



ANNUAL THANKSGIVING BUFFET

NOVEMBER 24TH, 2022

Hotel Colorado's Annual Thanksgiving Buffet is back and will be hosted in our beautifully renovated ballrooms featuring all the traditional Thanksgiving fixings!

\$86 for adults

\$25 for kids 12 & under

***Pricing is prior to tax & service charge
Seating times from 11am to 5:30pm**

RESERVATIONS REQUIRED

CALL (970) 928-3785

MENU

Cold Offerings

Fall Salad Station

- Baby Spinach, Arugula & Frisee, Chopped Romaine Hearts & Iceberg Lettuce

Salad Toppings

- Dried Cranberries, Roasted Butternut Squash, Toasted Pumpkin Seeds, Candied Pecans, Red Wine Poached Pears, Goat Cheese, Shredded Parmesan Cheese, Herb Crostini's, Garlic Croutons, Applewood Smoked Bacon Crumbles
- Cranberry-Apple Vinaigrette, Caesar Dressing, Honey-White Balsamic Vinaigrette

Composed Salads

- Shaved Brussel Sprout, Pomegranate & Quinoa Salad, Sliced Toasted Almonds & Lemon Poppy Seed Vinaigrette
- Ambrosia Salad
- Roasted Root Vegetable Salad, with Fresh Herbs, Maple-Dijon Vinaigrette

Ice Carving & Shrimp Display

- Chilled Poached Shrimp, Cut Lemons, Cocktail Sauce

Hot Offerings

Soup Station

- Pumpkin-Pear Bisque, Poached Pear Compote, Cinnamon

Carving Station

- Slow Roasted Beef Prime Rib
- Slider Rolls, Creamy Horseradish Sauce, Whole Grain Mustard, Au Jus

Buffet Offerings

- Assorted Dinner Rolls & Butter
- Honey Brined Slow Roasted Fresh Colorado Turkeys, Turkey Pan Gravy
- House Made Cranberry Sauce
- Cornbread Stuffed Trout, Creole Cream Sauce
- Traditional Stuffing
- Sweet Potato Casserole
- Green Bean Casserole
- Baked Mac & Cheese
- Whipped Yukon Gold Potatoes

Dessert Offerings

- Pumpkin Pie, Vanilla Bean Whipped Cream
- Gluten Free Chocolate Torte, Strawberry
- Apple Pie, Cinnamon Crumble, Vanilla Bean Whipped Cream, Carmel Sauce
- Bourbon Pecan Pie, Carmel Sauce
- Warm Cranberry Bread Pudding, Cinnamon Crème Anglaise