

ELKHORN

Catering & Conference Center

Seated Dinners

Seated Dinners listed are assembled as a guide for easy selection and convenience. If you have a favorite dish we will make every effort to provide it for you. Seated Dinners are for a three-hour duration. If additional time is required for ceremonies, etc. the overtime charge is \$ 150.00 per hour.

If light hors d'ouervres are desired, please consult with our catering office for suggestions.

At the Elkhorn, our entree price does include service/gratuuity charges for all on-premise events. Your dinner selection also includes warm rolls and butter, our freshly brewed specialty coffee and tea, as well as your choice of one appetizer or salad, and a vegetable and starch item.

Choose One Entrée:

The Menu is the same for all guests.

Group I - \$12.95

Filet of Chicken Mesquite
Lemon Pepper Chicken
BBO Beef Brisket
Baked Cod Filet
Teriyaki Chicken

Group III - \$16.95

Chicken Kiev
Rocky Mountain Trout
New York Sirloin
Chicken Stuffed with Broccoli

Group V - \$20.95

Glazed Salmon with Coconut Shrimp
Prime Rib of Beef Au Jus
Chicken Cordon Bleu
London Broil
Roast Cornish Game Hen stuffed with Rice

Group II - \$14.95

Pan Fried Schnitzel
Beef Tips with Wine Sauce
Veal Parmesan
Pepper Steak
Roast Pork Loin with Chutney Glaze

Group IV - \$18.95

Beef Rib-eye with Coconut Shrimp
Broiled Halibut

Group VI - \$22.95

Grilled Atlantic Salmon with Dill Sauce
Filet Mignon with Béarnaise Sauce
Sliced Beef Tenderloin with Burgundy Sauce

*Dinner prices include the room for 3 hours, service/gratuuity and linens.
Price also includes set-up and clean-up for on-premise events.*

Phone (719) 576-6646 Fax (719) 524-1336

Prices are subject to change each January 1st.