli

**Vegan Zucchini and Squash Roll**

Ribbons of zucchini and yellow squash filled with vegan cream cheese and pine nuts, served with sundried tomato coulis

**TRAYS AND DISPLAYS**

**House Smoked Seafood Display**

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

\$ 14

**Antipasto Tray**

A selection of three cured meats such as prosciutto, capicola, soppresseta, Genoa salami, or hard salami, three fine international cheeses, marinated mushrooms, grilled asparagus, Mediterranean olives, roasted sweet peppers, mozzarella shaved parmesan & mustards

\$ 14

**Artisan Cheeses & Charcuterie**

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

\$ 12

**International Cheese Display**

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

\$ 10

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

Blue Point oysters with cocktail sauce, lemon, and mignonette

\$ 9

**Shrimp Cocktail (3 shrimp per person)**

Peeled shrimp, chilled and served with cocktail sauce & lemon

\$ 8

**Baked Brie en Croûte**

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

\$ 8

**Seasonal Fresh Fruit (Seasonal ~ available April - October)**

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

\$ 8

**Warm Artichoke Spinach Cheese Dip & Vegetable Crudités**

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

\$ 7

**House Cured Salmon Gravlax**

Honey mustard dill sauce, toast points, capers, onions, tomatoes

\$ 7

**Prosciutto di Parma Wrapped Asparagus**

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

\$ 7

**House Made Hummus Trio**

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

\$ 7

# Dinner Plate Service Menu (page 1)

Page 11

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 12 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 refer to page 20 for our children's plated entrees. You can offer a fifth entrée selection for children age 12 and under.*

## *Greenbriar Plated Dinner \$ 56*

### *Seasonal Hors d'oeuvres*

*Priced separately. Please refer to pages 9-10 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, carrots

#### **Chicken Marsala**

Mushroom, tomatoes, Marsala demi, orecchiette pasta, zucchini, yellow squash and red peppers, parmesan

#### **Left Hand Milk Stout Braised Short Rib**

Whipped potatoes, roasted baby carrots and pearl onions, gremolata

#### **Pan Seared Salmon**

Creamy polenta, green beans and roasted cauliflower, tarragon beurre blanc, fennel

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

Roasted red pepper and parmesan risotto, grilled zucchini and roasted red pepper, caramelized red onions, apple brandy demi

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

Roasted red pepper and tomato gnocchi, truffled asparagus, tri-color cherry tomatoes, thyme demi

#### **Hazelnut Crusted Trout**

Chive whipped potatoes, greens beans, baby carrots, lime beurre blanc

#### **London Broil**

Whipped potatoes, caramelized onions, mushrooms, broccolini, carrots, au jus demi

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

Fresh basil, cherry tomatoes, peppers, parmesan

## *Greenbriar Premium Plated Dinner \$ 62*

### *Seasonal Hors d'oeuvres*

*Priced separately. Please refer to pages 9-10 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, carrots, cabernet sauce

#### **Seared Colorado Striped Bass**

Creamy polenta, green beans, carrots, chive beurre blanc

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

Mushroom, tomatoes, Marsala demi, orecchiette pasta, zucchini, yellow squash and red peppers, parmesan

#### **Maple Glazed Chicken Breast**

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

#### **Grilled Salmon**

Creamy polenta, ratatouille, champagne-lemon beurre blanc, fennel frond

#### **Grilled Colorado Lamb Sirloin**

Creamy polenta, seasonal vegetables, mint gremolata, syrah demi

#### **Roast Mushroom Gnocchi**

Fresh thyme, tomatoes, roasted red peppers, asparagus, shaved parmesan

### *Dessert*

*Priced separately. Refer to pages 17-19 for our house made dessert selections.*

Dinner Plate Service Menu (page 2)

Page 12

Greenbriar Gold Plated Dinner \$ 68

Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 9-10 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 Wild Mushroom Truffle Risotto

