

Banquet Menu 2020



Buffalo Run
Golf Course



About Bison Grill at Buffalo Run Golf Course

Buffalo Run is a beautiful setting for corporate events, holiday parties, or weddings. Make your event a memorable and rewarding experience, with help from each of the professional staff members.

Experience unsurpassed quality, breathtaking views and expert staff. Book your next special occasion at the newly renovated Bison Grill, offering updated, modern decor, a delightful selection of special banquet menu items and wonderful views at Buffalo Run Golf Course.

Our experienced staff can provide guidance throughout your wedding or event. We can guide you with help on table layout, timing out the day, vendor selection, color selections and preferred vendors. Our leadership team will be there on the day of your event, guiding our staff through the setup, insuring the timing moves along, making sure your food selections are perfect and will not leave until the last guest has passed through our front gates on the way home

Buffalo Run Golf Course in Commerce City, CO, is an 18-hole championship course with lush rolling greens, expansive fairways and picturesque views of the Rocky Mountains. This award-winning course has been recognized locally and nationally as one of the region's premier golf facilities.





Bison Grill Buffet Selections

The lunch and dinner buffets are accompanied by unlimited iced tea, lemonade and water. All prices are per person.

The Fast Break - \$9

Bison Grill's famous hand held breakfast burritos with choice of bacon, sausage or vegetarian. Served with bottled water and coffee.

Continental Breakfast - \$10

Fresh fruit, assorted pastries and bagels with cream cheese. Served with an assortment of juices and coffee.

The Breakfast Buffet - \$16

Croissants and assorted pastries, fresh fruit, bacon and sausage, red skinned potatoes with peppers and onions, French toast, homemade green chili and scrambled eggs. Served with coffee and juices.

The Fabulous Patio BBQ - \$17

A build your own bar that includes your choice of two meats. Top it off with assorted cheeses, lettuce, tomato, red onion, sweet relish, and sauerkraut. Complete your plate with house made sides, including potato chips, coleslaw and country style BBQ beans. Enjoy a warm caramel-filled churro to finish your meal.

Includes your choice of two meat selections:

- Hot Dogs
- Beer Bratwursts
- Hot Links
- Flame Broiled Burgers
- Grilled Chicken Breast (Add \$1)

South Philly Buffet - \$20

Philly fanatics will love this buffet of seasoned beef and chicken served on fresh club and kaiser rolls from Colorado's Blue Point Bakery. Build your sandwich with sautéed onions and peppers, lettuce and tomato. Top it off with choices of Swiss, American, Provolone and Cheese Whiz along with our own special "Philly sauce". Accompanied with homemade potato chips, coleslaw and brownies.

Southwestern Fiesta - \$21

Beef tacos and chicken fajitas headline the fiesta. It comes served up with Spanish rice, seasoned black beans, and chili-lime sweet corn. The buffet is dressed up with diced tomatoes, shredded lettuce, grated cheese, sour cream, salsa and our own pork green chili. Save room for fluffy cinnamon dusted sopapillas.



The Classic Italian Feast - \$21

We start this trip thru Italy with our traditional meat lasagna, fettuccini in creamy basil pesto, spicy Italian sausage with flame roasted onions and peppers and a vegetable medley. Match that with a classic Caesar salad, garlic cheese bread and tiramisu and you will forget you're in Colorado.

The Chuck Wagon BBQ - \$23

A real Southern BBQ that includes your choice of three meats. Served with country style BBQ beans, coleslaw, sweet corn and corn bread muffins. A homemade fruit cobbler dusted with powdered sugar is the perfect end of your day.

Includes your choice of three meat selections:

- Honey BBQ Chicken
- Hot Links
- Pulled Pork
- Beef Brisket (Add \$3)
- Pork Ribs (Add \$3)

The Reunion Buffet - \$24

The reunion is anchored by a chef attended double carving station featuring garlic infused beef top round and java encrusted pork loin. Then add a mixed garden salad, fresh brioche rolls, Cajun roasted potatoes, penne primavera, vegetable medley, and a homemade fruit cobbler.

