



The Burnsley Banquet Menu Selections

A variety of catering options are available to corporate groups at The Burnsley. Our catering staff and Executive Chef are pleased to tailor the perfect menu and create the right atmosphere for your occasion. Meetings and events receive special attention and genuine care at this uniquely intimate and elegant hotel.



For the ideal blend of comfortable elegance and classic beauty in downtown Denver, The Burnsley All-Suite Hotel is your doorway to a world-class meeting experience.



Breakfast - Plated

*Served with orange juice, assorted herbal teas and freshly brewed 'Burnsley Custom Blend' coffee.
Please select one of the following for your guests. Priced per person.*

Grand Marnier French Toast

French Baguette with warm maple syrup, whipped butter and powdered sugar. Served with crispy applewood smoked bacon and fresh fruit garnish.

\$10

Burnsley Scrambler

Scrambled eggs with fresh Italian parsley, cheddar and provolone cheeses. Served with herb-roasted potatoes, crispy applewood smoked bacon and maple-link sausages.

\$11

Breakfast Burrito

Flour tortilla stuffed with eggs, sausage, onions, and tomatoes. Smothered in green chili sauce and topped with cheddar and jack cheese and sour cream. Served with herb-roasted potatoes.

\$11

Breakfast - Buffets

*Served with orange juice, assorted herbal teas and freshly brewed 'Burnsley Custom Blend' coffee.
Priced per person.*

Sun Rise Buffet

Assorted breakfast breads, mini croissants, petite Danish and pastries, preserves and butter and assorted yogurts.

\$10

Burnsley Continental

Fresh fruit display with berries and yogurt, assorted breakfast breads, mini croissants, petite Danish and pastries, bagels with cream cheese, preserves and butters.

\$14

The Scrambler

Scrambled eggs with fresh Italian parsley, cheddar and provolone cheeses, herb roasted potatoes, applewood smoked bacon and maple link sausages. Fresh fruit display with berries.

\$16

*Substitute scrambled eggs for: Denver omelets
or cheese frittata*

\$18

Enhance any buffet breakfast with:

<i>Breakfast Burrito</i>	<i>\$5</i>
<i>French Toast</i>	<i>\$3</i>
<i>Oatmeal</i>	<i>\$3</i>

Prices subject to change
Please add 8.1% tax and 19% service charge to all prices listed

Breaks

Priced per person.

Movie Matinee

*Popcorn
Snack mix
Assorted candy bars
House made potato crisps
Soft pretzels with cheese dip
Assorted sodas and bottled water*
\$10

Happy Hour

*Tortilla chips, salsa and house made guacamole
Buffalo wings with ranch dip
Soft pretzels with cheese dip
Assorted sodas and bottled water*
\$15
Add microbrew and imported beers
\$6 each

Burnsley Break

*Fresh fruit display
Assorted yogurts
Trail mix and snack mix
Assorted juices and bottled water*
\$9

Dessert Break

*Dessert bars
Petit-fours
Chocolate dipped strawberries
Assorted sodas and bottled water*
\$10

Crudité

*Crisp garden vegetables presented with ranch dressing
House made potato crisps and warm blue cheese
dressing
Assorted sodas and bottled water*
\$8

Cookies and Brownies

*Freshly baked cookies
Fudge brownies
Assorted sodas, bottled water and ice cold milk.*
\$8

Cheese and Crackers

*Breadsticks and crackers
Cheddar cheese board
Fresh fruit display
Assorted sodas and bottled water*
\$8

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Beverages

Coffee service

Freshly brewed 'Burnsley custom blend' coffee
Assorted herbal teas
\$3 per person

Freshly brewed iced tea or lemonade

\$8 per carafe or
\$3 per person

8 oz juice bottles

Apple, Cranberry, OJ
\$3 on consumption

Assorted 12 oz soda

Regular and diet Coca-Cola products
\$3 on consumption

8oz Voss water bottles

\$3 on consumption

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Lunch Buffets

Served with freshly brewed iced tea.

Priced per person.