Asparagus, pearl onions, crisp apple salad garnish

Roasted Chicken Saltimbocca

Wrapped with sage and parma ham, served with creamy risotto, red pepper and zucchini, and Marsala jus

Roasted Prime Rib (minimum 10 orders)

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

Pine Nut Crusted Halibut

Sundried tomato polenta, asparagus, basil beurre blanc

Berkshire Pork Tenderloin en Croûte

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

Brandied Cherry Duck Breast

Whipped sweet potatoes, Brussel's sprouts, carrots, brandied cherry demi, toasted pecans

Salmon Oscar

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

Filet of Beef

Truffle whipped potatoes, asparagus, carrots, 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

Priced separately. Refer to pages 17-19 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

Chicken Piccata

\$ 4

Lemon, artichoke, caper, and white wine cream sauce, fettucine, Chef's vegetables, parmesan

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 polenta, ratatouille, champagne lemon beurre blanc

Seared Colorado Striped Bass

\$ 4

Creamy polenta, green beans, carrots, chive beurre blanc

Salmon Oscar

\$ 6

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

Pine Nut Crusted Corvina Bass

\$ 4

Sundried tomato polenta, asparagus, basil beurre blanc

Grilled Colorado Lamb Sirloin

\$ 7

Creamy polenta, seasonal vegetables, mint gremolata, syrah jus

Grilled New York Strip

\$ 6

Truffle whipped potatoes, broccolini, red peppers, cabernet sauce

Roasted Prime Rib (min. 10)

\$ 7

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

Filet of Beef

\$ 10

Truffle whipped potatoes, asparagus, steak butter, Bordelaise sauce

Filet Oscar

\$ 12

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

Traditional Beef Wellington

\$ 13

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

# Dinner Buffet Menu (page 1)

Page 13

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* \$ 55

Children ages 3-12 \$ 26

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

Priced separately. Please refer to pages 7-8 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

### **Left Hand Milk Stout Braised Short Rib**

Whipped potatoes, roasted baby carrots and pearl onions, gremolata, braising jus

### **Fresh Herb & Garlic Chicken**

Fresh herb and pinot noir demi

### **Hazelnut Crusted Ruby Red Trout**

Rice pilaf, green beans, lime beurre blanc

### **Roast Tomato Penne Pasta**

Fresh herbs, garlic, marinara, parmesan

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

### **Roasted Red Bliss Potatoes**

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## *Dessert*

Dessert options include a dessert buffet, plated desserts, wedding cake or any combination of the three. Please refer to pages 17-19 for the

## *Greenbriar Dinner Buffet with Carving Station* \$ 60

Children ages 3-12 \$ 29

Chef Carving Fee \$ 75

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

Priced separately. Please refer to pages 7-8 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 Fresh Herb Crusted Roast Sirloin**

Served with Raifort sauce and a choice of au jus demi, sauce au poivre, OR Diane sauce

### **Ginger Soy Glazed Salmon**

Cilantro rice, sweet soy sauce, water chestnuts, scallion vinaigrette

### **Chicken Marsala**

Mushroom, tomatoes, Marsala demi, orecchiette pasta, parmesan

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

Fresh basil, cherry tomatoes, peppers, parmesan

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

### **Chive Whipped Potatoes**

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## *Substitutions and Additions*

Additional buffet items may be substituted or added to any dinner buffet package. Please refer to page 14 for the complete list.

# Dinner Buffet Menu (page 2)

Page 14

## Premium Dinner Buffet with Carving Station \$ 65

Children ages 3-12 \$ 32

Chef Carving Fee \$ 75

### Seasonal Hors d'oeuvres

Priced separately. Please refer to pages 7-8 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 Fresh Herb Crusted Roast Prime Rib

Yorkshire pudding, horseradish, Raifort sauce and au jus demi

### Cedar Plank Roasted Whole Salmon

Tri-colored scallion orzo, lemon-dill beurre blanc

### Maple Glazed Chicken Breast

Glazed apples, candied pecans, roast chicken demi

### Wild Mushroom Gnocchi

Fresh thyme, tomatoes, parmesan

### Chef's Seasonal Vegetables

### Truffle Whipped Potatoes

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## Substitutions and Additions

Refer to the list on the right.