Prime Rib Dinner - \$31

Slow smoked prime rib carved to order, served with au jus and horseradish cream sauce, red skinned mashed potatoes, vegetable medley, house or Caesar salad, rolls and premium cakes.



Build Your Buffet Menu

The Build Your Buffet Menu is designed to allow you to customize your experience. The buffet starts at \$22 per person, and include two entrees, two sides, one salad, and one dessert. The buffets are also accompanied by unlimited iced tea, lemonade and water. You may upgrade the package by adding enhancements or additional items to the buffet.

Pricing for additional items are as follows:

Entrée \$4 per person

Side \$3 per person

Salad \$2 per person

Dessert \$3 per person

Entrees

London Broil in a Red Wine Sauce

Flounder Roulade with Lemon Butter Sauce

Chicken Picatta

Pan seared Chicken topped with
Artichoke Hearts, Roma Tomatoes, Capers, Spinach, and Feta Cheese

Chili rubbed Pork Loin with Pineapple Salsa

Eggplant Parmesan

Shaved Top Round with Mushroom Gravy

Amaretto Glazed Salmon

Chicken Marsala

Roasted Vegetable Penne Primavera

Homemade Lasagna

Sides

Garlic Smashed Red Potatoes

Whipped Maple Sweet Potatoes

Wild Rice Pilaf

Three Cheese Risotto

Baked Macaroni and Cheese

Cajun Roasted Potatoes

Candied Carrots

Green Beans with Garlic and Almonds

Fresh Steamed Vegetables

Grilled Asparagus Topped with Hollandaise Sauce

Broccoli with Garlic Butter

Sausage & Mushroom Dressing

Salads

Classic Caesar

Mixed Greens with Ranch and Italian Dressings

Spinach Salad with Candied Pecans, Sliced Strawberries, Red Onion, Feta Cheese, and Berry Vinaigrette

Southwest Greens Salad topped with Cherry Tomatoes, Cucumbers, Shredded Cheese, Red Onion, Roasted Corn, Black Beans and Cilantro Lime Dressing

Desserts

Seasonal Cheesecake

Mini Dessert Display

Tiramisu

Warm Apple Cobbler with Crème Anglaise

Appetizers and Starters

Party Platters

(Serve approximately 25 people)

Chips and Salsa \$30	Premium Cheese & Crackers \$65
Spinach & Artichoke Dip \$60	Seasonal Fresh Fruit Display \$75
Homemade Green Chili & Chips \$45	Imported Meats & Imported Cheeses \$75
Vegetable Crudites \$50	“Our own” Smoked Salmon \$85
Chocolate Fountain \$150	

Cold Hors d’oeuvres
(priced per piece)

Vegetarian Spring Rolls \$2.00	Sesame Seared Tuna \$2.25	Bruschetta Skewers \$2.50
Assorted Mini Dessert \$1.50	Crab Stuffed Tomatoes \$2.75	Shrimp Shooters \$2.50
Assorted Canapes \$2.50	Pepper Seared Chicken Crostini \$2.00	Crab Shooters \$2.75
Avocado Deviled Eggs - \$1.25		

Hot Hors d’oeuvres
(priced per piece)

Swedish Meatballs \$1.00	Southwestern Eggrolls \$3.00	Coconut Shrimp \$2.50
Buffalo Wings \$1.50	Asian Pork Eggrolls \$2.00	Crab Rangoon \$2.00
Teriyaki Chicken Skewers \$2.25	Buffalo Brochettes \$3.00	Maryland Crab Cakes \$2.75

Plated Entrees

*All plated entrees are served with a side salad, starch, vegetable
and one of the Chef's specialty desserts*

Herb Crusted Pork Loin with Blackberry Demi-Glace
Margarita Chicken
\$19

Roast Turkey
Meat or Vegetable Lasagna
\$22

Chicken Marsala
Lemon Herb Chicken
\$23

Potato Crusted Chicken with Sweet Onion Cream Sauce
Pistachio Crusted Orange Roughy
Citrus Herb Salmon
\$24.00

Amaretto Glazed Salmon
Top Sirloin
Shrimp Scampi
\$25

Slow Smoked Colorado Prime Rib
\$31

Shrimp and Scallop Skewers
Ribeye Steak
\$30

Filet Mignon
\$32

Buffalo New York Strip
Colorado Rack of Lamb
Surf & Turf
\$ Market Price



Beverage Service*

Non-Alcoholic

Iced Tea, Lemonade and water are included with all buffet and plated meals.