Burnsley Buffet

*Spinach salad with gorgonzola, strawberries, roasted
walnuts and raspberry vinaigrette*

Champagne chicken

Fresh seasonal vegetables

Rice pilaf

New York style cheesecake

\$18

Substitute: salmon with honey mustard glaze

\$20

Capitol Hill Deli Buffet

*Assortment of baguettes, whole wheat,
and sourdough breads*

Deli smoked turkey, Genoa salami,

Black Forest ham and pastrami

*Roma tomatoes, red onions, lettuce, kosher dill pickles,
olives and gourmet peppers*

Swiss, cheddar and provolone cheeses

House made potato crisps with blue cheese dip

Antipasto salad

*Tossed Caesar salad with freshly shaved parmesan
cheese and garlic croutons*

Fruit salad

Cookie and brownie platter

\$18

Italian Buffet

*Tossed Caesar salad with freshly shaved parmesan
cheese and garlic croutons*

Chicken piccata with linguini

*Penne pasta tossed with Portobello mushroom Alfredo
cream sauce*

Herb crusted garlic bread

Cannolis

\$19

Taco Buffet

Tortilla chips, salsa and house made guacamole
*Taco salad bar with crispy flour tortilla bowls and
seasoned ground beef **OR** chicken*

Refried beans and Spanish rice

*Diced tomatoes & onions, shredded lettuce, cheddar
cheese, sour cream, avocado & salsa*

Cheese enchiladas

Crispy sopapillas with honey butter

\$18

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Quick Lunch

Served with freshly brewed iced tea.

Sandwiches include house made potato crisps.

Priced per person.

Please limit your selection to 2 items:

Caesar Salad (Chicken or Salmon)

With romaine hearts, parmesan and croutons

\$12

Seafood Salad

Shrimp, salmon and crab over avocado and greens

Tossed in a lemon caper vinaigrette

\$12

Cobb Salad

*Classic with avocado, crisp bacon, blue cheese, chopped egg,
chicken. Tossed with blue cheese vinaigrette*

\$12

Deluxe Burger

*Kosher dill pickles, onion, tomato and cheese on a
grilled Kaiser roll.*

\$12

Classic Club

*Turkey, ham, bacon and Swiss, piled high on
sourdough.*

\$12

Jay Wrap

*Turkey, provolone, avocado & a tomato caper relish
wrapped in a tortilla*

\$12

Buffalo Chicken Wrap

*Buffalo chicken tenders with cheddar,
tomato and ranch dressing*

\$12

Add a cookie and brownie platter for \$4 per person

Prices subject to change

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Bowed Lunch

Please limit selection to three items

Choice of Sandwich

\$13 per person

*Served with potato crisps, a fudge brownie,
& a piece of whole fruit.*

*Turkey & Swiss with avocado spread
on sourdough bread*

*Ham & Cheddar with honey mustard
on a Kaiser roll*

*Roast Beef & Provolone with horseradish mayo
on whole wheat bread*

*Chicken Salad with whole grain mustard and sprouts
on a croissant*

*Veggie Wrap with spinach, cannellini beans, cucumber, tomato,
red onion and gorgonzola cheese in a tomato basil tortilla*

Add *potato salad, coleslaw, or pasta salad
for an additional \$2 per person.*

Choice of Salad

\$13 per person

Served with a fudge brownie.

Cobb Salad

*Classic with avocado, crisp bacon, blue cheese, chopped egg, chicken.
Tossed with blue cheese vinaigrette.*

Chicken Caesar Salad

Tossed Caesar Salad with freshly grated parmesan cheese and garlic croutons.

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Hors d' Oeuvres

*Minimum of 20 pieces per item. Price per piece - \$3
May be served buffet style or butler passed. For butler passed please add a \$50 server fee.*

Hot

Potato Wrapped Salmon

Chicken Satay

Meatballs au Poivre

Mini Blue Crab Cakes

Vegetable Spring Rolls

Wild Mushroom & Brie Risotto Cakes

Chili Glazed Chicken Wings

Rock Shrimp Fritter

Bacon Wrapped Scallops

Cold

*Buffalo Mozzarella with Roma Tomato &
Fresh Basil*

Smoked Salmon Canapé

Beef & Bleu Cheese Finger Sandwiches

Roasted Tomato Bruschetta

Asparagus Prosciutto Crepe

Ahi Tuna on Silver Spoons

California Rolls

Prosciutto & Tomato Brochette

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Hors d' Oeuvre Displays

Brie Cheese

Fresh brie wrapped in puff pastry served with French bread and garnished with granny apples and cherry chutney.
\$25 per display