## Dessert

Refer to pages 17-19 for dessert selections.

## Substitutions and Additions

Substitutions assume the replacement of a similar buffet item

		<b>SUB</b>	<b>ADD</b>
<b>Grilled Vegetable Primavera</b>	Pasta, fresh herbs, parmesan		<b>\$ 3</b>
<b>Penne Pasta Alfredo</b>	Garlic, parmesan cream, parsley		<b>\$ 3</b>
<b>Roast Pepper Gnocchi</b>	Fresh basil, garlic, tomatoes, parmesan		<b>\$ 3</b>
<b>Wild Mushroom Gnocchi</b>	Fresh thyme, tomatoes, parmesan	<b>\$ 2</b>	<b>\$ 3</b>
<b>Chicken Dijonnaise</b>	Dijon tarragon cream		<b>\$ 4</b>
<b>Chicken Piccata</b>	Artichoke, lemon, caper cream sauce	<b>\$ 2</b>	<b>\$ 4</b>
<b>Garlic and Herb Chicken</b>	Herb-pinot noir demi		<b>\$ 4</b>
<b>Maple Glazed Chicken</b>	Glazed apples, candied pecans, roast demi		<b>\$ 4</b>
<b>Mussels Provençal</b>	Herbs, tomato, capers and garlic	<b>\$ 2</b>	<b>\$ 4</b>
<b>Hazelnut Crusted Ruby Red Trout</b>	Rice pilaf, lime beurre blanc		<b>\$ 4</b>
<b>Ginger Soy Glazed Salmon</b>	Scallion vinaigrette	<b>\$ 3</b>	<b>\$ 5</b>
<b>Cedar Plank Roasted Whole Salmon</b>	Lemon-dill beurre blanc	<b>\$ 3</b>	<b>\$ 6</b>
<b>Colorado Striped Bass</b>	Lemon-tarragon beurre blanc	<b>\$ 4</b>	<b>\$ 7</b>
<b>Roast Pork Loin</b>	Dijonnaise, Marsala or mushroom demi		<b>\$ 4</b>
<b>Herb Roast Pork Loin</b>	Fresh herbs, tomato, roast pepper jus		<b>\$ 4</b>
<b>London Broil</b>	Caramelized onions, peppers, mushrooms, au jus		<b>\$ 6</b>
<b>CHEF CARVED ITEMS *Carving Fee \$ 75</b>			
<b>*Herb Roast Pork Loin</b>	Fresh herbs, tomato, roast pepper jus		<b>\$ 4</b>
<b>*Roast Pork Loin</b>	Dijonnaise, Marsala or mushroom demi		<b>\$ 4</b>
<b>*Roast Leg of Lamb</b>	Lamb jus, mint gremolata	<b>\$ 4</b>	<b>\$ 6</b>
<b>*Fresh Herb Crusted Roast Sirloin</b>	Au poivre or Diane Sauce		<b>\$ 7</b>
<b>*Roast Prime Rib</b>	Yorkshire, Horseradish, Raifort, au jus	<b>\$ 5</b>	<b>\$ 7</b>
<b>*Roast Tenderloin</b>	Raifort, Bordelaise, Béarnaise	<b>\$ 10</b>	<b>\$ 15</b>

# Brunch Buffet Menus

The Greenbriar Inn offers a wonderful buffet brunch that can be served in any of our dining rooms. All brunches can begin between 10am and 11:30am and will be completed by 2:30pm or 3pm. Choose between the Greenbriar Brunch or the Premium Greenbriar Brunch with Chef Stations.

