

Catering

Welcome and thank you for considering Caroline's Cuisine for your catering needs. Whether you are planning a sumptuous luncheon, an elegant dinner party, or the wedding of your dreams, you'll find the perfect setting right here at Caroline's Cuisine.



We pride ourselves on quality and insist on only the finest ingredients available. Our chef has created some mouthwatering suggestions for you to choose from -- however, we are always delighted to customize any menu to your specifications.

- Private room available for 8
- Private banquet room available for up to 60
- For more information or to make reservations, contact us at 970-627-9404 e-mail us at jcscr@comcast.net

Function Services and Procedures

DESIGNING YOUR EVENT

At Caroline's Cuisine, events are more than just planned, they're designed. Every detail is the result of a decision made by you, which assures that your event is precisely what you had expected from us. Our staff will execute each event with exacting skill, pride and professionalism. We will gently guide you through all the important stages of designing your event, establishing a comfortable rapport. When the last detail is arranged, ultimately eliminating your anxiety, you feel as though you are a guest at your own event.



ORIENTATION

We will be pleased to familiarize you with our dining rooms, which can accommodate parties of 15 to 175. Banquets held in our private dining room require a minimum of 15 guests. If you'd like to make an appointment to discuss your event, office hours are 9:00 am until 4:00 pm.

MENUS

The menu selections included in this presentation represent a variety of inventive combinations that can be prepared by our Chefs. We can also make seasonal

recommendations to assist you with designing a special menu unique to your event. Alternative menus can be conveniently arranged for individuals with specific dietary restrictions. Only choice meats and fresh fish and vegetables are used at Caroline's Cuisine. Through numerous resources, our chef is able to obtain almost any preferred food item or ingredient to accommodate individual menu designs. Please keep in mind that menus are seasonal and are subject to change.

Our wine cellar contains over 150 bottles of outstanding selections. We will be pleased to assist with choosing appropriate wines and other beverages to compliment your menu and program. A wine list has been included in this presentation to acquaint you with a sampling of our selections. Wines are priced individually by the bottle and cocktails by the individual drink. A standard bartender fee is applicable for the duration of the banquet.



CREATING AN ENVIRONMENT

Table Linens: White tablecloths with coordinating napkins are provided by our restaurant. If you wish to arrange for specialty linens to enhance a preferred color scheme or program theme, additional options are available at varying prices.

Music and Dance Floor: Creating harmony at your event guarantees a memorable mood. We will be pleased to recommend and contract a variety of musicians. Fees vary according to the individual musicians and duration of hire. A permanent dance floor is provided in our atrium.

Flowers: Floral arrangements may be ordered through us from local florists.

Printed Menus: Printed menus can be designed to compliment the décor of any event. Fees vary according to desired effect.

DELIVERIES

We are prepared to receive and store any packages containing materials to be used at your function. To help assure the arrival of your package, please alert us of the anticipated arrival date and include the name of your event coordinator and or company, on the exterior of each package. Our mailing address is: Caroline's Cuisine 9921 U.S. Hwy. 34, #27, Grand Lake, Colorado 80447.

ALCOHOLIC BEVERAGES

The Colorado State Liquor Commission regulates the sale and service of alcoholic beverages. Caroline's Cuisine is responsible for administration of those regulations. Therefore, it is policy that no alcoholic beverages may be brought onto restaurant property, or removed after a banquet or function.

OVERNIGHT ACCOMMODATION

For special events planned for evening hours, we recommend inviting your guests to retire in the comforts of a private condominium here at Soda Springs Ranch. We can assist you with overnight reservations for out of town guests or other visiting personalities participating in your event. Our reservations office can be reached at (800) 627-9636 or (970) 627-8125.

WEDDING PLANNING

We would be honored to assist you in planning the wedding of your dreams. Our experts can help with many of the details involved in creating that perfect day. Wedding cakes may be ordered through us from the local bakery. There is a mandatory 50-cent-per-person cake-cutting service charge in addition to the costs of the cake. Caroline's Cuisine is not responsible for the return of pillars, platforms or other cake assembly.

