



Best Western PLUS Fillmore Inn



CATERING MENU

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Breakfast

FILLMORE STARTER | 15⁰⁰ PER PERSON

Chilled Assorted Juices

Individual Flavored Yogurts

Seasonal Fresh Fruit

Assorted Cereal with Whole, 2% & Skim Milk

THE INCLINE | 24⁰⁰ PER PERSON

Chilled Assorted Juices

Hot Griddle Cakes with Blueberries, Strawberries, Syrup & Butter

Assorted Breakfast Breads & Muffins

Scrambled Eggs with Cheddar Cheese & Green Onions

Applewood Smoked Bacon, Breakfast Sausage

PIKES PEAK | 31⁰⁰ PER PERSON

Chilled Assorted Juices

Individual Flavored Yogurts Seasonal Fresh Fruit

Hot Griddle Cakes with Blueberries, Strawberries, Syrup & Butter

Assorted Breakfast Breads & Muffins

Bagels & Cream Cheese

Scrambled Eggs with Cheddar Cheese & Green Onions

Applewood Smoked Bacon, Breakfast Sausage

Country-Style Breakfast Potatoes

These menus are presented buffet style



Enhancements

Assorted Bagels | 33⁰⁰ (per dozen)

Assorted Coffee Cakes | 45⁰⁰ (per dozen)

Assorted Muffins | 30⁰⁰ (per dozen)

Assorted Pastries | 32⁰⁰ (per dozen)

Breakfast Burritos | 58⁰⁰ (per dozen)

Breakfast Sandwiches | 49⁰⁰ (per dozen)

Yogurt Parfaits | 63⁰⁰ (per dozen)

Cinnamon Rolls | 45⁰⁰ (per dozen)



Breaks

SNACKS

Freshly Baked Assorted Cookies | 20⁰⁰ (per dozen)

Assorted Granola Bars | 35⁰⁰ (per dozen)

Assorted Pastries | 30⁰⁰ (per dozen)

Chocolate Brownies | 42⁰⁰ (per dozen)

Gluten-Free Chocolate Brownies | 75⁰⁰ (per dozen)

Tortilla Chips & Salsa | 33⁰⁰ (15 people)

Potato Chips & Ranch Dip | 23⁰⁰ (10 people)

Crudités with Hummus | 4⁰⁰ (per person)

Hot Pretzel Bites with Beer Cheese | 4⁰⁰ (per person)

BEVERAGES

Bottled Water | 2⁰⁰ (each)

Sparkling Water | 4⁰⁰ (each)

Assorted Sodas | 3⁰⁰ (each)

Freshly Ground Dark Roast Coffee | 35⁰⁰ (per gallon)

Freshly Ground Medium Roast Coffee | 35⁰⁰ (per gallon)

Freshly Ground Decaf Coffee | 32⁰⁰ (per gallon)

Assorted Hot Teas | 20⁰⁰

Freshly Brewed Iced Tea | 20⁰⁰ (per gallon)

Lemonade | 20⁰⁰ (per gallon)



Boxed Lunch

All boxed lunches include whole fruit, hummus with carrots, granola bar and bottled water

ROAST TURKEY BREAST | 22⁰⁰ PER PERSON

Jack Cheese, Tomatoes, Simple Greens, Spicy Mustard, Whole Wheat Bread

HERB ROASTED CHICKEN | 22⁰⁰ PER PERSON

Provolone Cheese, Avocado, Simple Greens, Roasted Garlic Aioli, Brioche Bun

ROAST BEEF | 22⁰⁰ PER PERSON

Jack Cheese, Tomatoes, Simple Greens, Spicy Mustard, Whole Wheat Bread

HAM & SWISS | 22⁰⁰ PER PERSON

Swiss Cheese, Simple Greens, Tomatoes, Dijonnaise Spread, Hoagie Bun



Lunch & Dinner

DELICATESSEN | 27⁰⁰ PER PERSON

Seasonal Soup

Mixed Greens, Chef's Choice Condiments & Dressings

Caprese Salad

Roast Turkey Breast, Roast Beef, Shaved Ham

Provolone Cheese, Cheddar Cheese, Swiss Cheese

Variety of Sliced Breads

Mayonnaise, Dijon Mustard, Lettuce, Tomatoes, Onions,
Kosher Dill Pickles

ARTISAN PIZZA BUFFET | 32⁰⁰ PER PERSON

Served with Garlic Knots & Marinara and

Choice of Salad: House Salad or Caesar Salad

CHOICE OF TWO PIZZAS:

Deluxe | Pepperoni, Italian Sausage, Green Peppers, Red Onions,
Black Olives

Hawaiian | Ham, Pineapple, Jalapeños

Meat Lovers | Pepperoni, Ham, Bacon, Andouille Sausage, Parsley,
Parmesan Cheese

Veggie | Red Onions, Green Peppers, Mushrooms, Black Olives,
Artichoke Hearts

Cheesy White Pie | Creamy Garlic Sauce, Cheddar Cheese,
Feta Cheese, Parmesan Cheese

California Dream | Creamy Garlic Sauce, Fresh Spinach,
Sun Dried Tomatoes, Feta Cheese

Cowboy | Pepperoni, Meatballs, Jalapeños

These menus are presented buffet style



Lunch & Dinner

SOUTHERNER | 39⁰⁰ PER PERSON

Tortilla Soup | Chicken, Avocado, Jack Cheese

Avocado & Tomato Salad with Cilantro Lime Dressing

Cheese Enchiladas with Ranchero Sauce, Scallions & Crema

Chicken & Beef Fajitas with Onions & Peppers

Spanish Rice

Black Beans

Flour and Corn Tortillas

Tortilla Chips, Cheese, Queso Fresco, Cilantro, Sour Cream,
Guacamole, Pico de Gallo

TASTE OF ITALY | 42⁰⁰ PER PERSON

Garlic Bread Sticks

Choice of Soup: Italian Wedding Soup or Zuppa Toscana Soup

Chicken Cacciatore Topped with Wild Mushrooms and Vegetables

Seared Cod with Charred Bell Peppers and Lemon Gremolata

Baked Ziti with Meat Sauce

Potato Gnocchi with Brown Butter Sauce and Parmesan

Sautéed Broccoli with White Wine and Garlic

These menus are presented buffet style



Lunch & Dinner

SOUTHERN BBQ | 32⁰⁰ PER PERSON

Arugula Salad with Chipotle Lemon Vinaigrette

Potato Salad

Spicy Cole Slaw

Barbecue Pulled Chicken

Barbecue Pulled Pork

Bread, Butter & Pickle Spears

Roasted Corn with Red Peppers

Corn Bread

GARDEN OF THE GODS | 35⁰⁰ PER PERSON

Mixed Green Salad

Spinach Salad

Herb Roasted Chicken

Pork Loin with Dijon Sauce

Roasted Baby Red Potatoes

Oven Roasted Green Beans

Artisan Dinner Rolls

These menus are presented buffet style



Lunch & Dinner

OLD COLORADO | 32⁰⁰ PER PERSON

Pan-Seared Salmon with Lemon

Pan-Seared Chicken with Chicken Velouté

Garlic-Roasted Potatoes

Green Beans with Grilled Onions

Artisan Dinner Rolls

MILE HIGH | 34⁰⁰ PER PERSON

Roasted Mojo Sirloin Steak

Cilantro-Lime Chicken

Seasoned Rice & Beans

Flour and Corn Tortillas

Sautéed Peppers & Onions

Salsa, Simple Greens, Sour Cream

These menus are presented buffet style



Lunch & Dinner

THE CABANA | 42⁰⁰ PER PERSON

Spinach Salad

Caribbean Salmon & Mango Salsa

Jamaican Jerk Chicken

Coconut Jasmine Rice

Steamed Broccoli

Artisan Dinner Rolls

LAND & SEA | 52⁰⁰ PER PERSON

Herb Crusted Roast Beef (Carving Station)

Au Jus Sauce

Horseradish cream sauce

Teriyaki Salmon

Wild Rice

Roasted Squash

Artisan Dinner Rolls

These menus are presented buffet style



Desserts

Call our Sales Team for Selection and Pricing

Jumbo Cookie with Ice Cream
Cannoli
Caramel Apple Pie with Vanilla Cream
Chocolate Cake
Classic Carrot Cake
New York Cheesecake
Salted Caramel Cake
Tiramisu