Additional items may be added or substituted - ask us for details. **A minimum of 30 guests is required to offer a brunch buffet.**

## Greenbriar Brunch \$ 50

Children ages 3-12 \$ 25

**Assorted Cheese Display**

**Fresh Seasonal Fruit**

**Mixed Greens Salad**

**Mediterranean Pasta Salad**

**Assorted Muffins and Quick Breads**

**Blueberry Ricotta Pancakes**

Vermont maple syrup

**Eggs Benedict**

Traditional *or* Vegetarian

**Breakfast Pork Sausage *or* Turkey Sausage**

**Herb Roast Pork Loin**

Tomato and roast pepper jus

**Chicken Marsala**

Mushroom, tomato, Marsala demi

**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 17-19 for additional dessert selections)

## Premium Greenbriar Brunch \$ 55

Children ages 3-12 \$ 27

+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

**Gingersnap and Almond Crusted Trout**

Lime beurre blanc

**Chicken Dijonnaise**

Dijon tarragon cream

**Roasted Red Bliss Potatoes**

**Chef's Seasonal Vegetables**

## Substitutions

Substitutions assume the replacement of a similar brunch item. Additional selections can also be added - ask us for details.

**Croissants, Bagels or Fruit Scones \$ 1**

**Apple Turnovers or Cream Cheese Danish \$ 1**

**Belgian Waffles**

Fruit compote or Vermont maple syrup

**Tabbouleh Grilled Vegetable Salad**

**Applewood Smoked Bacon \$ 1**

**House Cured Lox \$ 2**

Capers, onion, tomato, cream cheese, bagels

**Shrimp Cocktail \$ 3**

**Oysters on the 1/2 Shell \$ 3**

**Chef Prepared Omelet Station \*Chef Fee \$ 75 \$ 3**

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

**Quiche \$ 3**

Ham and Gruyere *or* Quiche Lorraine

**Vegetarian Quiche \$ 3**

Tomato, spinach and feta

**London Broil \$ 3**

Caramelized onions, peppers, mushrooms, au jus

**Roast Pork Loin Marsala**

Tomatoes, herbs, mushrooms, Marsala sauce

**Gingersnap and Almond Crusted Trout \$ 2**

Lime beurre blanc

**Sesame Salmon \$ 3**

Scallion, soy vinaigrette

**CHEF CARVED ITEMS \*Carving Fee \$ 75**

**Honey Glazed Ham \$ 1**

Dijon mustard

**Roast Leg of Lamb \$ 4**

Mint jus

**Roast Sirloin \$ 4**

Au Poivre *or* Diane Sauce

**Roast Prime Rib \$ 5**

Raifort, au jus

# Luncheon Menus

Page 16

## *Plated Luncheon \$ 48*

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 17-19 and 22 for dessert and snack selections (business meetings only).*

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

## *Luncheon Buffet \$ 48*

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 Marsala**

Mushroom, tomatoes, Marsala demi, parmesan

#### **Grilled Vegetable Pasta Primavera**

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

#### **Roast Pork Loin Marsala**

Mushrooms, tomatoes, Marsala demi, parmesan

#### **Tiger Shrimp and Penne Pasta**

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

#### **London Broil**

Grilled flank steak, caramelized onions, mushrooms, au jus

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

Fresh basil, cherry tomatoes, peppers, parmesan

#### **Grilled Salmon**

Ratatouille, lemon beurre blanc

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

Sautéed Swiss chard, roasted peppers, herb chicken demi

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

#### **Roasted Red Potatoes**

### **Dessert and Snack Options**

*Available for an additional charge. Refer to pages 17-19 and 22 for dessert and snack selections (business meetings only).*

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

**BANQUET DESSERTS**

- 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) Fresh berry garnish \$ 10
- 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
- Fresh Brioche Doughnuts** \*Buffet Only \$ 24/dzn  
Vanilla Glaze, Chocolate Glaze or Maple Glaze  
More flavors available upon request
- Churros** Caramel and chocolate sauces \*Buffet Only \$ 24/dzn
- 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
- 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

