



*The*  
**ELIZABETH**  
HOTEL  
FORT COLLINS, CO

**BANQUET MENU**





## PRELUDE

*As your meeting maestro, The Elizabeth Hotel  
is excited to express the musicality of the hotel in our menus.  
Music flows through the veins of The Elizabeth Hotel from the  
Lending Library, to Sunset Lounge, to The Magic Rat and onto your plates.  
As you devour the delicious compositions our culinary chorus has created,  
imagine the playlist and experience you are crafting for your guests.*

THE ELIZABETH HOTEL IS EXACTLY LIKE NOTHING ELSE,  
AND YOUR ENSEMBLE WILL BE NO EXCEPTION.

## THINGS YOU SHOULD KNOW

*Prices are subject to 24% service fee and 7.55% tax.*

*There is a 90 minute maximum for food service, not including plated meals.*

*No outside food or beverages are allowed into the hotel and restaurant public spaces.*

**WELCOME TO THE JUNGLE**  
**BREAKFAST BUFFETS**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service*

ALL BREAKFAST BUFFETS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE,  
DECAFFEINATED COFFEE AND SELECTED TEAS

**HERE COMES THE SUN \$24**

Fresh Fruit  
House-Made Granola  
Local Noosa Yogurt  
House-Made Breakfast Pastries  
Assorted Locally Sourced Bagels  
Colorado Honey, Whipped Butter, Seasonal Fruit  
Preserves, Cream Cheese

**SOMEWHERE OVER THE RAINBOW \$28**

Fresh Fruit  
House-Made Muesli, Yogurt, Berries  
Egg White, Spinach, Goat Cheese Scramble  
House-Made Smoothies  
Assorted Locally Sourced Bagels  
Colorado Honey, Whipped Butter, Seasonal Fruit  
Preserves, Cream Cheese

**HOMeward BOUND \$30**

Fresh Fruit  
Scrambled Cage-Free Eggs  
Applewood Smoked Bacon, Sausage  
Breakfast Potatoes  
Homemade Biscuits, Gravy

**WAKE ME UP BEFORE YOU GO-GO \$32**

Fresh Fruit  
Scrambled Cage-Free Eggs  
Applewood Smoked Bacon, Sausage  
Buttermilk Pancakes, Vermont Maple Syrup  
Steel Cut Oatmeal, Dried Fruit, Candied Nuts

**CHICKEN FRIED \$35**

Scrambled Cage-Free Eggs  
Fried Chicken  
Homemade Biscuits, Gravy  
French Toast, Berries  
Whole Fruit

**HIPS DON'T LIE \$35**

Scrambled Cage-Free Eggs  
Breakfast Potatoes  
Black Beans  
Sausage  
Pork Green Chili  
Street Flour Tortillas  
Pico De Gallo, Guacamole, Lime Crema

**I WANT IT THAT WAY  
PLATED BREAKFAST**

*Minimum 10 People, Price per Person*

**\$25 PER PERSON**

ALL BREAKFASTS ARE SERVED WITH FRESHLY BREWED REGULAR COFFEE, DECAFFEINATED COFFEE  
AND ASSORTED HOUSE-MADE PASTRIES (ONE PER PERSON)

**SHOULD I STAY OR SHOULD I GO**

Scrambled Cage-Free Eggs

Breakfast Potatoes

Toast

Bacon or Sausage

**ALL BY MYSELF**

Breakfast Potatoes

Ham, Cage-Free Egg and Cheese Croissant

Cage-Free Eggs, Ham, White Cheddar Scramble

**POUR SOME SUGAR ON ME**

House-Made Granola

Local Noosa Yogurt

Berry Compote

Fresh Berries

Whole Fruit Basket on Table

**TWIST AND SHOUT**

Eggs Benedict

Canadian Bacon

Poached Eggs

**DON'T GO BREAKING MY HEART (EGGS FLORENTINE)**

Wilted Spinach

Poached Eggs

Hollandaise

**AIN'T NO MOUNTAIN HIGH ENOUGH**  
**BREAKFAST ENHANCEMENTS - STATIONS / DISPLAYS**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service  
Breakfast Enhancements are available only as addition to Breakfast Buffets*