In addition to your wedding day, please keep in mind that Caroline's Cuisine is the ideal place to have you hold your pre-wedding celebrations.

OUTDOOR FUNCTIONS

Caroline's Cuisine reserves the right to make the final decision regarding outside functions. There are very limited backup locations, and the decision to move a function indoors, if possible, will be made no less than 4 hours prior to the event, based upon prevailing weather conditions and the local forecast.



LEFTOVER FOOD

Grand County and the State of Colorado health regulations prevent us from providing extra food for guests to take home. Therefore, it is policy that no food may be removed after a banquet or function.

DAMAGE

The customer agrees to be responsible for any damage to the function areas or any other of the facilities used by the customer, guests or independent contractors.

MENU PRICES AND AVAILABILITY

All prices on our catering menus are subject to change without notice due to market conditions. Once the menu is selected, a price can be confirmed 60 days prior to your event. All prices shown on catering menus are per person and before tax and gratuity unless otherwise noted. Gratuity is not taxed.

- Breakfast Menus are available 7:00 a.m. - 11:00 a.m.
- Lunch Menus are available 11:00 a.m. - 3:00 p.m.
- Dinner Menus are available 3:00 a.m. - 9:00 p.m.
- Buffet Menus require a minimum of 20 guests

PAYMENT, SALES TAX, SERVICE AND CANCELLATION

To secure your reservation with us, we respectfully require an initial deposit of 1/3 of the final bill followed by the estimated balance made payable one week prior to the event. The final guaranteed guest count must be communicated to us by noon, two days before your event. Guarantees for all weekend banquets are needed by the prior Thursday at noon. In addition all food and beverage is subject to a 3.9% Colorado meals tax and gratuity of 20%.

Cancellations made 4 to 6 working days prior to the event will be charged 50% of the expected number of attendance. Cancellations made 72 hours or less prior to the event will be charged for the guaranteed number of attendance. All cancellation fees for contracted services and rental items will be charged in full.

GUARANTEES

Please contact us 72 hours prior to your function with the guaranteed number of guests you expect to attend. If no guarantee is submitted, we will consider the number expected as your guarantee. If attendance exceeds the guarantee, you will be billed for the actual number of guests in attendance. If the actual attendance is less than the guarantee, you will be billed for the guaranteed attendance.

SERVICE STAFF

Caroline's Cuisine will provide service staff at all events. Bartenders and servers are billed at \$15.00 per hour (4-hour minimum) per bartender or server. Chefs are billed at \$25.00 per hour per chef for all events when carving, grilling or sauté station is in use (3-hour minimum).

Thank you for choosing Caroline's Cuisine for your catering needs.

(All prices per person. Prices subject to change without notice)

Breakfast and Coffee Breaks (minimum 15 guests on all breakfast menus)	
Continental Breakfast An array of seasonal melons and fresh berries, assorted breakfast pastries, butter and cream cheese, chilled orange juice and choice of second juice (cranberry, grapefruit or tomato), gourmet blend coffee, decaffeinated and imported hot teas	\$12.95
Buffet Breakfast Continental Breakfast as described above plus individual fruit yogurts displayed and served with granola, Potatoes O' Brian, scrambled eggs or Egg Beaters, Applewood - smoked bacon	\$15.95
Additional Breakfast Selections	
House Smoked Salmon House smoked salmon with traditional condiments	\$9.95
Traditional Eggs Benedict Traditional Eggs Benedict	\$7.95
French Toast French toast sprinkled with powdered sugar and hot maple syrup	\$6.50
Hot Biscuits and Thick Sausage Gravy Hot biscuits and thick sausage gravy	\$6.50
Cheese Blintzes with Seasonal Berry Sauce and Powdered Sugar Cheese blintzes with seasonal berry sauce and powdered sugar	\$6.50
Coffee Break Gourmet blend coffee, decaffeinated and imported hot teas, assorted soft drinks and iced tea	\$2.00