- |  |   |
|--|---|
| <b>Strawberry Rhubarb Pie</b> \$ 8<br>Vanilla bean ice cream   | <b>Blueberry Pie</b> \$ 8<br>Ginger ice cream         |
| <b>Apple Pie</b> \$ 8<br>Caramel ice cream   | <b>Tart Cherry Pie</b> \$ 8<br>Vanilla bean ice cream |
| <b>Pumpkin Pie</b> \$ 8<br>Cinnamon whipped cream  | <b>Pecan Pie</b> \$ 9<br>Bourbon whipped cream        |
| <b>Fruit Crisp</b> *Choose one flavor \$ 8<br>Served in individual ramekins or in a chaffer on a buffet<br>Apple, Mixed Berry, Peach or Cherry |   |

**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 Strawberry Mousse Cake** \$ 11  
Rich chocolate cake layered with chocolate and strawberry mousses, Topped with Valrhona ganache and white chocolate mousse, served with strawberry coulis
- Decadent Flourless Chocolate Cake** (GF) \$ 10  
Rich, dense and moist chocolate cake with raspberry coulis
- Lemon Pound Cake** \$ 10  
Fresh berry compote, chantilly cream
- 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**

Served with whipped cream or vanilla ice cream

- |  |  |
|--|--|
| <b>Apple Galette</b> \$ 10<br>Caramel sauce drizzle    | <b>Tart Cherry Galette</b> \$ 10<br>Cinnamon honey drizzle |
| <b>Strawberry Rhubarb Galette</b> \$ 10<br>Honey glaze | <b>Peach Raspberry Galette</b> \$ 10<br>Peach jam glaze    |

\*VEGAN DESSERT MENU AVAILABLE UPON REQUEST\*

## TARTS

<b>Tarte Tatin</b>	<b>\$ 10</b>
Golden puff pastry, caramelized apples, warm vanilla bean brie cream sauce	
<b>Lemon Tart</b>	<b>\$ 10</b>
Whipped cream, raspberry sauce	
<b>Almond Raspberry Tart</b>	<b>\$ 10</b>
Almond cream, raspberry mousse, almond brittle	
<b>Seasonal Fruit Tart</b>	<b>\$ 10</b>
Fresh fruit and Bavarian cream covered with an apricot napage	
<b>Valrhona Chocolate Tart</b> (GF)	<b>\$ 10</b>
Rich chocolate ganache, coconut macaroon crust, lemon whipped cream	
<b>Valrhona Chocolate and Salted Caramel Tart</b>	<b>\$ 11</b>
Chocolate sucrée, chocolate custard, salted caramel, chocolate ganache, raspberry sauce	
<b>Colorado Palisade Peach Tart</b> (seasonal)	<b>\$ 10</b>
Goat cheese mousse, grilled peaches, rosemary	
<b>Key Lime Tart</b> Butter tart, brûléed meringue, fresh fruit	<b>\$ 10</b>

## CHEESECAKES

<b>Belgian Dark Chocolate Hazelnut Cheesecake</b>	<b>\$ 11</b>
Cinnamon graham cracker crust, espresso crème Anglaise, Diplomat cream, chopped hazelnut brittle	
<b>White Chocolate Cheesecake</b>	<b>\$ 10</b>
Macadamia nut crust, tropical fruit compote	
<b>Salted Caramel Cheesecake</b>	<b>\$ 10</b>
Oreo crust, Left Hand Nitro stout sabayon	
<b>Churro Cheesecake</b>	<b>\$ 10</b>
Snickerdoodle crust, cinnamon sugar swirl, whipped cream, caramel sauce	
<b>Black Forest Cheesecake</b>	<b>\$ 10</b>
Bing cherry compote, Kirsch scented whipped cream, chocolate shavings	
<b>Espresso White Chocolate Cheesecake</b>	<b>\$ 10</b>
Chocolate cookie crust, blackberry sauce	
<b>New York Style Cheesecake</b> Shortbread crust, strawberry sauce	<b>\$ 10</b>