Domestic & International Cheese

Garnished with fresh fruit & berries, includes crackers, flatbreads and lavish
\$7 per person

Norwegian Smoked Salmon

With capers, diced red onion, eggs and crème fraiche
\$8 per person

Crudités

Crisp garden vegetables presented with ranch dressing
\$6 per person

Jumbo Gulf Shrimp

Cocktail sauce and lemon
\$3 per piece

Fresh Fruit Display

Fresh seasonal fruits and berries with melon carvings and honey-lime dipping sauce
\$6 per person

Mediterranean Display

Roasted Garlic and Olive Tapenade, Roasted Red Pepper Hummus, Tomato Bruschetta served with pita wedges and flatbreads
Cured meats and tomato mozzarella
\$9 per person

Dessert Display

Dessert bars, petit-fours and chocolate dipped strawberries.
\$8 per person

Chef Attended Carving Station

Includes freshly baked silver dollar rolls and accompaniments. 20 person minimum.

Chef Attended Action Stations

Includes appropriate accompaniments. 20 person minimum.

New York Strip of Beef **\$11 per person**

Smashed Potato Bar **\$8 per person**

Honey Glazed Pit Ham **\$8 per person**

Pasta Bar **\$8 per person**

Roasted Turkey Breast **\$9 per person**

Fresh Greens Salad Station **\$8 per person**

Burnsley Plated Dinner Entrées

Served with freshly-baked bread, choice of salad, fresh seasonal vegetables, chef's side selection, and choice of dessert. Complimentary "Burnsley Custom Blend" coffee & a selection of herbal teas.

Priced per person. Please limit your selection to 2 entrees.

Filet Mignon

Grilled 8 oz. certified Angus filet of beef served with a Gorgonzola cream sauce.

\$30

Ahi Tuna

Sashimi grade ahi tuna steak seared with a sweet soy glaze & served with a pineapple-jicama slaw.

\$25

Grilled Salmon

With a honey mustard glaze – one of our signature dishes.

\$24

Pork Medallions

Lean medallions of pork loin grilled and served with a warm apple & mission fig compote atop.

\$23

Roasted Game Hen

Cornish game hen slowly roasted with fine herbs & served au jus.

\$23

Pecan Crusted Halibut

A filet of halibut crusted with pecans and mixed herbs finished with Sauvignon Blanc and butter

\$25

Lime Grilled Chicken

Boneless breast of chicken marinated in agave tequila, fresh lime, onions, cumino seed and cilantro, chargrilled & served with warm fresh pico de gallo atop.

\$24

Baked Ziti

With roasted red peppers, crushed plum tomatoes, kalamata olives, artichoke hearts, and mozzarella provolone & freshly grated parmesan cheeses.

\$19

Top Sirloin

Pan seared certified Angus beef with a cognac & peppercorn demi-glace.

\$26

Champagne Chicken

Boneless breast of chicken marinated with fresh herbs, pan seared & served with a champagne cream sauce.

\$24

Mushroom Risotto Cakes

Topped with Brie cheese and a wild mushroom duxelle, sautéed crispy & served with an herb cream sauce.

\$20

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Entrée Accompaniments

Salad Selection (choose one)

*Garden green salad with ranch or
Champagne vinaigrette dressing*

*Spinach, strawberry and mushroom salad
with raspberry vinaigrette*

*Caesar salad with traditional
Caesar dressing*

Plated Dessert Selection (choose one)

Tiramisu

*Layers of lady fingers, mascarpone mousse
with espresso, brandy & shaved chocolate*

New York Style Cheesecake
with a raspberry coulis

Ultimate Chocolate
Ganache-covered dense chocolate torte

White Chocolate Mousse
Served with fresh berries

Burnsley Dinner Buffets

*Served with freshly-brewed "Burnsley Custom Blend" coffee & a selection of herbal teas.
Priced per person. Minimum of 25 people.*

