



LUNCH until 5pm

SALADS

All are served with your choice of dressing: ranch, chipotle ranch, blue cheese, balsamic, red wine vinaigrette or feta dill Greek yoghurt.

Add to any salad:

chicken breast 5, steak 6, salmon 7

House GF

Greens, tomatoes, onions, cucumbers, cranberries and blue cheese
small – 4, large – 8

Cobb Salad GF

Mixed greens, chicken, bacon, diced tomatoes, onions, sliced egg
and blue cheese – 13

Santa Fe GF

Mixed greens, jalapenos, tomatoes, red onions, jack and cheddar
cheeses, topped with black bean and corn salsa and tortilla strips.
Served with a side of chipotle ranch – 10

Seasonal Spinach GF

Fresh spinach topped with strawberries, candied walnuts and
Colorado goat cheese. Served with balsamic vinaigrette – 10

Caesar

Romaine lettuce served traditionally with croutons and shaved
parmesan cheese small – 4, large – 8

Greek

Mixed greens, artichokes, roasted red peppers, kalamata olives,
onions, tomatoes and feta dill Greek yoghurt – 13

HOMEMADE SOUPS

Soup Du Jour

Featuring a different fresh homemade soup daily
cup – 4, bowl – 6

Pork Green Chili

Topped with cheese and served with a warm tortilla.
cup – 4, bowl – 6

APPS & SMALL PLATES

Homemade Pioneer Eggrolls GF

Black beans, cabbage sweet corn, green chili peppers,
jack and cheddar cheeses rolled in a crispy wrapper,
served with chipotle ranch – 13

Mt. Quandary Nachos GF

Crispy tortilla chips topped with jack and cheddar
cheeses, black bean and corn salsa, lettuce, tomatoes and
jalapenos. Served with a side of roasted tomato salsa
and sour cream – 14 add guacamole 1, chicken 2, pulled
pork 2, steak 3

Spinach & Artichoke Dip GF

Parmesan cheese blended with spinach and artichoke
hearts with carrots, celery and warm pita bread – 13

Organic Falafel

On a pita with greens and feta dill Greek yoghurt – 10

Fresh Organic Hummus GF

With carrots, celery and warm pita bread – 12

Wings GF

A pound of wings with your choice of Hot, BBQ, sweet
Thai chili or diablo sauce, served with celery, carrots and
ranch dressing – 13

Lettuce Wrap GF

Thai chicken, mandarin oranges, carrots, sesame seeds
and green onions, served with a side of Thai peanut
dressing – 12

Chips & Roasted Tomato Salsa GF

add guacamole – 3

Mozzarella Sticks GF

Homemade with marinara sauce – 11

Crispy Organic Brussels GF

Lemon pepper, queso fresco, chipotle ranch – 11

Portabella Stack GF

Grilled and stuffed with artichokes, roasted red peppers,
kalamata olives, spinach and Colorado goat cheese.
Topped with basil pesto and a balsamic reduction – 12

Chicken Tenders

With fries and your choice of BBQ sauce or ranch – 12

Sesame Seard Ahi* GF

With cucumber slaw, wasabi topped with sweet soy
glaze – 13

Peak Nine Quesadilla

Flour tortilla filled with jack and cheddar cheeses, black
bean and corn salsa and tomatoes. Served with a side of
roasted tomato salsa and sour cream – 13
add guacamole 1, chicken 2, steak 3, pulled pork 2



LUNCH

Served with fries.

Substitute

- sweet potato fries 1
- a side salad 2
- onion rings 2
- soup cup 1, bowl 2

Turkey Melt

Turkey, jack cheese, bacon, guacamole and sautéed onions. Served on sourdough – 11

Philly Cheesesteak

Shaved ribeye, sautéed onions and peppers smothered in jack cheese – 11

Basket of Ribs

Slow roasted pork ribs, smothered in our homemade BBQ sauce – 11

Reuben

Choice of pastrami or turkey with swiss cheese, sauerkraut and thousand island dressing on toasted rye – 12

B.L.T.

Classic favorite with Applewood smoked bacon, Bibb lettuce and fresh tomatoes served on sourdough – 8 add turkey 4

Street Tacos

3 corn tortillas with queso fresco roasted tomatillo salsa, sour cream, guacamole and pico de gallo (no side).
mahi mahi – 11, steak – 13, pork carnitas – 10

BANQUETS

We have the best view in Breckenridge!

In the summer our patio overlooks the Maggie Pond which is crystal blue with the mountains as a perfect backdrop. In the winter the mountains are draped in a snowy white cover. Ask for a banquet packet to see the tantalizing menu choices we can offer for your special occasion – anything from a BBQ buffet to a gourmet sit down dinner.

Restaurant capacity is 130+ people (200 people w/ tented deck)

Contact:

- All Events And Catering LLC
- 970-471-9029
 - info@alleventsandcatering.com
 - www.alleventsandcatering.com

GF – Items that are gluten free • All oils are trans fat free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A service charge may be added to large parties and signed credit card slips that are not left

We proudly use Colorado grown ingredients whenever possible.



LUNCH

SLIDERS

3 sliders served à la carte

Carolina Pulled Pork – 11

Portabella

Roasted red peppers and pesto – 12

Filet

Blue cheese, sautéed onions and chimichurri – 13

BURGER BUILDING

Served with fries. Cooked to temp*

Substitute

- sweet potato fries 1
- a side salad 2
- onion rings 2
- soup cup 1, bowl 2
- gluten free Udi's bun 3

Half Pound of Aspen Ridge Beef – 12

All natural, 100% Colorado raised, never frozen

Chicken Breast – 11

Veggie Burger – 10

Toppings – 1

jack	bacon	sautéed mushrooms
cheddar	jalapeños	sautéed onions
swiss	guacamole	roasted red peppers
blue cheese	bbq sauce	
smoked gouda		

SPECIALTY BURGERS

Beef or Chicken – 14

Quandary

Tender Belly bacon, cheddar cheese, 2 onion rings & BBQ sauce

Southwest

Tender Belly bacon, guacamole and jack cheese

Blue Dream

Tender Belly bacon, mushrooms and blue cheese

Chef's Fat Burger

Tender Belly bacon, mushrooms, onions and smoked Gouda

Colorado Burger

Cheddar cheese and pork green chili