## 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. Ask us for details.

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

## HOLIDAY DESSERTS

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

<b>Bûche de Noël (Traditional Holiday Yule Log)</b>	<b>\$ 12</b>
Chocolate almond sponge cake rolled with hazelnut buttercream, almond praline and shaved chocolate, decorated with meringue mushrooms to resemble a holiday yule log. Served with raspberry sauce.	
<b>Sugar Pumpkin White Chocolate Cheesecake</b>	<b>\$ 10</b>
Gingersnap crust, white chocolate mousse	
<b>Warm Spiced Apple Turnover</b>	<b>\$ 10</b>
Topped with walnut streusel, rum caramel sauce	
<b>Chocolate Raspberry Mousse Cake</b>	<b>\$ 11</b>
Rich chocolate cake layered with chocolate and raspberry mousses, topped with Valrhona ganache and white chocolate mousse, served with raspberry coulis	
<b>Holiday Carrot Cake</b>	<b>\$ 10</b>
Moist carrot cake with traditional holiday spices, golden raisins and walnuts, layered and topped with cream cheese frosting	
<b>Fallen Chocolate Soufflé Cake</b> (GF)	<b>\$ 11</b>
Flourless chocolate soufflé, dark chocolate Grand Marnier mousse, shaved chocolate, raspberry sauce	
<b>Eggnog Crème Brûlée</b> (GF)	<b>\$ 10</b>
Sugared cranberries	
<b>Maple Cheesecake</b>	<b>\$ 10</b>
Graham cracker -pecan crust, apple garnish	
<b>Cranberry Cheesecake</b>	<b>\$ 10</b>
New York style cheesecake, cranberry gelée, orange compote, sugared cranberries	
<b>Eggnog Cheesecake</b>	<b>\$ 10</b>
Gingerbread crust, fig compote	

## COFFEE STATIONS

<b>Gourmet Coffee Station</b> <i>(prepared for 60% of the total guest count)</i>	<b>\$ 7.50</b>
Silver Canyon regular and decaf coffee, whipped cream, vanilla, hazelnut and amaretto syrups, chocolate covered espresso beans and chocolate dipped spoons	
<b>Basic Coffee and Tea Station</b> <i>(prepared for 60% of the total guest count)</i>	<b>\$ 4.50</b>
Silver Canyon regular and decaf coffee, select hot teas, cream and sugar	

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

# Specialty Cakes and Cupcakes

## 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.***

<b>White Velvet</b>	\$ 6
Layered with fresh berries and vanilla pastry cream, frosted with vanilla buttercream	
<b>White Velvet</b>	\$ 6
Layered with raspberry preserves and chocolate mousse, frosted with white chocolate buttercream	
<b>Almond Joconde</b>	\$ 7
Layered with Bavarian cream and strawberries, frosted with vanilla buttercream	
<b>Almond Joconde</b>	\$ 7
Layered with raspberry mousse and fresh raspberries, frosted with white chocolate buttercream	
<b>Lemon</b>	\$ 6
Layered with lemon cream and fresh raspberries, frosted with vanilla buttercream	
<b>Lemon</b>	\$ 6
Layered with strawberries and lemon mousse, frosted with white chocolate buttercream	
<b>Pink Champagne</b>	\$ 6
Layered with vanilla pastry cream and fresh strawberries, frosted with vanilla buttercream	
<b>Marble</b>	\$ 6
White velvet and chocolate marble cake layered with chocolate mousse, frosted with vanilla buttercream	
<b>Carrot Pecan</b> <i>(also available without pecans)</i>	\$ 6
Layered and frosted with cream cheese frosting	