Coffee and Tea service is available for \$1.00 per person

Canned soda is available for \$2.00 per can

Bar Options

Cash Bar (The guest pays for alcoholic beverages)

Drink Tickets (The host pre-purchases drink tickets and distributes them to the guests)

- Beer, wine and non alcoholic beverages - \$4.00 per ticket
- Liquor, beer, wine and non alcoholic beverages - \$7.00 per ticket

Champagne Toast - \$5.00 per person

Keg Beer

Keg of Coors, Coors Light, Bud or Bud Light – (15.5 gallons) - \$350.00

Keg of Colorado Craft Beer (Great Divide, Tommyknocker, Avery or Boulder Beer} -
\$550.00

Coffee Station

Regular and Decaf Coffee

Assorted Flavored Syrups

Whipped Cream – Caramel – Chocolate Chips

\$3.00 per person

Add hot chocolate and marshmallows for \$1.00 per person

**All food beverage must be provided by the Bison Grill*

Outside alcohol is prohibited by the State of Colorado

2020 Rental Fees

*Fees are per event. Packages below include all necessary personnel, equipment, dishes and silverware for each function.***

Wedding Ceremony only on lawn or in pavilion - \$500

- Includes setup and teardown of our chairs
- Includes the use of the facility for two hours
- Includes the use of the conference room for one hour
- Does not include any food or beverages*
- Extra time available for \$100.00 per hour



Wedding Reception or Event in pavilion - \$1,000

- Includes all setup and teardown
- Includes our tables and chairs
- Includes the use of the facility for four hours
- Does not include any food or beverages*
- Extra time available for \$100.00 per hour



Wedding Reception or Event in the newly renovated Bison Grill - \$1,500 (Available November-February only)

- Includes all setup and teardown
- Includes our tables and chairs
- Includes the use of the facility for four hours
- Does not include any food or beverages*
- Extra time available for \$100.00 per hour



Conference Room Rental - \$50

- Includes the use of the room for three hours
- Does not include any food or beverages*
- Extra time available for \$10.00 per hour



Half of Bison Grill Dining Room - \$200

**All food and beverage must be provided by the Bison Grill. Outside alcohol is prohibited by the State of Colorado. This policy is strictly enforced. **Dance floors and additional equipment are available for an additional cost.*



Banquet Policies

Deposit

No function will be considered definite until the deposit is received. The deposit will be 20% of the anticipated total charges, not to exceed \$500.00. The deposit will be applied towards the final invoice when payment is rendered. In case of cancellations, the deposit will be non-refundable within 45 days of the event. Cancellations prior to the 45 day deadline will be fully refunded.

Banquet Agreement

Prior to the event you will receive a copy of the catering agreement sheet which will detail the services being provided. Please carefully read the agreement and advise the event coordinator of any additions or corrections that need to be made, as this sheet serves as an agreement for services provided.

Credit Information and Payment

Total charges are due 10 days prior to the day of the event.

Service Charge and Taxes

An 20% service charge will be added to all events (this charge will not be applied to any rental fees)

A tax rate of 9.25% will be added to all food, beverage and rental fees.

Bar Setup Fee

A \$100 setup fee will be applied to setting up a bar in the pavilion.