**I WON'T BACK DOWN \$18**

*Chef Attended Build Your Own Omelet Station*

Cage-Free Eggs

Ham, Bacon, Sausage

Mushrooms, Peppers, Onions, Spinach, Tomato

Cheddar, Gruyere, Green Chili Jack, Colorado Chevre

Cage-Free Scrambled Eggs

**EMPIRE STATE OF MIND \$20**

House Smoked Salmon

Deviled Eggs

Shaved Red Onion, Capers, Tomatoes

Whipped Cream Cheese

Assorted Locally Sourced Bagels

**HEAVEN IS A PLACE ON EARTH \$24**

Artisan Cheese, Charcuterie

Dried Fruits, Homemade Fruit Compote, Candied Walnuts

Mustard, Cornichon, Crackers, Crostini

**BENNIE AND THE JETS \$24**

*Chef Attended Eggs Benedict Station*

Soft Poached Eggs

English Muffins, Whole Wheat Toast

Canadian Bacon, House Smoked Salmon

Wilted Spinach, Tomato, Avocado

Traditional Hollandaise

**I GOT YOU BABE**  
**À LA CARTE - BREAKFAST ENHANCEMENTS**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service  
Breakfast Enhancements are available only as addition to Breakfast Buffets*

**PARFAIT**

House-Made Muesli, Yógurt, Berries **\$7**

**OATMEAL**

Steel Cut Oats with Raw Sugar, Colorado Honey, Dried Fruit, Candied Nuts **\$8**

**CROISSANT SANDWICH**

Scrambled Cage-Free Eggs, Ham, White Cheddar Cheese **\$9**

**QUICHES**

Bacon, Ham, Gruyere **\$8**

Spinach, Goat Cheese, Egg Whites **\$8**

Bacon, Cheddar, Preserved Tomatoes **\$8**

**BREAKFAST BURRITOS**

Cage-Free Scrambled Egg, Pork Green Chili, Roasted Potatoes, Bacon, Cheddar Cheese **\$9**

Cage-Free Scrambled Egg, Vegetarian Green Chli, Vegetables, Roasted Potatoes, Cheddar Cheese **\$6**

**BY THE DOZEN**

Assorted Individual Greek Yogurts **\$50**

Assorted Breakfast Pastries **\$60**

Assorted Granola Bars, Energy Bars **\$60**

House-Made Smoothies **\$50**

House-Made Lemon Bars **\$60**

**ONE HIT WONDERS**  
**À LA CARTE - MEETING BREAKS**

*Minimum 10 People*

**BY THE DOZEN**

Assorted House-Made Cookies **\$45**

House-Made Brownies or Blondies **\$45**

Whole Fruit **\$35**

Blueberry Financier **\$60**

Fresh Fruit Skewers **\$55**

*(Can only be out for 90 minutes)*

**INDIVIDUAL BAGS**

*Charged on Consumption*

Assorted Candy Bars **\$3.5**

Granola Bars **\$3.5**

Sea Salt Kettle Chips **\$4**

Pretzels **\$4**

Popcorn **\$4**

Kind Bars **\$5**

Cliff Bars **\$5**

Mixed Nuts **\$5**

Trail Mix **\$5.5**

**I WILL SURVIVE  
AFTERNOON BREAKS**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service*

**CIRCUS \$6**

Antique Popcorn Cart  
Assorted Seasonings  
Toppings

**HAPPY TRAILS \$16**

Mountain Trail Mix  
Granola Bars  
Seasonal Whole Fruit  
Assorted Individual Juices

**RESPECT \$17**

Crudité Vegetables  
Tortilla Chips, Tomato Salsa, Guacamole  
Potato Chips, French Onion Dip, House Ranch

**UPTOWN GIRL \$22**

Artisan Cheese, Charcuterie  
Grilled Vegetables, Marinated Vegetables  
Mixed Olives, Cornichon, Crostini

**AMERICAN PIE \$21**

Mini Corn Dogs  
Pretzels  
Chicken Wings, BBQ Sauce  
Tortilla Chips, Nacho Cheese Sauce

**DANCING QUEEN \$19**

Popcorn, Assorted Seasonings, Toppings  
Candy Bars  
Red Vines  
Assorted Sodas

**HOW SWEET IT IS  
(TO BE LOVED BY YOU) \$20**

House-Made Cookies, Brownies, Blondies  
Mini Cupcakes  
Blueberry Financiers  
Chocolate and Whole Milk



