
COLUMBINE COUNTRY CLUB

Lunch Menu



ANGELA SUPPA

303-407-6284

ASUPPA@COLUMBINECC.COM

17 Fairway Lane | Littleton CO | 80123

GROUP DINING

LUNCH MENU

TWO-COURSE PLATED MENU (S1) | \$ PER PERSON

Includes Iced Tea, Lemonade and Coffee Service

SOUP COURSE

SELECT ONE

NEW ENGLAND CLAM CHOWDER **GF**

CHICKEN TORTILLA **GF**

TOMATO BISQUE **GF**

CHILLED CUCUMBER MELON **GF**

WATERMELON GAZPACHO **GF**

CHILLED SPRING PEA SOUP **GF**

ADD DESSERT \$ PER PERSON

SELECT ONE

ICE CREAM IN WAFFLE CONE BASKET

Vanilla Ice Cream

CHOCOLATE-HAZELNUT BROWNIE SUNDAE

Vanilla Ice Cream | Grand Marnier Reduction | Whipped Cream

NEW YORK-STYLE CHEESECAKE **GF**

Blueberry Compote

FLOURLESS CHOCOLATE CAKE **GF**

Raspberry Compote

WARM SEASONAL FRUIT CRUMBLE

Homemade Whipped Cream

SANDWICH COURSE

SELECT THREE

FISH TACOS

Flour Tortillas | Blackened White Fish | Avocado | Slaw |
Pineapple-Chipotle Aioli

TURKEY BACON MELT

Fontina Cheese | Sour Cherry-Bacon Jam | Sourdough

CHICKEN CAESAR WRAP

Heirloom Tomato | Parmesan Cheese | Romaine

STEAK CAPRESE

Roasted Tri Tip Steak | Tomato | Fresh Mozzarella | Ciabatta

GRILLED VEGETABLE PANINI

Roasted Vegetables | Basil Pesto | Goat Cheese | Focaccia

MEXICAN TORTA

Roasted Turkey | Guacamole | Chipotle Aioli | Lettuce | Tomato

ITALIAN GRINDER

Grinder Salami | Sopressata | Ham | Lettuce | Giardinara |
Preserved Lemon Aioli | Focaccia

CHICKEN | TUNA | EGG SALAD

Swiss | Lettuce | Tomato | Croissant

COLUMBINE BURGER

Bacon | Cheddar | Caramelized Onion | Lettuce | Tomato | Brioche

CADDIE MASTER

Turkey | Ham | Bacon | Swiss | Cheddar | Avocado | Sriracha Aioli |
Sourdough

SIDES

SELECT ONE

FRESH FRUIT **GF** | FRENCH FRIES **GF** |

POTATO CHIPS **GF** | COLESLAW **GF**

GF - GLUTEN-FREE

For Parties of 20 People or Less, Your Guests May Select their Choices from the Custom-Built Menu on the Day of the Event.
All Pricing Subject to a 22% Service Charge and 7.25% Sales Tax

GROUP DINING

LUNCH MENU

TWO-COURSE PLATED MENU (S2) | \$ PER PERSON

Includes Iced Tea, Lemonade and Coffee Service

SOUP COURSE

SELECT ONE

NEW ENGLAND CLAM CHOWDER **GF**

CHICKEN TORTILLA **GF**

TOMATO BISQUE **GF**

CHILLED CUCUMBER MELON **GF**

WATERMELON GAZPACHO **GF**

CHILLED SPRING PEA SOUP **GF**

ADD DESSERT \$ PER PERSON

SELECT ONE

ICE CREAM IN WAFFLE CONE BASKET

Vanilla Ice Cream

CHOCOLATE-HAZELNUT BROWNIE SUNDAE

Vanilla Ice Cream | Grand Marnier Reduction | Whipped Cream

NEW YORK-STYLE CHEESECAKE **GF**

Blueberry Compote

FLOURLESS CHOCOLATE CAKE **GF**

Raspberry Compote

WARM SEASONAL FRUIT CRUMBLE

Homemade Whipped Cream

ENTRÉE SALAD

SELECT THREE

ALMOND CHICKEN SALAD **GF**

Almond Crusted Chicken | Mixed Spring Greens |
Poached Pear | Goat Cheese | Macerated Blueberries |
Walnuts | Verjus-Vanilla Vinaigrette

