

Gateway Canyons

Where the Holidays Are...



Be one of the first groups to schedule your holiday event at Gateway Canyons Resort's newest venue, the Palisade Event Center, destined to become a landmark celebration destination. The center's Grand Hall and Atrium allows seating for 120 guests and leaves plenty of room for dancing. The state-of-the-art facility also houses classrooms, a 56 seat HD Theater, an art studio, Storyteller Bookstore, conference room, and soon-to-be-opened Entrada Restaurant.

Our additional venues are trimmed for the season, too, including:

- Red Rocks Party Rooms (2) – offering intimacy with all the seasonal trimmings.
- The Paradox Grill Loft – a lively “retreat with a glowing view.”
- Kiva Café – elegant and private poolside dining room.
- Auto Museum Lobby – surround yourselves with classic custom detailing.

Call today so we can help you create a magical holiday event.

Contact Info:

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Gateway Canyons

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Holiday Menu 2009



43200 Hwy 141 | Gateway, CO 81522 | 866.671.4733

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From Traditional to Hot, your holiday menu will be filled with savory surprises. Choose your theme, we'll take care of the rest! Choice of one appetizer, one salad, one entrée and one dessert. All meals come with assorted rolls and in-house beer bread. Served with Christmas Butter, Cranberry and Honey.

SOUTHWESTERN THAI

.... APPETIZERS

THAI SHRIMP

Shrimp Marinated in Herbs and Coconut Milk with a Sweet Chili Cactus Sauce.

SPICY BEEF SPRING ROLL

Marinated Beef with Cilantro, Lime, Leeks and Mango Pineapple Salsa.

GATEWAY GAI

Chopped Chicken tossed with Onions, Green Chilis, Spanish Rice, Lime Juice and Mint wrapped in Leaf Lettuce.

.... SALADS

SEASONAL SALAD

Seasonal Greens with Roasted Onions, Tomatoes and Cucumber in a Prickly Pear Cactus Vinaigrette.

SPINACH

Spinach, Water Chestnuts and Cilantro in a Green Chili Vinaigrette.

.... ENTREES

PALISADE SHRIMP

Garlic Jumbo Shrimp on a bed of Honey Lime, Sautéed Leeks, Tomatoes and Saffron Rice Pilaf. Seasonal Vegetables with Thai Basil Roasted Cashews.

PHUKET CHICKEN

Grilled Chicken Breast served on a bed of Roasted Thai Peanut Ginger Sauce with Roasted Red Potatoes, Mushrooms, Spinach and Bamboo Shoots.

GATEWAY MOO YANG

Boneless Smoked Pork Loin Marinated in Agave Nectar and Thai Spices then Grilled with a Mildly spicy Soy and Oyster Sauce. Served with Stir-Fry Vegetables and Red Chili Mashed Potatoes.

.... DESSERTS

PINON NUT CHERRY BREAD PUDDING

Served with Tequila Lime Sauce and Whipped Cream.

PECAN TART

Served with Cinnamon Crème Anglaise.

CHRISTMAS CRUSTRADA

Strawberry, Rhubarb and Red Banana Crustada served with Marsala Zabaglione.

MANGO CHEESE CAKE

Featuring a Macadamia Nut Crust.

TRADITIONAL

.... APPETIZERS

ASSORTED SEASONAL CHEESES

Brie, Blue, Asiago, Havarti, Swiss, Sharp Cheddar and Gouda served with Assorted Flat Breads and Five Onion Dip.

FONDUE

Beef, Chicken, Assorted Fresh Vegetables, Gruyere and Emmental Cheese, Apples Compote, Cornishons, Sourdough Bread and Onion Relish.

GRILLED SHRIMP COCKTAIL

Shrimp Grilled with Lemon, Jicama and Avocado Relish. Served with Bloody Mary Ketchup.

WOOD FIRED CHICKEN & ARTICHOKE DIP

Creamy and Cheesy Dip with Fresh Basil, Garlic, Shallots, White Wine, Asiago Bread Crumb Crust. Served with Assorted Flat Breads.

.... SALADS

ROASTED DUCK BREAST

Grapes and Saba with a Sweet Potato Vinaigrette.

BEEF SALAD

Oregano, Pecans and Goat Cheese. Choice of Balsamic Vinaigrette, Blue Cheese or Ranch Dressing.

CAESAR

Romaine Lettuce, Parmesan Shavings and Croutons with Caesar Dressing.

HALF A ICEBERG HEAD

Blue Cheese Crumbles, Bacon and Tomato with a Pumpkin Vinaigrette.

.... ENTREES

TUSCAN STYLE PORK LOIN

Pork Loin seasoned with Rosemary, Sage and Garlic. Served with Winter Root Vegetables with Maple and Cardamom.

PRIME RIB

Slow Roasted Prime Rib served with Roasted Leek Pumpkin Mashed Potatoes, Merlot Au-Jus, Horseradish Sauce and Asparagus.

BREAST OF CHICKEN PICCATA

Chicken breast with Lemon, Capers and White Wine. Served with Potato Sage Gnocchi and Sautéed Baby Carrots.

FILET MEDALLIONS

Medallions in a Jack Daniels Demi-Glace with Crimini Mushroom Mashed Potatoes and Roasted Acorn Squash.

HAWAIIAN

.... APPETIZERS

TUNA TATAKI SKEWERED

Seared Tuna coated in Garlic, Ginger, Soy and Sake with Maui Onion Relish.

MOLDED CHICKEN SASHI WITH UNAGI AND SPICY CRAB

Layered mix of Rosa Rice, Chicken Sashi and Unagi (eel). Topped off with Spicy Crab and a Kabayaki Sauce.

ROBERTS LAMB LOLLIPOPS

Hosin, Honey and Chili Pepper seasoned Lamb. Served with Smoked Mango Jam.

WOOD FIRED CHICKEN & ARTICHOKE DIP

Creamy and Cheesy, Fresh Basil, Garlic, Shallots, White Wine, Asiago Bread Crumb Crust, Assorted Flat Breads.

.... SALADS

ROASTED DUCK SALAD

Deep Fried Tofu with Mango Vinaigrette.

SEASONAL GREENS

Seasonal Greens with Mushrooms and Peas in a Macadamia Nut Vinaigrette.

POI SALAD

Watercress, Spinach, Bacon Bits, Tomatoes and Bean Sprouts with Creamy Ginger Ranch Dressing.

.... ENTREES

LAMB CHOPS PUPU

Lamb chops with Hoisin, Honey and Chili Pepper Demi-Glace. Served with Ginger Mashed Potatoes and Baby Carrots.

GRILLED CHICKEN

Grilled Chicken Marinated in Honey Pineapple Juice and Cloves. Served on a bed of Sautéed Leeks, Mashed Sweet Potatoes and Green Beans.

KAHLUA SALMON

Salmon with Kahlua Miso Glaze. Served with Stir-Fry Vegetables and Roasted Leek Rice Pilaf.

\$50.00 Per Person Plus Tax & Gratuity