Plated Lunch

All lunch entrées are served with bread, butter, and our herbed cream cheese spread
(Maximum 20 guests)

Blackened Chicken over Caesar Salad	\$9.95
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Fettucini Alfredo	\$11.50
Served with seasonal vegetables and fresh parmesan cheese	
Open-faced Chicken Parmesan Sandwich	\$9.95
Served over grilled rosemary focaccio bread	
Grilled Seabass	\$16.00
Served grilled over rice with a lime and herb beurre blanc	
Stir-fried Beef Tenderloin	\$14.00
Served over rice	
Prime Rib Sandwich	\$12.00
Thin slices of prime rib sautéed with mushrooms and onions, melted swiss cheese and french fries	
Shrimp Salad	\$11.00
Shrimp on a bed of mixed greens with a remoulade sauce	

Buffet Lunch
(Minimum 20 guests)

New York Deli

Old fashioned potato salad or pasta salad, tomato, feta cheese salad with a basil vinaigrette, mixed green salad with a choice of two dressings

Chilled platter of thin-sliced meats and cheeses: turkey, ham and roast beef, jalapeño pepper jack, cheddar and swiss cheeses, basket of fresh breads and rolls, pickles, leaf lettuce, tomatoes, red onions

Gourmet cookies and brownies

Gourmet blend coffee, decaffeinated and herbal teas

\$21.00

Western Barbecue Lunch

Old fashioned potato salad or pasta salad, tomato, feta cheese salad with a basil vinaigrette, mixed green salad with a choice of two dressings

Cilantro-lime-marinated grilled chicken breast, beef and bell pepper kabobs, vegetable du jour and assorted fresh bread

Gourmet cookies and brownies

Gourmet blend coffee, decaffeinated and herbal teas

\$22.00

Plated Dinner (Maximum 20 guests)	
Appetizers	
Escargot	\$8.50
Sautéed with mushrooms and herbs served in a garlic butter sauce	
Smoked Salmon	\$9.00
Served with capers, diced red onions and an herbed cream cheese with cracker crackers	
Baked Artichoke Dip	\$7.95
Served with pita bread chips	
Salads	
Mixed Greens	
With your choice of blue cheese or vinaigrette dressing and chef's vegetable garnish	
Caesar Salad	
Romaine lettuce with traditional caesar dressing garnished with parmesan cheese and croutons	
Spinach Salad	
With a warm bacon vinaigrette garnished with chopped egg, bacon and sliced mushrooms (subject to availability)	
Soup Du jour (soups are served with plated meals only)	
Hot Soups	
potato leek and bacon corn chowder chicken vegetable with fresh spatzel cream of broccoli and cheddar	
Chilled Soups	
vichioise melon soup gazpachio	

Plated Entrées

All plated entrees are served with Chef's selection of fresh seasonal vegetables and appropriate starch as indicated. Entrées also include bread, butter and our herbed cream cheese spread and your choice of soup or salad.

We suggest choosing three entrées for your plated banquet, in order to accommodate your guests.

Grilled 16oz. Ribeye Steak	\$28.00
Served with mashed red potatoes and seasonal vegetables	
Spiced Rum Duck	\$25.00
Leg of duck served confit style and a seared breast served medium rare over rice with an apple cider and bourbon glaze	
Grilled Seabass	\$26.00
Served over homemade sour cream cornbread and a red bell pepper coulis	
Chicken Breast Puttanesca	\$24.00
Sautéed chicken breast with olives, tomatoes, garlic and herbs in a garlic butter sauce	
Rock Shrimp over Linguini	\$25.00
Sautéed and served with a corn cream sauce over linguini and garnished with basil oil	