WATERMELON & STEAK SALAD **GF**

Watermelon | Arugula | Feta | Mint |
Coriander-Orange Vinaigrette

CARNE ASADA TACO SALAD **GF**

Marinated Steak | Romaine Lettuce | Black Bean-Corn |
Avocado | Pico de Gallo | Crispy Tortilla |
Jalapeño Ranch Dressing

CHICKEN COBB SALAD **GF**

Romaine Lettuce | Bleu Cheese Crumbles | Bacon | Egg |
Tomato | Avocado | Cucumber | Grilled Chicken Breast |
Ranch Dressing

BABY BEET & SALMON SALAD **GF**

Seared Salmon | Arugula | Fennel | Warm Goat Cheese |
Sunflower Seed Granola | Coriander-Orange Vinaigrette

CAPRESE SALAD **GF**

Heirloom Tomatoes | Homemade Burrata | Arugula |
Basil Pesto | Aged Balsamic Glaze

GF - GLUTEN-FREE

For Parties of 20 People or Less, Your Guests May Select their Choices from the Custom-Built Menu on the Day of the Event.
All Pricing Subject to a 22% Service Charge and 7.25% Sales Tax

GROUP DINING

LUNCH MENU

TWO-COURSE PLATED MENU (S3) | \$ PER PERSON

Includes Iced Tea, Lemonade and Coffee Service

STARTER COURSE

SELECT ONE

NEW ENGLAND CLAM CHOWDER GF

CHICKEN TORTILLA GF

TOMATO BISQUE GF

CHILLED CUCUMBER MELON GF

WATERMELON GAZPACHO GF

CHILLED SPRING PEA SOUP GF

COLUMBINE SALAD GF

Baby Spring Mix | Goat Cheese | Blackberries | Candies Walnuts |
Lavender-Herb Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine | Grana Padano | Herbed Croutons

WEDGE SALAD GF

Applewood Smoked Bacon | Red Onion | Heirloom Tomatoes |
Blue Cheese Crumbles | Ranch Dressing

ADD DESSERT \$ PER PERSON

SELECT ONE

ICE CREAM IN WAFFLE CONE BASKET

Vanilla Ice Cream

CHOCOLATE-HAZELNUT BROWNIE SUNDAE

Vanilla Ice Cream | Grand Marnier Reduction | Whipped Cream

NEW YORK-STYLE CHEESECAKE GF

Blueberry Compote

FLOURLESS CHOCOLATE CAKE GF

Raspberry Compote

WARM SEASONAL FRUIT CRUMBLE

Homemade Whipped Cream

ENTRÉE COURSE

SELECT THREE

ITALIAN CHICKEN BREAST GF

Artichoke Tapenade

BOURBON STREET CHICKEN GF

Caramelized Onion Jam

SEARED SALMON GF

Miso Glaze

TROUT AMANDINE

Amaretto Beurre Blanc

TRI-TIP STEAK GF

Gorgonzola Au Poivre

EGGPLANT PARMESAN

Fresh Mozzarella | Marinara Sauce

SIDE DISH

SELECT TWO

CRISPY BRUSSELS GF

WHIPPED POTATOES GF

FRENCH GREEN BEANS GF

HERBED FINGERLING POTATOES GF

ISRAELI COUSCOUS

SEASONAL RISOTTO GF

GF - GLUTEN-FREE

For Parties of 20 People or Less, Your Guests May Select their Choices from the Custom-Built Menu on the Day of the Event.
All Pricing Subject to a 22% Service Charge and 7.25% Sales Tax