**YOU'RE THE ONE THAT I WANT**  
**LUNCH BUFFETS**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service*

INCLUDES FRESHLY BREWED ICED TEA

*Add soup to any Lunch Buffet + \$5 ADDITIONAL FEE*

**SOUPS**

Emporium Mushroom Velouté

Tomato Fennel Bisque

Italian Wedding Vegetable

**HUNGRY EYES \$32**

*Available in Box Lunch To-Go + \$5 ADDITIONAL FEE*

Mixed Greens, Shaved Vegetables, Sherry Vinaigrette

Greek Pasta Salad

**SELECTION OF TWO SANDWICHES**

*Additional Sandwich Choice + \$6 PER PERSON*

Smoked Turkey, Bacon, Arugula, Dijon Aioli on White

Ham, Gruyere, Saison Mustard, Sliced Apples on Wheat

Salami, Mortadella, Capicola, Olive Salad, Tomato, Provolone on Ciabatta

Albacore Tuna Salad, Arugula, Tomato, Watercress on Ciabatta

Grilled Vegetables, Arugula, Spinach on Wheat

Potato Chips

Assorted Cookies

**TAKE MY BREATH AWAY \$36**

Roasted Beet Salad, Kale, Quinoa

Kielbasa Sausages, Sauerkraut

Airline Chicken Breast, Green Bean Almondine

German Potato Salad

Assorted Rolls, Butter

Seasonal Fruit Cobbler

**YOU'RE THE ONE THAT I WANT**  
LUNCH BUFFETS CONTINUED

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service*

**THAT'S AMORE \$38**

Classic Caesar Salad, Croutons, Parmesan Dressing  
Chicken "Saltimbocca" with Lemon, Capers  
Baked Rigatoni, Eggplant, Tomato, Fresh Mozzarella  
Grilled Broccolini, Shaved Parmesan,  
Assorted Rolls, Butter  
Espresso, Mascarpone, Ladyfingers

**PARTY IN THE U.S.A. \$32**

Hamburgers  
Pulled pork  
Grilled Corn on the Cob  
Baked Beans  
Potato and Egg Salad  
House-Made Potato Chips, Buns, Assorted Toppings  
Mixed Berry Shortcake, Chantilly

**LIVIN' LA VIDA LOCA \$45**

Tortilla Chips, Guacamole, Pico de Gallo,  
Queso Fresco  
Southwest Chop Salad, Iceberg Lettuce, Tomato,  
Black Beans, Corn, Onions, Peppers  
Slow Roasted Adobo Beef  
Chipotle Roasted Chicken  
Rojas Con Crema  
Spanish Rice  
Flour Tortillas, Corn Tortillas  
Tres Leches Cake, Cinnamon Cream

**ROCK THE CASBAH \$38**

Roasted Beets, Fennel, Arugula, Citrus, Olive Salad  
Grilled Chicken, Dried Fruit, Olives  
Pan Seared Monkfish, Chermoula Vinaigrette  
Ratatouille  
Warm Israeli Couscous, Confit Tomato,  
Lemon Butter  
Rice Pudding, Dried Fruit  
Pita Bread

**YOU'RE SO VAIN \$45**

Mixed Greens, Apple, Walnuts, Blue Cheese  
Cod, Baby Spinach, Lemon Beurre Blanc  
Steak Au Poivre, Peppercorn Sauce  
Crispy Smashed Red Bliss Potatoes  
Roasted Baby Carrots  
Dark Chocolate Pudding

**UNDER PRESSURE**  
**PLATED LUNCH**

*Minimum 10 People, Price per Person*

ONE ENTRÉE **\$40 PER PERSON** | TWO PRE-SELECTED ENTRÉES **\$45 PER PERSON**

THREE PRE-SELECTED ENTRÉES **\$50 PER PERSON**

*Price includes salad, entrée, dessert and iced tea. Fresh bread and butter served with all selections.*

*Add soup to any plated lunch + **\$5 ADDITIONAL FEE***

**SOUP**

Emporium Mushroom Velouté

Tomato Fennel Bisque

Italian Wedding Vegetable

**SALAD**

Mixed Greens, Shaved Vegetables, Sherry Vinaigrette

Classic Caesar Salad, Croutons, Parmesan Dressing

Roasted Beets, Arugula, Fennel, Citrus, Olive Salad

Frisee, Apple, Blue Cheese, Walnuts

**ENTRÉES**

Pan Seared Cod, Baby Spinach, Glazed Baby Carrots, Lemon, Parsley, Butter, Polenta Cake