Buffet Dinner	
Appetizers	
Vegetable Crudité Assorted vegetables served with french onion or blue cheese dip. Serves approx 30 people	\$45.00
Imported and Domestic Cheese Platter Assorted cheese served with crackers. Serves approx. 30 people	\$50.00
Chilled Shrimp Cocktail 3 pounds of peel-and-eat shrimp served with cocktail sauce and lemon. Serves approx. 18 people	\$65.00
Fresh Fruit Display Assorted seasonal melons, pineapple and fresh berries. Serves approx. 30 people	\$35.00
Smoked Salmon Display House smoked salmon served with traditional garnishes of diced red onions and capers - assorted crackers serves approximately 30 people	\$60.00
Ceviche Scallops, seabass, bell peppers, cilantro, tomato marinated in lime juice with crackers serves approx. 20 people	\$55.00
Salads	
Mixed Greens With your choice of blue cheese or homemade ranch dressing and chef's vegetable garnish	
Caesar Salad Romaine lettuce with traditional caesar dressing garnished with parmesan cheese and croutons	
Spinach Salad With a warm bacon vinaigrette garnished with chopped egg, bacon and sliced mushrooms (subject to availability)	

Hors d'oeuvres

Each selection below includes 50 pieces
For planning purposes, estimate at least 6 pieces per person

Country Pâté with Grain Mustard and Cornichons	\$125.00
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Mushrooms Caps filled with Crab Stuffing	\$125.00
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Smoked Salmon Canape with a Chive Cream Sauce	\$125.00
Smoked Salmon Canape with a Chive Cream Sauce	
Sea Scallops wrapped in Applewood Bacon	\$125.00
Sea Scallops wrapped in Applewood Bacon	
Prosciutto-wrapped Melon	\$125.00
Prosciutto-wrapped Melon	
Quiche of Smoked Bacon and Sweet Onion	\$50.00
Quiche of Smoked Bacon and Sweet Onion	
Vegetable Spring Rolls with a Sweet and Tangy Dipping Sauce	\$50.00
Vegetable Spring Rolls with a Sweet and Tangy Dipping Sauce	
Mountain Hot Wings	\$50.00
Mountain Hot Wings	
Jalapeño Poppers	\$50.00
Jalapeño Poppers	
Spanakopita	\$50.00
Spanakopita	

Buffet Entrées

All buffet entrées are served with Chef's selection of fresh seasonal vegetables and your choice of au gratin potatoes, rice pilaf or mashed red potatoes.

Entrées also include bread, butter and our herbed cream cheese spread and your choice of salad. We suggest choosing two entrées for your buffet, in order to accommodate your guests.

Price will be based on the higher of the two entrées chosen.
(Minimum 20 guests)

Carved Prime Rib of Beef	\$28.00
With creamed horseradish and au jus	
Grilled seabass fillets	\$26.00
With lime herb butter	
Southwestern stuffed Chicken Breast	\$24.00
With pinenuts, herbs and bread crumbs served with a red bell pepper coulis sauce	
Shrimp Scampi	\$24.00
Shrimp sautéed with garlic, shallots and herbs served over linguini with a garlic butter sauce	
Roast Tenderloin of Beef	\$32.00
Prepared medium rare with a red wine and mushroom demi glace	
Roast Buffalo Striploin	\$38.00
With a ruby port glaze or a brandied peppercorn sauce	

Desserts (Add ice cream to any dessert \$1.00) All desserts are served plated	
Carrot Cake With a cream cheese frosting	\$6.00
Cheese Cake Chocolate marble or vanilla with fresh strawberries	\$6.00
Apple Tarte with Cinnamon Ice Cream Apple Tarte with Cinnamon Ice Cream	\$6.00
Chocolate Truffle Cake Chocolate Truffle Cake	\$6.00
Coconut Meringue Cake Coconut Meringue Cake	\$6.00
White and Dark Chocolate Mousse Parfait White and Dark Chocolate Mousse Parfait	\$6.00