Specialty Cakes Available Upon Request



Hors D'oeuvres

- Spinach-Stuffed Mushrooms with Feta Cheese | 3⁰⁰ (priced per piece)
- Pot Stickers with Hot & Sour Sauce | 3⁰⁰ (priced per piece)
- Crispy Egg Rolls with Ginger Sauce | 3⁰⁰ (priced per piece)
- Spinach Artichoke Dip with Crostini | 3⁰⁰ (priced per piece)
- Chicken Satay with Dipping Sauce | 3⁰⁰ (priced per piece)
- Cheese-Stuffed Jalapeños | 3⁰⁰ (priced per piece)
- Mozzarella-Stuffed Meatballs | 3⁰⁰ (priced per piece)
- Hummus with Pita Rounds | 5⁰⁰ (priced per piece)
- Chicken Salad Crostini with Charred Onion Jam | 5⁰⁰ (priced per piece)
- Bacon & Cajun Deviled Egg | 5⁰⁰ (priced per piece)
- Shrimp & Crab Ceviche | 6⁰⁰ (priced per piece)
- Mini Crab Cake with Remoulade Sauce | 6⁰⁰ (priced per piece)



Displays

Serves 15 - 20 people

FRESH FRUIT | 160⁰⁰

Assorted Fresh Fruit with Yogurt Dipping Sauce

CLASSIC CHEESE BOARD | 270⁰⁰

Domestic and Imported Cheeses, Assorted Crackers and Breads with Seasonal Fruit Garnish

CRUDITÉS | 250⁰⁰

Selection of Carrots, Cucumbers, Red Peppers, Yellow Peppers, Green Peppers, Broccoli, Cherry Tomatoes, Celery, Dip