GROUP DINING

LUNCH MENU

BUFFET MENU (S4) | \$ PER PERSON

MINIMUM 20 PEOPLE

Includes Half-Day Lunch Beverage Station: Iced Tea, Lemonade and Coffee Service

SOUP

SELECT ONE

NEW ENGLAND CLAM CHOWDER **GF**

CHICKEN TORTILLA **GF**

TOMATO BISQUE **GF**

CHILLED CUCUMBER MELON **GF**

WATERMELON GAZPACHO **GF**

CHILLED SPRING PEA SOUP **GF**

SALAD

SELECT ONE

COLUMBINE SALAD **GF**

Baby Spring Mix | Goat Cheese | Blackberries | Candies Walnuts |
Lavender-Herb Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine | Grana Padano | Herbed Croutons

WEDGE SALAD **GF**

Applewood Smoked Bacon | Red Onion | Heirloom Tomatoes |
Blue Cheese Crumbles | Ranch Dressing

SIDES

SELECT THREE

FRESH FRUIT **GF**

FRENCH FRIES **GF**

POTATO CHIPS **GF**

COLESLAW **GF**

ISRAELI COUSCOUS

SANDWICHES

SELECT TWO

FISH TACOS

Flour Tortillas | Blackened White Fish | Avocado | Slaw |
Pineapple-Chipotle Aioli

TURKEY BACON MELT

Fontina Cheese | Sour Cherry-Bacon Jam | Sourdough

CHICKEN CAESAR WRAP

Heirloom Tomato | Parmesan Cheese | Romaine

STEAK CAPRESE

Roasted Tri Tip Steak | Tomato | Fresh Mozzarella | Ciabatta

GRILLED VEGETABLE PANINI

Roasted Vegetables | Basil Pesto | Goat Cheese | Focaccia

MEXICAN TORTA

Roasted Turkey | Guacamole | Chipotle Aioli | Lettuce | Tomato

ITALIAN GRINDER

Grinder Salami | Sopressata | Ham | Lettuce | Giardinara |
Preserved Lemon Aioli | Focaccia

CHICKEN | TUNA | EGG SALAD

Swiss | Lettuce | Tomato | Croissant

COLUMBINE BURGER

Bacon | Cheddar | Caramelized Onion | Lettuce | Tomato | Brioche

CADDIE MASTER

Turkey | Ham | Bacon | Swiss | Cheddar | Avocado | Sriracha Aioli |
Sourdough

DESSERT

LEMON BARS **GF** | ASSORTED COOKIES | BROWNIES

GF - GLUTEN-FREE

For Parties of 20 People or Less, Your Guests May Select their Choices from the Custom-Built Menu on the Day of the Event.
All Pricing Subject to a 22% Service Charge and 7.25% Sales Tax

ALL-DAY MEETINGS

BREAK-OUT SESSSIONS

BUILD YOUR OWN TRAIL MIX

Jerky | Dried Fruits | Assorted Nuts | Chocolate Chips | M&Ms

SPORTS BREAK

Mini Corn Dogs | Pretzel's with Cheese Sauce & Mustards | Nachos

PICNIC BREAK

Cured Meats | Cheeses | Dried Fruit | Nuts | Crackers

EDAMAME HUMMUS **GF**

Grilled Pita | Vegetable Crudit 

COLUMBINE MIX

Popcorn | Southwest Snack Mix | Goldfish | Peanuts

LIGHTER SIDE **GF**

Vanilla Yogurt | Toasted Almonds | Granola | Fresh Berries | Peach Melba | Honey

LATIN SALSA BAR **GF**

Smoked Tomato Salsa | Pineapple-Habanero Salsa | Roasted Tomatillo Salsa | Guacamole | Tortilla Chips

SWEET SENSATIONS

Brownies | Cookies | Lemon Bars **GF**

HALF-DAY BEVERAGE STATIONS

BREAKFAST: Coffee | Hot Tea | Fresh Juices

LUNCH: Iced Tea | Lemonade | Coffee

FULL-DAY BEVERAGE STATIONS

Station Refreshed from Breakfast to Lunch

SODA DISPLAY

Assorted Canned Sodas, La Croix Sparkling Waters, Pellegrino

GF - *GLUTEN-FREE*

For Parties of 20 People or Less, Your Guests May Select their Choices from the Custom-Built Menu on the Day of the Event.
All Pricing Subject to a 22% Service Charge and 7.25% Sales Tax