



# Phipps Catering

## Raymond Liegl /Greg Hencmann

Phipps Catering: 3400 Belcaro Dr. Denver, CO 80209

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At the Phipps Memorial Conference Center (Phipps Mansion) 04/25/05

Prices Effective Through 2005

## Wedding Buffet

**The all-inclusive price is \$39.75**

**We recommend that you select two entrees, two side dishes, up to three salads and up to three hors d'oeuvres.**

### Entrees

Chicken Piccata

Sautéed Chicken Breast with Roasted Pepper Sauce

Chef Carved Top Sirloin

Chef Carved Tenderloin of Beef\*

Herb Crusted Prime Rib with Creamed Horseradish Sauce

Beef Bourguignon with Garlic Potato Lattice

Cheese Tortellini Primavera

Thai Style Chicken Curry on Jasmine Rice

Wild Mushroom Strudel with Roasted Red Pepper Sauce

Beef Adobado with Chipolte Sauce over Masa Crust

Fettuccini with Pesto and Shrimp

Penne with Chicken in a Tomato Cream Sauce

Linguini with Fresh Salmon and Dill

Grilled Escolar with Citrus Nut Salsa

Pan seared Ahi with a Wasabi Sauce and Pickled Ginger

Fresh King Salmon prepared either...Grilled, Chilled, or Poached

Mayan Style Steamed Covina Bass or Escolar (in banana leaves crema, peppers and onions)

Roast Rack of Lamb with Dijon Mustard Sauce\*

\*these items have an additional \$6.25/person, due to market conditions.

## **Salad Options**

Minted Fresh Fruit Salad  
Fresh Spinach and Mushroom Salad  
Phipps Signature Caesar  
Tossed Field Greens  
Fresh Pears, Walnuts, with Bleu Cheese on Boston Bib Lettuce  
Mediterranean Bread Salad  
Black bean, Corn, and Red Pepper Relish  
Spicy Asian Coleslaw with Peanuts  
Citrus and Nut Wild Rice Salad  
Udon Noodles with Stir Fried Vegetables

## **Dressing Options**

Sun-Dried Tomato and oregano  
Wasabi/Catalina  
Fresh Herb  
Raspberry  
Honey Mustard  
Caribe Chile

## **Side Dishes**

Oven Roasted Yukon Gold Potatoes  
Orzo tossed in Fresh Pesto  
Au Gratin Potatoes  
Brown and Wild Rice Risotto  
Stuffed Zucchini Boats  
Ginger Stir Fried Vegetable  
Baked Tomatoes Provincial  
Green Beans with Artichoke Hearts  
Irish Whisky Glazed Carrots  
Brazed Baby Bok Choy

## **Hors d'oeuvres**

Miniature Chicken Empanadas	Teriyaki Chicken Kabobs
Bay shrimp Louise in Artichoke Bottoms	Stuffed Grape Leaves
Individual Wild Mushroom Strudels	Curry Crabmeat Canapés
Curried Shrimp in Puff Pastry Shell	Miniature Spanakopitas
Fresh Vegetable Tortilla Pinwheels	Pork Sate with Peanut Sauce
Baked Brie and Lingonberry En Croute	

Beef Crustini with Sun-dried Tomato Ragout

Individual Goat Cheese Pizzas on Pita Bread

Stuffed Mushroom Caps with either spicy Sausage or Vegetable

Jicama wrapped German Country Sausages

Smoked Chicken Quesadilla with Chipolte Tomato Salsa

### **Hors d'oeuvres Displays**

Oak smoked Irish Salmon Display

Fruit and Cheese display with selection of Imported and Domestic Cheeses

Fresh Vegetables with Special House dip display

The all-inclusive price for the Wedding Buffet is \$39.75 (except as noted \*).

\*Events at Phipps Tennis Pavilion require service wear to be rented at \$2.85 per person.

Included in this price is all linen, china, flatware, and glassware, bar set-ups, labor, service charges.

The current aggregate sales tax of 7.7% is not included.