

# chefs

AT YOUR BRECK AND CALL

Breckenridge, CO  
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## A Sampling of Our Chef 's Menus

### A Note From Chef

When planning your menu it is good to have an appetizer course to start. You can then roll right into a salad or soup course to get table service started. Entrees can either be plated individually or served family style; both are the same amount of effort from the kitchen, just based on the personal preference of your group. Ending the meal with dessert is always recommended. Each menu item can be altered to accommodate dietary restrictions or food allergies.

### ○ Appetizers

- Truffle and Chive Deviled Eggs
- **Butter Board (dairy or plant based butter):** top your creamy buttered board with: roasted garlic caprese; olive tepeñade; tuscan herb with blistered tomatoes; pistachio, red onion, rosemary and pink peppercorns; lemon, fig, prosciutto on honey butter, try hot honey.
- **Bruschetta (choose two):** classic; roasted red pepper peppadew with whipped feta; blistered tomatoes with roasted garlic spread; goat cheese, roasted beets & candied fennel; roasted artichoke hearts with candied lemon zest and feta
- **Beef Tartare:** onion, caper, garlic, egg, crostini.
- **Whipped Feta With Olives:** whipped herbed feta with olives and flatbread.
- **Vegetarian Charcuterie Board:** seasonal vegetables, jams, dipping sauces, artisan cheese, crackers, flatbread.
- Cajun Spinach Artichoke Dip With Flatbread Points
- Bacon wrapped stuffed jalapenos with a sweet chili dipping sauce
- Caprese skewers
- Pan seared asian-style dumpling.
- Hearts of palm cake with pomegranate cajun remoulade.
- Grilled london broil with chimichurri (orders per pound).
- Sweet chili shrimp, cilantro, ginger
- Fried artichoke hearts, whipped goat cheese, lemon drizzle

### ○ Soups

- **Classic Colorado Green Chili Stew:** roasted chili peppers, smoked pork loin, with pico de gallo
- **Bacon Corn Chowder:** sweet colorado corn with new potatoes and crispy bacon.
- **Tomato Basil:** filled with bright basil, roasted roma tomatoes, roasted garlic with cheesy toast points.
- **Curry Lentil With Chicken:** may request vegetarian.
- **Red Bell Pepper Bisque:** parmesan twill
- **Gazpacho:** classic tomato, farmstand cucumber dill, or watermelon; topped with feta cheese and served with garlic toast points.
- **Elk And Bison Beef Chili:** with cheddar cornbread.
- **Rustic Minestrone:** medley of vegetables, cannellini, kidney beans and ditalini pasta.

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## ○ Salads

- **Pear & Goat Cheese Salad:** mixed baby greens, pear wedges, goat cheese crumbles, pancetta and walnuts tossed in a white balsamic vinaigrette dressing.
- **Roasted Beet:** lemongrass vinaigrette, arugula, candied walnuts, herbed goat cheese.
- **Kale:** kale, watermelon radish, shredded carrots, pumpkin seeds, avocado, roasted garbanzo beans, dried cranberries, roasted beet strips tossed in a carrot - ginger vinaigrette.

## ○ Entrées

- **Wild Salmon:** citrus soy glaze, heirloom tomato, cucumber and sesame salsa, with white cheddar grits.
- **Cajun Trout:** dirty rice, sriracha hollandaise, broccolini.
- **Grilled Lamb Chop:** warm potato salad, mint pesto.
- **Cauliflower Parmesan:** marinated cauliflower roasted and tossed in marinara and topped with aged parmesan.
- **Vegetable Paella:** seasonal veggies and rice.
- **Chardonnay Chicken:** sauteed chicken breast cutlets, red grapes, artichoke hearts, chardonnay butter sauce. served with rice pilaf and seasonal vegetables
- **Steak Au Poivre:** filet mignon, cognac peppercorn sauce, served with oven roasted smashed potato, brussels sprouts.
- **Braised Beef Short Ribs:** with rosemary red wine demi-glaze, whipped parmesan potatoes, roasted brussels sprouts with smoked bacon and caramelized onions.
- **Grilled Bone In Pork Chop:** with honey brandy apples with charred onion sweet potato puree and roasted broccoli.
- **Southwestern Rubbed Flank Steak:** green chili mac and cheese, bacon cornbread
- **Steelhead Trout:** wild rice pilaf, swiss chard, lemon basil cream sauce

- **Colorado Caesar Salad:** romaine lettuce, garlic croutons, caesar dressing, grape tomato, shaved brussels sprouts.
- **Breck Mountain Salad:** with honey crisp apples, toasted candied pecans, dried cranberries, merlot cheese, tossed in a champagne vinaigrette.
- **Root Vegetable Salad:** beets, carrots, onion and mescaline with a honey mustard vinaigrette or apple cider vinaigrette.

## ○ Desserts

- **Chocolate Fondue:** Apples, Bananas, Strawberries, Cream puffs, Pound Cake, Warm Milk and Dark Chocolates (fun for kids, large parties)
- **Peach Cobbler:** Fresh Peaches and Crumble
- Strawberry Shortcake
- Apple crisp with salted caramel ice cream.
- Lava cake or flourless chocolate torte.
- Sopapillas and vanilla ice cream
- Banana Fosters
- Birthday Cakes On Request