Pan Seared Striped Bass, Hazel Dell Mushrooms, Green Beans, Basmati Rice

Herb Roasted Chicken Breast, Crispy Fingerling Potatoes, Grilled Broccolini, Chicken Jus

Chicken "Saltimbocca", Lemon, Capers, Crispy Smashed Red Bliss Potatoes, Grilled Broccolini

Steak Au Poivre, Peppercorn Sauce, Asparagus, Mashed Potatoes + **\$5 PER PERSON**

Mustard Glazed Pork Loin, Caramelized Apples, Onions, Cabbage, Polenta

Vegan Pan Seared Tempeh, Tofu, Freekeh, Pea Butter, Fresh Strawberries

Vegetarian Orecchiette, Baby Carrots, Peas, Mushrooms, Fava Beans,

Confit Tomatoes, Arugula, Garlic, Extra Virgin Olive Oil

**DESSERTS**

Crème Caramel

Rice Pudding, Dried Fruit

Ganache Tart, Sea Salt

Pot de Crème

Vanilla Bean Panna Cotta

Tiramisu

Trés Leches

Mixed Berry Shortcake

Blueberry Financiers

**SIGNED, SEALED, DELIVERED**  
**HORS D'OEUVRES - PASSED OR STATIONED**

*Price per Piece, Minimum 25 Pieces per Item*

**COOL**

- Beet "Tartare", Cured Yolk, Cornichon \$5
- Antipasti Skewer, Baby Artichoke, Tomato, Bocconcini \$5
- Stuffed Peppadew Pepper, Local Chevre, Arugula Pesto \$5
- Deviled Eggs, Smoked Paprika, Cornichon \$5
- Caponata Crostini, Shaved Cotija Cheese, Micro Basil \$6
- Shrimp Ceviche Tostada, Avocado Crema \$6
- Jumbo Prawn, Bloody Mary Cocktail Sauce, Celery \$7
- Smoked Salmon, Creme Fraiche, Toast \$7
- Tomato Jam, Serrano Ham, Manchego \$8
- Hazel Dell Mushroom Vol-Au-Vent \$8

**WARM**

- Hazel Dell Mushroom Arancini, Tomato Jam \$6
- Chickpea Falafel, Tzatziki, Pickled Red Onion \$6
- Twice Baked Potato, Cheddar, Bacon, Chives \$6
- Spanakopita, Spinach, Phyllo, Goat Feta \$7
- Grilled Chili-Lime Prawn, Tomatillo Salsa \$7
- House-Made Meatball, San Marzano Tomato \$7
- Pork Belly, Apple, Salsa Verde \$8
- Crab Beignet, Cream Cheese, Sweet Chili Sauce \$9
- Duck Confit, Strawberry Marmalade, Crostini \$9
- Hanger Steak Skewer, Sauce Chimichurri \$9

**CHA CHA SLIDE**  
**RECEPTION STATION**

*Minimum 10 People, Price per Person, Maximum 90 Minute Food Service*

OUR STATIONS HAVE BEEN CREATED TO ENHANCE YOUR DINING EXPERIENCE. IF YOU WANT TO PROVIDE ONLY STATIONS AT YOUR EVENT, A MINIMUM OF THREE STATIONS MUST BE SELECTED.

**IRREPLACEABLE \$15**

Artisanal Cheese, Dried Fruit, Seasonal Preserves,  
Candied Nuts, Nita Crisp Crackers

**SORRY NOT SORRY \$24**

Artisan Cheese, Charcuterie, Dried Fruit,  
Homemade Fruit Compote, Candied Walnuts,  
Mustard, Cornichon, Crackers, Crostini

**MAMBO ITALIANO \$30**

Prosciutto, Salami, Imported Cheese, Marinated  
Cherry Tomatoes, Bocconcini, Grilled Vegetables,  
Hummus, House Olives, Focaccia

**I'M GONNA BE (500 MILES) \$15**

Seasonal Vegetables, Baguette, Green Chili  
Hummus, House Ranch, Green Goddess Dressing

**UNDER THE SEA \$29**

Poached Prawns, Shell Oysters, Snow Crab Claws,  
Mignonette, Cocktail Sauce, Remoulade  
*Based on 3 Prawns, 2 Claws, and 2 Oysters per person*