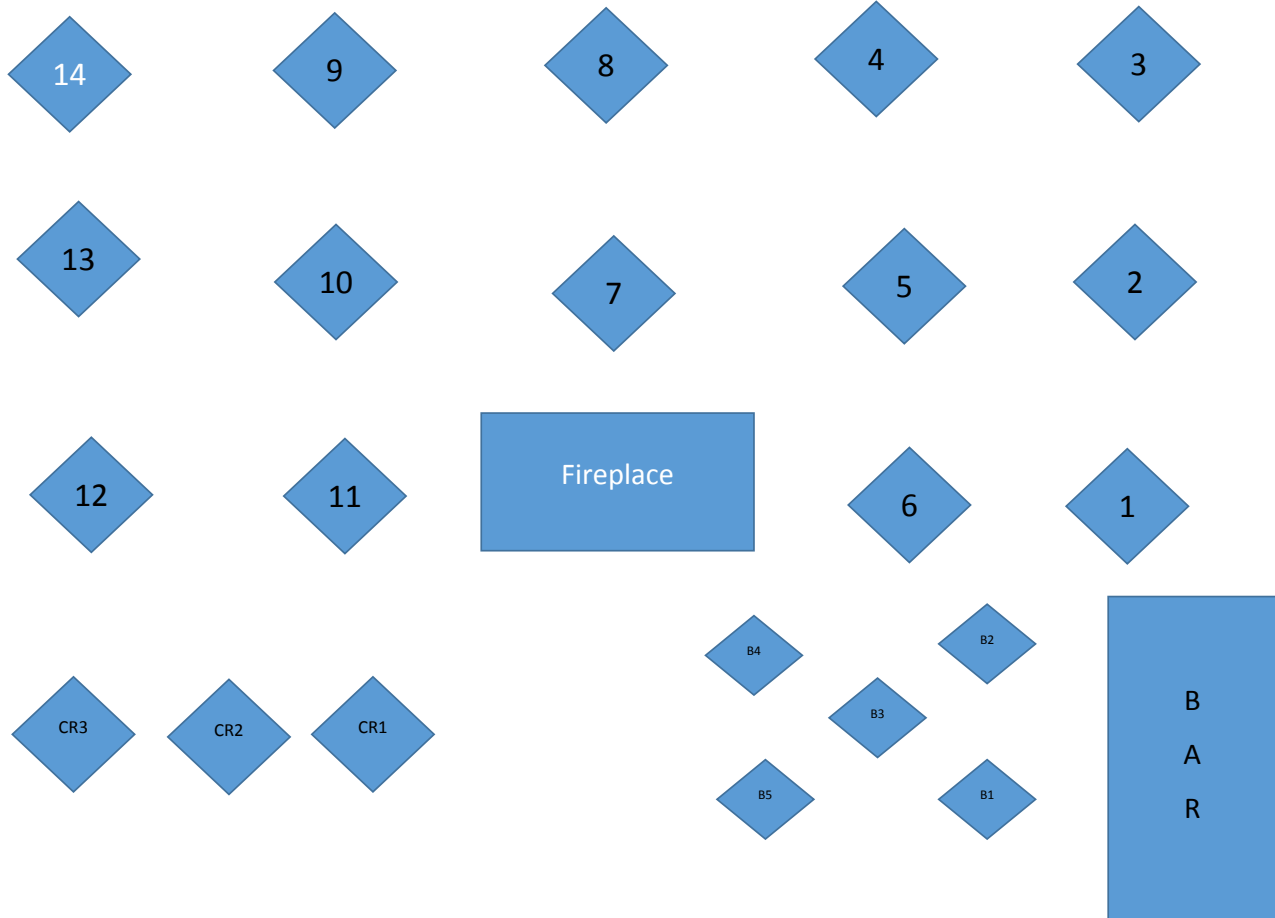
Guarantees and Menu Selection

The final guest count and menu selections are due no later than 10 days prior to the event. This will be considered the guaranteed attendance and the minimum number of guests for the event. Increases to the final guest count may be accepted until 72 hours prior to the event; additional fees will be payable at the conclusion of the event.

Miscellaneous

The Bison Grill has a seating capacity of up to 100 people. The outdoor pavilion has a seating capacity of 150 people.

Floor Plan





Thank you for your interest in the the Bison Grill at Buffalo Run Golf Course.
For further information please contact the food and
beverage manager at 303-286-4845.

