



Special Event Menu



Photos provided by the Reporter-Herald and Fountains of Loveland

at the Fountains of Loveland

THE FOUNTAINS OF LOVELAND | 1480 CASCADE AVENUE | LOVELAND, CO 80538 | (970) 622-8000

BREAKFAST

Continental \$11

Juices: cranberry and orange
Milk
Coffee and hot tea selections
Fresh Sliced Fruit Tray
Assorted pastries

Deluxe Continental \$16

Juices: cranberry and orange
Milk
Coffee and hot tea selections
Fresh Sliced Fruit Tray
Assorted pastries
Bagels and cream cheese, yogurt and granola
Scrambled eggs, potatoes, bacon or sausage

Choose one of the following to 'add-on' to a continental breakfast \$3

Waffle Station
Omelette Station

BRUNCH

Sunrise \$18

Juices: Cranberry and Orange
Milk
Coffee and hot tea selections
Fresh Sliced Fruit Tray
Assorted pastries
Spring Salad with dressings
Fusilli Pasta Salad
Scrambled Eggs
Potatoes O'Brien
Sliced Honey Glazed Ham
Pork Sausage Links

Deluxe \$22

Juices: Cranberry and orange
Milk
Coffee and hot tea selections
Fresh Sliced Fruit Tray
Assorted pastries
Spring Salad with dressings
Fussilli Pasta Salad
Potatoes O'Brien
Applewood Smoked Bacon
Sliced Roasted Prime Rib served with Horseradish Sauce



Add an Omelet Station to any brunch for \$3.00 per person, plus \$75 for chef attendant.
~ minimum 50 people

LUNCH

La Fiesta \$18

Seasoned beef, shredded grilled chicken, Fire-Roasted peppers and onions, served with Tortillas, Cilantro Rice, Black Beans and all the Fajita fixings

BBQ Lunch Buffet \$18

BBQ chicken, BBQ beef, baked beans, coleslaw, potato salad and watermelon served with cornbread

Italian Buffet \$17

Chicken Parmesan, Spaghetti with zingara or marinara served with Caesar Salad

New York Deli Buffet \$15

Assorted deli meats and cheeses, chicken or tuna salad, potato salad, fruit tray, relishes and condiments, assorted sliced breads and fresh garden salad with assorted dressings

Gourmet Boxed Lunches \$13

Your choice of Turkey and Provolone, Ham and Swiss, or Roast Beef and Cheddar with potato chips, fruit salad, and cookies

DINNER

Select two items from the menu of your choice; add one starch and one vegetable from the accompaniments

Celebration \$29

- Prime Rib au Jus served with horseradish cream
- Sirloin steak with brandy green peppercorn cream sauce
- Chicken Piccata - seared chicken breast with a lemon caper sauce
- Grilled Salmon with a sauce of lemon, dill, and white wine
- Grilled Mahi Mahi with roasted pineapple chutney

Serendipity \$24

- Sliced roast beef in a mushroom and red wine demi glace
- Chicken Marsala
- Roast pork loin encrusted in a dijon mustard glace
- Honey bourbon glazed salmon
- Salmon with lemon butter sauce

Festival \$21

- Slow smoked beef brisket in our home-made BBQ sauce
- Pan seared chicken with fresh herbs
- St. Louis style pork spare ribs slow roasted in our home-made BBQ sauce
- Baked Cod filets seasoned Cajun style

ACCOMPANIMENTS

Starches

Garlic Mashed Potatoes
Roasted Red Potatoes
Wild Rice Blend

Vegetables

California Medley
Asparagus with Red Peppers
Honey Ginger Glazed Baby Carrots
Roasted Balsamic Vegetables

DESSERTS

Choose a dessert in-addition to your meal \$6

Key Lime Pie
New York Style Cheesecake
Triple Chocolate Torte
Chocolate Dipped Strawberries
Strawberry Shortcake

BEVERAGES

Coffee, Iced Tea, Lemonade and Water Station \$2
(included with lunch and dinner menus)

CONFERENCE BREAKS

Morning Break \$8

Seasonal Whole Fruit
Assorted Pasteries
Coffee and Hot Tea Selections

PM BREAK \$8

Salty and Sweet Snack Mix
Fresh Vegetable Tray with Ranch Dip
Assorted Sodas

LATE DAY BREAK \$10

Potato or Tortilla Chips with Dip
Snack Mix
Cookies
Assorted Sodas

- Our chef will be happy to tailor the menu to meet your needs -

There is a \$5.00 per person surcharge added for all plated meals and a Current Sales Tax and 18% service charge is additional to listed prices. Prices are subject to change with gaurenteed pricing 120 days prior to the function date.