**RING OF FIRE \$22**

Pico de Gallo, Guacamole, Roasted Tomatillo,  
Bay Shrimp Ceviche, Tortilla Chips

**DESPACITO \$22**

Chipotle Chicken, Adobo Steak, Rajas Con Crema,  
Salsa Verde, Pico de Gallo, Sour Cream,  
Shredded Cotijas, Guacamole, Corn Tortilla Chips

**SPACE COWBOY \$20**

Grass-Fed Beef, Chicken, Vegetable Kebabs,  
Assorted Sauces, Grilled Bread

**SINGIN' IN THE RAIN \$24**

Orecchiette, Penne Pasta  
Marinara, Pesto, Parmesan Cream  
Grilled Chicken, Seasonal Vegetables  
*Add Prawns + \$6 PER PERSON*

**SMOOTH CRIMINAL**  
**DINNER BUFFET**

*Minimum 10 People, Maximum 90 Minute Food Service*

TWO ENTRÉES **\$60 PER PERSON** | THREE ENTRÉES **\$70 PER PERSON**

*Price includes a soup, salad, starch, vegetable and dessert. Coffee available upon request.*

*Fresh bread and butter served with all selections.*

**SOUP**

SELECT ONE

Emporium Mushroom Velouté

Tomato Fennel Bisque

Italian Wedding Vegetable

**SALAD**

SELECT ONE

Roasted Beets, Arugula, Fennel, Citrus, Olive Salad

Mixed Greens, Apples, Blue Cheese, Walnuts

Mixed Greens, Shaved Vegetables, Sherry Vinaigrette

**STARCH**

SELECT ONE

Cauliflower Gratin, Herb Breadcrumbs

White Cheddar Grits, Roasted Corn, Jalapeno

Roasted Fingerling Potatoes, Rosemary, Sea Salt

Saffron Couscous, Dried Fruit

Whipped Yukon Gold Potatoes, Chives, Roasted Garlic

Spanish Rice, Tomato, Green Chili Peppers

Gratin Dauphinois, Gruyere, Cream, Nutmeg

**VEGETABLES**

SELECT ONE

Grilled Broccolini, Glazed Baby Carrots

Grilled Asparagus, Lemon, Tarragon

Shaved Brussels Sprouts, Bacon, Apple Gastrique

Apple Cider Braised Collared Greens

Green Beans, Oven Dried Tomatoes, Almonds

**SMOOTH CRIMINAL**  
**DINNER BUFFET CONTINUED**

*Minimum 10 People, Maximum 90 Minute Food Service*

**ENTRÉES**

**FISH**

Pan Seared Cod, Spinach, Lemon Beurre Blanc

Sautéed Monkfish, Smoked Tomato Aquapazza

Sautéed Salmon, Shaved Fennel, Arugula, Balsamic Reduction

Roasted Trout Roulade, Collard Greens, Mascarpone Mouse, Hazel Dell Mushrooms

**POULTRY**

Poulet Chasseur, Mushrooms, Onions, White Wine, Tarragon

Pan Seared Chicken Breast, Dried Fruit, Olives, Almonds

Herb Roasted Chicken, Chicken Jus

Duck Confit Cassoulet, Sausage, White Beans, Breadcrumbs

**MEAT**

Steak Au Poivre, Peppercorn Sauce

Roasted New York Strip, Bordelaise + **\$6 PER PERSON**

Bison Bourguignon, Red Wine, Hazel Dell Mushrooms

Honey Mustard Glazed Pork Loin, Apple Chutney

Adobo Marinated Flank Steak, Chimichurri

**VEGETARIAN**

Baked Penne, Eggplant, San Marzano Tomato, Mozzarella

Seasonal Vegetable Risotto, Fresh Herbs

Moroccan Chickpea, Vegetable Stew

Conchiglioni, Stuffed Shells, Spinach, Ricotta Cheese, Walnut, San Marzano Tomato Sauce

**SMOOTH CRIMINAL**  
**DINNER BUFFET CONTINUED**

*Minimum 10 People, Maximum 90 Minute Food Service*

TWO ENTRÉES **\$60 PER PERSON** | THREE ENTRÉES **\$70 PER PERSON**

*Price includes a soup, salad, starch, vegetable and dessert. Coffee available upon request.*

