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# COLUMBINE COUNTRY CLUB

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## *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 \$43 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** +15pp

Pistachio-Mustard Crust | Mint Demi-Glace

SEARED SKUNA BAY SALMON **GF**

Herbed Nage

SCALLOPS **GF** +6pp

Grapefruit-Basil Beurre Blanc

BLACK COD **GF** +6pp

Miso Glazed

BEEF TENDERLOIN **GF** +15pp

7oz | Pink Peppercorn Crusted | Sour Cherry Demi

NY STRIP BASEBALL CUT **GF** +6pp

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 +9pp **GF**

CRAB OSCAR +9pp **GF**

COLDWATER LOBSTER TAIL +14pp **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 \$43 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** +15pp

Pistachio-Mustard Crust | Mint Demi-Glace

#### SEARED SKUNA BAY SALMON **GF**

Herbed Nage

#### SCALLOPS **GF** +6pp

Grapefruit-Basil Beurre Blanc

#### BLACK COD **GF** +6pp

Miso Glazed

#### BEEF TENDERLOIN **GF** +15pp

Pink Peppercorn Crusted | Sour Cherry Demi

#### NY STRIP BASEBALL CUT **GF** +6pp

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 +9pp **GF**

CRAB OSCAR +9pp **GF**

COLDWATER LOBSTER TAIL +14pp **GF**

**GF** - GLUTEN-FREE

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# PRIVATE DINING

## DINNER MENU

FOUR-COURSE PLATED MENU (D3) | STARTING AT \$49 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

#### 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 +15pp

Pistachio-Mustard Crust | Mint Demi-Glace

#### SEARED SKUNA BAY SALMON GF

Herbed Nage

#### SCALLOPS GF +6pp

Grapefruit-Basil Beurre Blanc

#### BLACK COD GF +6pp

Miso Glazed

#### BEEF TENDERLOIN GF +15pp

7oz | Pink Peppercorn Crusted | Sour Cherry Demi

#### NY STRIP BASEBALL CUT GF +6pp

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 +9pp GF

#### CRAB OSCAR +9pp GF

#### COLDWATER LOBSTER TAIL +14pp GF

### DESSERT

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

GF - GLUTEN-FREE

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