Capitol Hill Buffet

*Mixed greens salad with strawberries,
mushrooms & raspberry vinaigrette*

Champagne chicken

Mushroom risotto cakes

Vegetable medley

Fresh-baked rosemary bread

Assorted dessert display

New England Clam Chowder enhancement for an
additional \$2 per person

\$26

Coastal Buffet

*Asparagus & hearts of palm salad
with fresh berries*

California rolls

Shrimp skewers with mango salsa

Pineapple glazed chicken breast

Stir-fried vegetables & coconut rice

Hawaiian sweet rolls

Assorted dessert display

Lobster bisque enhancement for an
additional \$2 per person

\$31

Western Buffet

Tossed greens salad with ranch & house vinaigrette dressings

Barbeque shrimp

Smoked beef brisket

Apple-thyme-glazed roasted chicken

Roasted creamy corn

Fresh-baked biscuits & corn muffins

Assorted dessert display

Chicken & dumplings soup enhancement for an
additional \$2 per person

\$28

Burnsley Buffet

*Mixed greens salad with bleu cheese vinaigrette, red
onions & roasted pecans*

Imported & domestic cheese display

Grilled top sirloin with a cognac peppercorn demi-glace

Grilled salmon filet with a honey mustard glaze

Rice Pilaf

Mixed vegetables

Fresh-baked rosemary bread

Assorted dessert display

Asparagus & mushroom bisque enhancement for an
additional \$2 per person

\$30

Italian Buffet

Caesar salad

Antipasto display

Chicken piccata

Penne pasta with Alfredo sauce & Bolognese sauce

Vegetable medley

Italian rolls & garlic bread

Cannolis

Minestrone soup enhancement for an
additional \$2 per person

\$26

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Beverage Service

*Vodka
Gin
Scotch
Bourbon
Rum
Tequila*

Standard \$7

*Sobeisky
Seagrams
Cutty Sark
Evan Williams
Cruzan
Sauza*

Premium \$9

*Grey Goose
Tanqueray
J&B
Jack Daniels Black
Captain Morgan
Jose Cuervo*

Domestic Beer \$5

*Amstel Light
Budweiser & Bud Light
Coors Original & Coors Light
Miller Light*

Non-Alcoholic Beer \$6

Kaliber

Imported Beer \$6

*Corona
Heineken*

Microbrews \$6

*5 Barrel Pale Ale
90 Shilling
Cutthroat Porter
Easy Street Wheat
Fat Tire*



*Beverage prices are for hosted or cash service.
A \$50 bartender fee will be charged for functions of \$200 or less.*

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Wine List

White

Ironstone Reserve Chardonnay \$8 per glass, \$30 per bottle
Tropical fruit flavor with nuances of butterscotch, vanilla and ripe apple

Folonari Pinot Grigio \$8 per glass, \$30 per bottle
Fragrant and fresh bouquet with an elegant background of green apple

Crossings Sauvignon Blanc \$8 per glass, \$30 per bottle
Subtle, exotic notes of white peach and pink grapefruit with zesty acidity

Dr. Loosen Riesling \$8 per glass, \$30 per bottle
Bouquet of fruit aromas with hint of apricots and peaches, crisp and refreshing

Conundrum \$12 per glass, \$40 per bottle
Wonderfully robust and floral with bright tropical flavors of apricot, pear and vanilla

Red

Silver Palm Cabernet \$8 per glass, \$30 per bottle
Boasts of lavish black currant, dried cherry, sage, peppercorn and wood smoke aromas. Sumptuous, dark fruit flavors with notes of chocolate, espresso and creamy vanilla

Wente Crane Ridge Merlot \$8 per glass, \$30 per bottle
Full-bodied with undertones of blackberry and vanilla complimented by a smoky finish from oak aging

Christine Andrew Malbec \$8 per glass, \$30 per bottle
Ripe juicy aromas of currants and cherries give way to flavors of baked cherry, spices and vanilla finishing with a savory rustic feel

XY Zin \$8 per glass, \$30 per bottle
Vibrant ruby red with aromas of malt, mocha, and vanilla. Pomegranate, dark cherry, and chocolate dominate the palate

Root "1" Carmenere \$8 per glass, \$30 per bottle
The deep red color carries gentle tannins with rich flavors and aromas of plum, blackberry and spice

Buena Vista Pinot Noir \$12 per glass, \$40 per bottle
Aromas of bright bing cherry and blackberry give way to flavors of baked cherry, mocha and clove

Murrieta's Well Meritage \$12 per glass, \$40 per bottle
Dark plum and cinnamon with undertones of chocolate and anise proceed well integrated flavors of boysenberry and mocha in this subtle yet sophisticated expression of a Meritage blend.

Sparkling

Dom St Michele Brut \$8 per glass, \$30 per bottle

Pommery Brut \$41 per half bottle, \$81 per bottle