*Fresh bread and butter served with all selections.*

**ENTRÉES CONTINUED**

CARVING STATIONS

**+ \$19 PER PERSON** *Chef Attendant Present*

Herb Roasted Turkey Breast with Confit Leg, Cranberry Orange Chutney, Sausage Gravy

Pepper Crusted Prime Rib, Bordelaise, Dijon Mustard

Provençal Leg of Lamb, Olive Tapenade, Ratatouille, Roasted Garlic Jus

Salmon en Croute, Creamy Spinach, Lemon Beurre Blanc

**DESSERTS**

Crème Caramel

Pot de Crème

Trés Leches

Rice Pudding, Dried Fruit

Vanilla Bean Panna Cotta

Mixed Berry Shortcake

Ganache Tart, Sea Salt

Tiramisu

Blueberry Financiers



**THE FINAL COUNTDOWN**  
**PLATED DINNER**

*Minimum 10 People, Price per Person*

ONE ENTREE PRE SELECTED, PRICE PER SELECTION | TWO ENTRÉES PRE SELECTED, HIGHER PRICE WILL PREVAIL

THREE ENTRÉES PRE SELECTED, HIGHER PRICE WILL PREVAIL + **\$10 PER PERSON**

*Fresh bread and butter served with all selections.*

*Add Soup to Plated Dinner + \$5 ADDITIONAL FEE*

**SOUP**

SELECT ONE

Emporium Mushroom Velouté

Tomato Fennel Bisque

Italian Wedding Vegetable

**SALAD**

SELECT ONE

Mixed Greens, Shaved Vegetables, Sherry Vinaigrette **\$9**

Classic Caesar Salad, Croutons, Parmesan Dressing **\$9**

Roasted Beets, Kale, Quinoa, Apple, Cotijas, Apple Cider Vinaigrette **\$10**

Arugula, Strawberries, Shaved Fennel, Marcona Almonds, Manchego, Pedro Ximenez Vinaigrette **\$11**

Salad "Lyonnaise", Baby Frisee, Bacon Lardons, Crouton, Bacon Vinaigrette, 62° Egg Yolks **\$12**

**ENTRÉES**

SEAFOOD

Pan Seared Salmon, Juniper Honey Glaze, Rice Pilaf, Grilled Asparagus, Lemon Beurre Blanc **\$30**

Seared Diver Scallops, Potato Rounds, Braised Fennel, Burnt Orange Butter, Crispy Leeks **\$41**

Sautéed Monkfish, Grilled Broccoli, Smashed Fingerling Potatoes, Smoked Tomato Aquapazza **\$32**

POULTRY

Pan Seared Airline Chicken Breast, Brussel Sprouts, Potato Hash, Bacon, Rosemary Jus **\$30**

Seared Duck Breast, White Cheddar Grits, Braised Collard Greens, Dried Cherry Gastrique **\$32**

Half Herb Roasted Chicken, Crispy Smashed Red Bliss Potatoes, Wilted Kale, Chicken Jus **\$32**

**THE FINAL COUNTDOWN**  
**PLATED DINNER CONTINUED**

*Minimum 10 People, Price per Person*

**ENTRÉES CONTINUED**

MEAT

- Grilled New York Steak, Hazel Dell Mushrooms, Grilled Broccolini, Bordelaise **\$37**  
Seared Beef Tenderloin, Cauliflower Gratin, Charred Asparagus, Sauce Béarnaise **\$38**  
Colorado Lamb T-Bone, Yukon Gold Potato Puree, Ratatouille, Red Wine Reduction **\$38**  
Braised Beef Short Rib “Bourguignon”, Roasted Baby Carrots, Onions, Hazel Dell Mushrooms, Lardons **\$32**  
Cider Brined Pork Chop, Lentils du Pays, Braised Mustard Greens, Roasted Apple **\$32**

VEGETARIAN

- Buckwheat Crepes, Hazel Dell Mushrooms, Caramelized Onions, Herb Goat Cheese, Porcini, Parmesan **\$25**  
Roasted Squash Ravioli, Braised Greens, Ricotta, Hazelnut Brown Butter **\$32**