Cocktail Receptions

The Fountains Deluxe Cocktail Reception \$23

Substitutions may be made with chef consultation

Appetizer Station

Vegetable Crudites with Roasted Red Bell Pepper Aioli
Baked Brie and Croute with Raspberry and Almond served with French Bread
Spinach Artichoke dip with Asiago Cheese and served with French Bread

Hors D'Oeuvres Station

Smoked Salmon Canape with Red Onion and Capers
Chicken Satay with Peanut Sauce
Beef Satay with Sesame Ponzu Sauce

Additional items included

Select one:

Pasta Station with Bolognese and Clam Sauce
Lasagna with Italian Sausage and Three Cheeses

Select one:

Carving Station
Prime Rib with Horseradish Sauce and Au Jus
Coriander Crusted Pork Loin with Mole Sauce

The Fountains Signature Cocktail Reception \$20

Substitutions may be made with chef consultation

Appetizer Station

Vegetable Crudites with Roasted Red Bell Pepper Aioli
Fresh Seasonal Fruit Tray
Spinach Artichoke dip with Asiago Cheese and served with French Bread

Hors D'Oeuvres Stations

Tomato Basil Crostinni and Fresh Mozzarella
Vegetable Spring Rolls with Honey Ginger Dipping Sauce
Spanakopita with Spinach and Feta Cheese in Phyllo Pastry

Additional items included

Select One:

Tri-colored Cheese Tortellini with roasted tomato sauce
Penne Pasta with Pesto Cream Sauce and served with Parmesan Cheese

Select One:

Smoked Beef Brisket with Bourbon BBQ Sauce
Chicken Picatta with Artichoke hearts, capers and lemon wine sauce

Hors D'Oeuvres

Each item serves approximately 50 guests

Party Platters

Brie En Croute –

French Brie Cheese wrapped in Puff Pastry with Raspberries and Toasted Almonds - \$100

Crudités –

Seasonal Fresh Vegetables with Roasted Red Pepper Dip - \$100

Imported and Domestic Cheese Tray served with crackers - \$150

Smoked Salmon –

Honey Smoked Lemon Pepper served with Capers and Red Onion - \$150

Sushi Display –

Tuna Sashimi, Assorted Sushi Rolls, Smoked Eel, Fresh Spring Roll, Pickled Ginger Wasabi and Ponzu - \$350

Poached Salmon –

Whole Poached Atlantic Salmon with classic accompaniments - \$175

Artichoke Spinach Dip –

Served with Pita Crisp - \$100

Antipasto Platter –

Prosciutto, Grilled Vegetables, Cheese and Olives - \$175

Hummus with Imported Olives –

Served with Pita Chips - \$75

Shrimp cocktail –

Jumbo Shrimp served on ice with cocktail sauce and lemons - \$275 (75 pcs.)

Fresh Fruit Tray –

Seasonal Fresh Cut Fruit - \$150

Chef Carved Stations are priced per person and each Station is served with classic accompaniments.

Additional \$75 added for Chef attended carving stations

Buffalo Ribeye with Wild Cherry Demi Glace - \$12

Colorado Beef Tenderloin with Port Demi Glace - \$10

Prime Rib Rosemary Garlic Roasted with Au Jus and Horseradish Sauce - \$8

Roasted Corriander Crusted Pork Loin with Honey Dijon Mustard Sauce - \$7

Honey Clove Spiced Ham with Pineapple Ginger Glaze - \$6

Sage Roasted Turkey with Herb Turkey Gravy - \$6

Hors D'Oeuvres

All pricing is per 50 pieces

Hot Hors D'Oeuvres

Vegetable Spring Rolls with Honey Ginger Dipping Sauce - \$65

Coconut Breaded Shrimp with Mango Chutney - \$150

Chicken Satay with Thai Peanut Sauce - \$65

Spanakopita with Spinach and Feta Cheese in Phyllo Pastry - \$65

Beef En Croute - \$125

Italian Sausage Stuffed Mushrooms - \$100

Seared Maryland Crab Cakes with Remoulade Sauce - \$135

Beef Satay with Sesame Ponzu Sauce - \$75

Mini Lamb Lollipops with Curry Sauce - \$150

Bacon Wrapped Scallops - \$125

Cold Hors D'Oeuvres

Tomato Basil Mozzarella Crostini - \$75

Spicy Shrimp with Curry Sauce - \$150

Fruit Skewer - \$90

Canape of Smoked Salmon with Bagels and Cream Cheese - \$100

Shooters of Shrimp and Avocado Ceviche - \$ 175

California Sushi Rolls - \$100

Crostini of Pear, Blue Cheese and Walnut - \$100

Tenderloin of Beef on Brioche with Horseradish Sauce - \$125

Tuna Tartar with Toasted Sesame and Ponzu Sauce - \$175

Smoked Chicken Salad Canape with Endive - \$125



- Our chef will be happy to tailor the menu to meet your needs -

\$2.00 per person surcharge added for Butler Passed Hors D'Oeuvres.

Current Sales Tax and 18% service charge is additional to listed prices.

Prices are subject to change with gaurenteed pricing 120 days prior to the function date.