
COLUMBINE COUNTRY CLUB

Dinner Menu



ANGELA SUPPA

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17 Fairway Lane | Littleton CO | 20123

PRIVATE DINING

DINNER MENU

THREE-COURSE PLATED MENU (D1) | STARTING AT PER PERSON

Create Your Custom Dinner Menu by Selecting Items from Each of the Following Courses

Includes Iced Tea, Lemonade, & Coffee Service

STARTER COURSE

SELECT TWO

NEW ENGLAND CLAM CHOWDER **GF**

CHICKEN TORTILLA **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

DESSERT COURSE

SELECT TWO

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

WARM SEASONAL FRUIT CRUMBLE

Homemade Whipped Cream

ENTRÉE COURSE

SELECT THREE

BOURBON STREET CHICKEN **GF**

Caramelized Onion Jam

GRILLED PORK TENDERLOIN **GF**

Bourbon and Roasted Pear Marinade

RACK OF LAMB **GF**

Pistachio-Mustard Crust | Mint Demi-Glace

SEARED SKUNA BAY SALMON **GF**

Herbed Nage

SCALLOPS **GF**

Grapefruit-Basil Beurre Blanc

BLACK COD **GF**

Miso Glazed

BEEF TENDERLOIN **GF**

7oz | Pink Peppercorn Crusted | Sour Cherry Demi

NY STRIP BASEBALL CUT **GF**

8oz | Green Peppercorn Demi

SIDE DISH

SELECT TWO

CRISPY BRUSSELS **GF** | BROCCOLI RABE **GF**

GRILLED ASPARAGUS **GF** | SEARED CAULIFLOWER **GF**

POTATOES DAUPHINOISE | WHIPPED POTATOES **GF**

ISRAELI COUSCOUS | SEASONAL RISOTTO **GF**

ENTRÉE ENHANCEMENTS

SPANISH PRAWNS **GF**

CRAB OSCAR **GF**

COLDWATER LOBSTER TAIL **GF**

GF - GLUTEN-FREE

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

PRIVATE DINING

DINNER MENU

THREE-COURSE PLATED MENU (D2) | STARTING AT PER PERSON

Create Your Custom Dinner Menu by Selecting Items from Each of the Following Courses
Includes Iced Tea, Lemonade, & Coffee Service

FAMILY-STYLE APPETIZERS

SELECT TWO FOR THE TABLE

MINI SHORT RIB CHEESESTEAKS

Sautéed Peppers and Onions | Nacho Cheese

MAC N CHEESE BITES

Sriracha Aioli

LAMB MEATBALLS

Roasted Red Pepper-Saffron Sauce

CHICKEN MOJO EMPANADAS

Oaxaca Cheese, Caramelized Onion

CRAB AND POTATO CROQUETTE

Spicy Remoulade

SHRIMP COCKTAIL **GF**

Horseradish Cocktail Sauce

STARTER COURSE

SELECT TWO

NEW ENGLAND CLAM CHOWDER **GF**

CHICKEN TORTILLA **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

ENTRÉE COURSE

SELECT THREE

BOURBON STREET CHICKEN **GF**

Caramelized Onion Jam

GRILLED PORK TENDERLOIN **GF**

Bourbon and Roasted Pear Marinade

RACK OF LAMB **GF**

Pistachio-Mustard Crust | Mint Demi-Glace

SEARED SKUNA BAY SALMON **GF**

Herbed Nage

SCALLOPS **GF**

Grapefruit-Basil Beurre Blanc

BLACK COD **GF**

Miso Glazed

BEEF TENDERLOIN **GF**

Pink Peppercorn Crusted | Sour Cherry Demi

NY STRIP BASEBALL CUT **GF**

Green Peppercorn Demi

SIDE DISH

SELECT TWO

CRISPY BRUSSELS **GF** | BROCCOLI RABE **GF**

GRILLED ASPARAGUS **GF** | SEARED CAULIFLOWER **GF**

POTATOES DAUPHINOISE | WHIPPED POTATOES **GF**

ISRAELI COUSCOUS | SEASONAL RISOTTO **GF**

ENTRÉE ENHANCEMENTS

SPANISH PRAWNS **GF**

CRAB OSCAR **GF**

COLDWATER LOBSTER TAIL **GF**

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PRIVATE DINING

DINNER MENU

FOUR-COURSE PLATED MENU (D3) | STARTING AT PER PERSON

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FAMILY-STYLE APPETIZERS

SELECT TWO

MINI SHORT RIB CHEESESTEAKS

Sautéed Peppers and Onions | Nacho Cheese

MAC N CHEESE BITES

Sriracha Aioli

LAMB MEATBALLS

Roasted Red Pepper-Saffron Sauce

CHICKEN MOJO EMPANADAS

Oaxaca Cheese, Caramelized Onion

CRAB AND POTATO CROQUETTE

Spicy Remoulade

SHRIMP COCKTAIL GF

Horseradish Cocktail Sauce

STARTER COURSE

SELECT TWO

NEW ENGLAND CLAM CHOWDER GF

CHICKEN TORTILLA 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

ENTRÉE COURSE

SELECT THREE

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Caramelized Onion Jam

GRILLED PORK TENDERLOIN GF

Bourbon and Roasted Pear Marinade

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BLACK COD GF

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POTATOES DAUPHINOISE | WHIPPED POTATOES GF

ISRAELI COUSCOUS | SEASONAL RISOTTO GF

ENTRÉE ENHANCEMENTS

SPANISH PRAWNS GF

CRAB OSCAR GF

COLDWATER LOBSTER TAIL GF

DESSERT

SELECT TWO

ICE CREAM IN WAFFLE CONE BASKET

Vanilla Ice Cream

CHOCOLATE-HAZELNUT BROWNIE SUNDAE

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Blueberry Compote

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