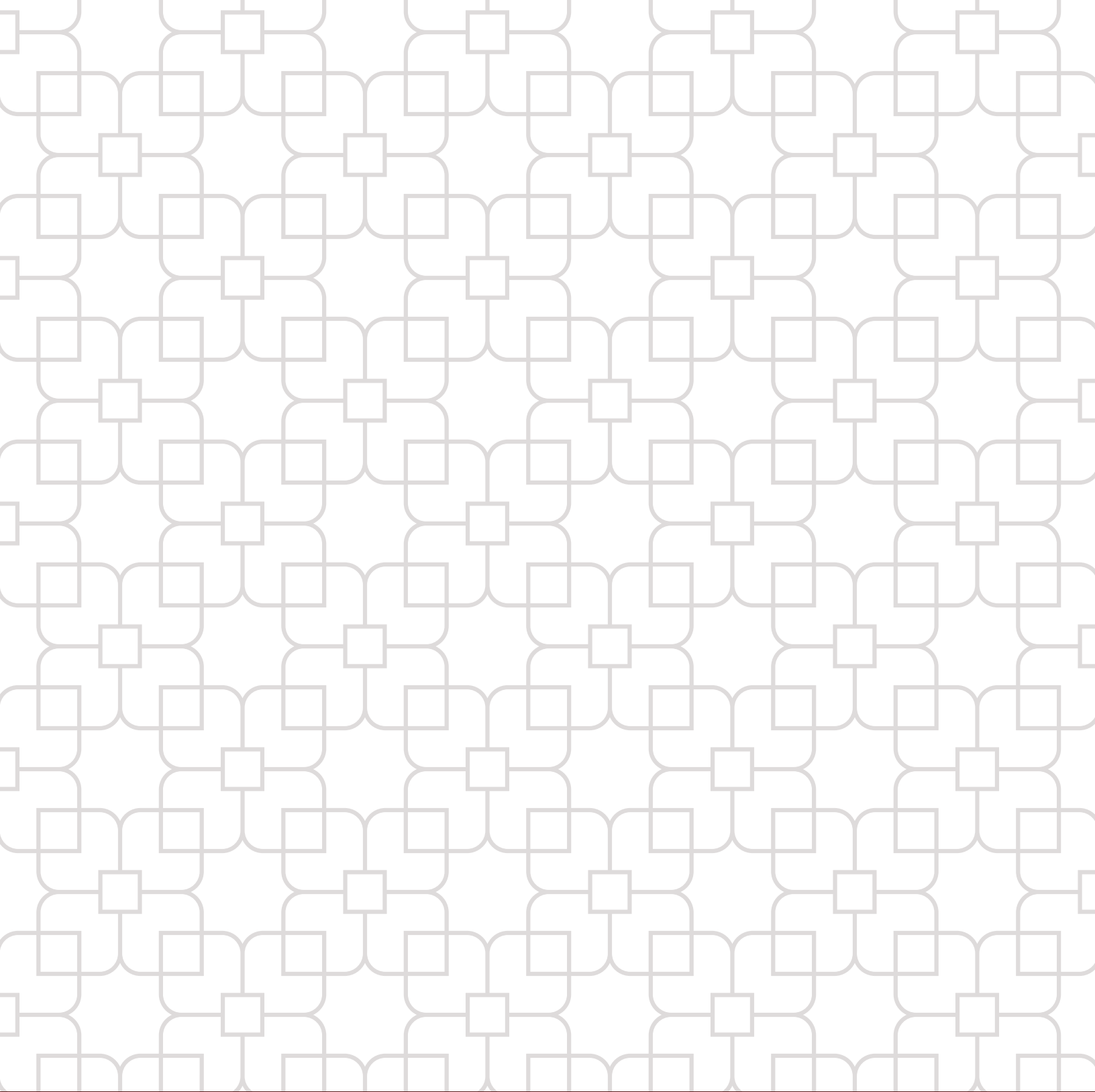
**DESSERTS**

SELECT ONE

- Gluten Free Crème Caramel, Almond Tuile **\$10**  
Bittersweet Chocolate Tart, Salted Caramel, Chantilly **\$11**  
Flourless Chocolate Torte, Milk Chocolate Crème, Cocoa **\$12**  
Pear Almond Gateaux, Poached Fruit, Vanilla Creme Anglaise **\$12**  
Clafoutis, Amarena Cherries **\$12**

GLUTEN FREE AND VEGAN DESSERT

- Chilled Berry Soup, Chocolate Sorbet, Pistachio Brittle **\$12**



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