## CAKES (cont.)

<b>Black Forest</b>	\$ 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.	
<b>Red Velvet</b>	\$ 6
Layered and frosted with cream cheese buttercream	
<b>Chocolate</b>	\$ 6
Layered with Kahlua chocolate mousse, frosted with white chocolate buttercream	
<b>Chocolate</b>	\$ 6
Layered with salted caramel mousse, frosted with vanilla buttercream	
<b>Snickerdoodle</b>	\$ 6
White velvet cake with a cinnamon sugar swirl layered with cinnamon cream cheese frosting, frosted with vanilla buttercream	

## CUPCAKES

<b>One or Two Flavor Selections</b>	\$ 6
<b>Three Flavor Selections</b>	\$ 8
<b>White Velvet</b>	
Filled with vanilla pastry cream, frosted with raspberry buttercream, garnished with a fresh berry	
<b>Almond Joconde</b>	
Filled with dark chocolate mousse, frosted with white chocolate buttercream, garnished with white and dark chocolate drizzle	
<b>Lemon Poppy Seed</b>	
Filled with raspberry jam, frosted with vanilla butter cream, garnished with a fresh raspberry	
<b>Carrot Pecan</b> <i>(available without the pecans)</i>	
Topped with cream cheese frosting, garnished with maple pecans	
<b>Red Velvet</b>	
Cream cheese frosting, garnished with white chocolate shavings	
<b>Chocolate</b>	
Filled with salted caramel mousse, frosted with vanilla buttercream, topped with dark chocolate shavings	

## Additional Menus

## Bar & Beverages

### LATE-NIGHT SNACKS

*All prices are per person.*

<b>Chicken Tenders</b>	\$ 6
House breaded chicken tenders and creamy ranch dipping sauce	
<b>Left Hand Fries</b>	\$ 6.50
Truffle Parmesan Fries, Chives, Sauce Béarnaise, Ketchup	
<b>French Fries</b> with Ketchup	\$ 3.50
<b>Pulled Pork Sliders</b>	\$ 4.50
Smoked Barbecue pork, apple coleslaw, Hawaiian rolls	
<b>Mini Burger Sliders</b> Lettuce, tomato and ketchup	\$ 5.50
+ \$1/pp with cheddar cheese	
<b>Crab Rangoons</b> Sweet and sour dipping sauce	\$ 4
<b>Coconut Shrimp Tempura</b> Sweet Thai chili dipping sauce	\$ 4
<b>Popcorn</b>	\$ 3
<b>Margherita Pizza</b> Mozzarella, Parmesan, Tomato, Basil Tomato Sauce	\$ 5
<b>Cheese Pizza</b> Tomato Sauce, Mozzarella Cheese	\$ 5
<b>Pepperoni Pizza</b> Tomato Sauce, Mozzarella Cheese, Pepperoni	\$ 5.50
<b>Chocolate Chip Cookies and Shots of Milk</b>	\$ 4
<b>Brioche Doughnuts</b> *Flavors available upon request	\$ 3
<b>Churros</b> Caramel and chocolate Sauces	\$ 3

### PLATED CHILDREN'S ENTRÉES

*(For kids age 12 and under)*

<b>House Breaded Chicken Tenders</b>	\$ 14
Butter Parmesan Pasta, Chef's Vegetables, Creamy Ranch Dipping Sauce (Can sub pasta for French fries)	
<b>Grilled Chicken Tenders</b>	\$ 14
Butter Parmesan Pasta, Chef's Vegetables, Creamy Ranch Dipping Sauce (Can sub pasta for French fries)	
<b>Macaroni and Cheese</b> House Made Cheese Sauce, Chef's Vegetables	\$ 14
<b>Margherita Pizza</b> Mozzarella, Parmesan, Tomato, Basil Tomato Sauce	\$ 17
<b>Pepperoni Pizza</b> Tomato Sauce, Mozzarella Cheese, Pepperoni	\$ 19
<b>GBI Cheeseburger</b>	\$ 20
House Ground Tenderloin Burger with Cheddar Cheese, Lettuce, Tomato, Pickles, Brioche Bun, GBI Fries *Also available with no cheese	
<b>Veggie Burger</b>	\$ 20
Chipotle Black Bean "Burger", Cheddar Cheese, Lettuce, Tomato, Brioche Bun, GBI Fries *Also available with no cheese	