JUMBO SHRIMP | 150⁰⁰

Jumbo Cocktail Shrimp with Cocktail Sauces

Half orders may be combined to create one full order or more



Wine List

WHITE WINES PER BOTTLE

Chardonnay | Crane Lake, *California* | 27⁰⁰

Chardonnay | Angeline, *California* | 32⁰⁰

Chardonnay | Decoy by Duckhorn, *Sonoma County* | 36⁰⁰

Pinot Grigio | Folonari, *Venezie* | 32⁰⁰

Sauvignon Blanc | Sand Point, *California* | 32⁰⁰

Dry Rosé | Le Charmel | Dry Rosé, *Côtes De Provence* | 36⁰⁰

Prosecco | Cara Mia, *Italy* | 32⁰⁰

RED WINES PER BOTTLE

Cabernet | Crane Lake, *California* | 27⁰⁰

Cabernet | Los Vascos, *Colchagua Valley, Chile* | 36⁰⁰

Merlot | Crane Lake, *California* | 27⁰⁰

Pinot Noir | Murphy-Goode, *California* | 34⁰⁰

Chianti | Gancia, *Tuscany* | 32⁰⁰

Super Tuscan | Mazzei, Badiola Castrello Di Fonterutoli,
Tuscany | 37⁰⁰



Bar

STANDARD BAR PER DRINK

Well Brands | 4⁰⁰

Call Brands | 6⁰⁰

Premium Brands | 7⁰⁰

House Wine (Crane Lake) | 5⁰⁰

Domestic Beer | 4⁰⁰

Imported Beer | 6⁰⁰

HOSTED BAR PER PERSON BY THE HOUR

Beer | 14⁰⁰

Wine | 14⁰⁰

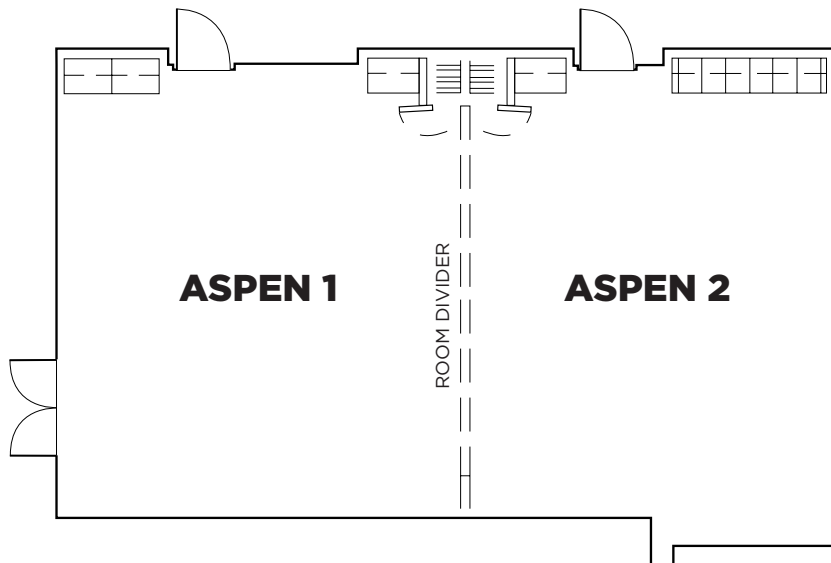
Soda | 14⁰⁰

Standard Bar | 17⁰⁰

Premium Bar | 20⁰⁰

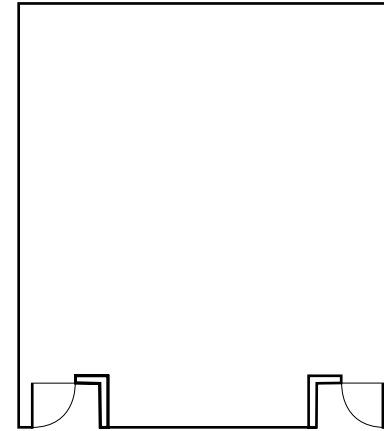
Event Spaces

ASPEN BALLROOM



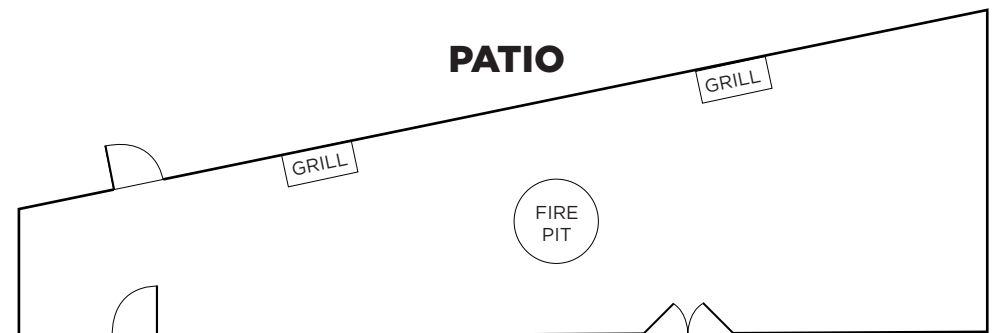
EVENT SPACE	CAPACITY
FULL ASPEN BALLROOM	90 PEOPLE
ASPEN 1	46 PEOPLE
ASPEN 2	44 PEOPLE

PIKES PEAK MEETING ROOM



EVENT SPACE	CAPACITY
PIKES PEAK MEETING ROOM	42 PEOPLE

PATIO



EVENT SPACE	CAPACITY
PATIO	65 PEOPLE

Group Information

MEETING ROOM RENTAL CHARGES

Group meeting and banquet room space is reserved to accommodate anticipated attendance and program requirements. Charges are assigned accordingly. All details regarding menu selection, equipment, setup, coffee breaks, etc. should be finalized two weeks in advance of arrival. Any changes requested less than 5 days in advance of function will result in additional labor and/or meeting room charges. Once your room is set to the specifications provided to our banquet department there may be a \$100 charge to make any additional changes.

MENU SELECTION & PRICING

Menus and prices cannot be guaranteed more than three months prior to an event.

CUSTOM MENUS

Our staff can design specialty menus for your event.

FOOD & BEVERAGE

All food and beverage must be purchased from the hotel. No outside food or beverage will be permitted to be brought into the hotel by patrons or patron invitees. Any outside food or beverage found in the meeting space will be removed. No food or beverage purchased from the hotel can be removed from the property.

GUARANTEE

The exact number of attendees is required a minimum of 5 business days in advance and if applicable will be the total number that will be billed.

AUDIO/VISUAL

A/V Equipment available upon request.