### Cocktails & Mixed Drinks

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

\*Our full wine list can be accessed in the Menu section of our website at [www.greenbriarinn.com](http://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](http://www.greenbriarinn.com).

<b>White and Red</b>	\$ 34 - 40+
<b>Champagne &amp; Sparkling Wine</b>	\$ 38+
<b>Martinelli's Sparkling Cider</b>	\$ 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)

<b>Plain Water</b> (Fresh lemon slices)	\$ .50 per person
<b>Flavored Water</b> (fruit, cucumber, herbs)	\$1.50 per person
~Water jar prices include refills	

**Lemonade and Iced Tea**

<b>Two Gallon (20-30 glasses)</b>	\$ 60 per jar
<b>Three Gallon (30-40 glasses)</b>	\$ 90 per jar

<b>Hot Tea</b>	\$ 4
<b>Silver Canyon Coffee</b>	\$ 4.50
<b>Espresso / Double Espresso</b>	\$ 4.50 / \$ 6.50
<b>Cappuccino</b>	\$ 6.50
<b>Latte / Mocha Latte</b>	\$ 6.50 / \$ 7
<b>Gourmet Coffee Station</b> (see page 18)	\$ 7.50 per person
<b>Basic Coffee &amp; Tea Station</b> (see page 18)	\$ 4.50 per person

# Banquet Wine List

The Greenbriar Inn has earned the Wine Spectator's "Best of Award of Excellence" for our extensive wine list of over 700 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**

<b>Veuve de Vernay Brut (France)</b>	<b>\$ 38</b>
<b>LaMarca Prosecco (Italy)</b>	<b>\$ 36</b>

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

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

## **CHARDONNAY**

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

## **PINOT NOIR**

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

## **CABERNET SAUVIGNON & RTW**

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

## **OTHER RED VARIETALS**

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

# Corporate Events, Business Meetings & Retreats

Page 22

The Greenbriar Inn welcomes the opportunity to host your business meetings or all day retreats. Located just 10 minutes north of Boulder and west of Longmont, our facility offers a relaxed, country atmosphere with comfortable and versatile event spaces that can accommodate up to 200 people. Contact us for details and let our event team coordinate your meeting or special event.

## ROOM CHARGES

Refer to page 4 of this package for our room fees.

## 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 15, 16 and the menu to the right.*

### 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 17 - 19*

## **BUTCHER BLOCK SANDWICH BOARD \$ 35**

*ADDITIONAL BRUNCH AND LUNCH MENUS ARE AVAILABLE— SEE PAGES 15 and 16.*

*\*The sandwich board menu is only available for business meetings/events. Please refer to our brunch, lunch and dinner menus for other daytime event menu options.*

*Choose one soup or one salad and three sandwich selections*

### Soups

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

### Salads

#### **Classic Caesar Salad**

Romaine, 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 17-19 for dessert options and the list at the left for snack selections)*



## 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:** We suggest 3-5+ selections for your cocktail hour 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 5.335% Sales Tax and 4% Kitchen Living Wage fee applies to all food and beverage sales.

**Contacts at The Greenbriar Inn**

- Crystal Steagall Event Sales Manager
- Matthew Cook Event Sales Assistant
- Wade Sawaya Restaurant Manager
- Philip A. Goddard, III Proprietor/General Manager
- Emma Goddard Accounting/Marketing/ Sales

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

