Sunday Supper

Grand Buffet | Latigo

Chef's Bread Display

To include

Grissini's | Lavosh | Ciabatta | Breadsticks | Brioche Rolls

Chilled Seafood Ice Station

Chefs Choice Ceviche, Poke, or Crudo (GF, D, N)

Hog Wings | C lazy U Ranch BBQ(D, N)

Shrimp Cocktail | Lemon | Cocktail Sauce (GF, D, N)

Salads

Salad Bar | Assorted Dressing (GF, D, VG)

Honeydew Melon Salad | Korean Chile Flake | Roasted Coconut | Yuzu Dressing | Mint (GF, VG, V)

Main

Ribeye | Mustard Crust | Fire Roasted Summer Squash | Horsey Cream | Crispy Potatoes (GF, N, VG, V)

Fire Roasted Chicken | Peach Chutney | Crispy Sweet Potato Twirls (GF, N)

Catfish | Dirty Rice | Remoulade (GF, D, N)

Baked Ziti | Pistou Drizzle (VG)

Sides

Spiced Potatoes & Roasted Onions (GF, D, N, VG)

Roasted Asparagus | Goat Cheese | Berries (GF, N, VG)

The Sweet Tooth

Apple Cider Jelly Doughnuts | Maple | Bourbon

Assorted Petit Fours | Opera cake, beignets, tarts, pannacota, etc

C Lazy U RANCH

Monday Supper

First

Levain bread | Ranch butter (N, VG)

Greens Salad | Today's Farmbox Harvest | Orange Poblano Vinaigrette (GF, D, N, VG, V)

Mains

Colorado Lamb | Sheep's Milk Crispy Polenta | Strawberry BBQ

Colorado Beef Ribeye | Gratin Potatoes | Truffle Demi (GF, N)

Rainbow Trout | Salsa Verde | Escabeche | Crispy Tortillas (GF, D, N)

Al Pastor Cauliflower | Rice & Beans | Sopapilla (GF, D, N, VG, V)

Side

Wood Fired Corn & Roasted Jalapeno Casserole (GF, N, VG)

Crispy Brussel Sprout | Cranberries | Lemon

Dessert

Pineapple upside down/coconut cream/mint caviar

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Tuesday Supper

Menu Style Lodge

Onion- bacon sourdough bread | Whipped Butter (D, N, VG)

First

Caesar Salad | Parmesan Cheese | Sourdough Croutons (N, VG)

Mains

Mary's Chicken | Queso Frito | Amarillo Sauce | Purple Radish Salad (N)

Whiskey Glazed Cowgirl Steak | Thick Cut Rosemerry Potato | Plancha Charred Tomatoes (GF, D, N)

Grouper | Fava Bean Mint Risotto | Smashed Artichoke | Pistachio Tahina (GF)

BBQ Falafel | Jasmine Rice | Tomatoes Cucumber Tabouleh | Lemon Yogurt (GF, N, VG)

Side

Charro Beans | Mexican Rice (GF, D, N, VG,)

Hericot Vert | Citrus Butter

Dessert

Skillet cookie | vanila bean ice cream

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Wednesday Supper

Family Style | Patio House

Hat Trick Ranch Reception

Shot Gun Shells | Sausage Stuffed Bacon Wrapped Manicotti Bites (D, N)

Smoked Deviled Eggs | Mustard Caviar (GF, D)

Cheese & Charcuterie | Crostini's

Bread

Marble smoked Cornbread | | ranch Butter (VG)

Salad

Grilled Baby Gem Lettuce | Bacon | Blue Cheese | BBQ Spiced Pepita | Poblano Ranch

Salad Bar/ Assorted Dressing

Potato Salad

Main

Pork Ribs | C Lazy U BBQ Sausce (GF)

Spatchcock Chicken | Alabama White BBQ (GF, D, N)

Blackened Shrimp & Grits | Burnt End Crumble (GF, N)

Chicken & Waffles | Bourbon Brined Chicken Fried Cauliflower | Maple | Crem Fraîche (N, VG)

Sides

Campfire Braised Collards | Pan Drippings (GF, D, N, VG, V)

Smoked Mashed Potatoes (GF, N, VG, V)

Fixins

Smoked Pickles | B&B Pickles | Cowboy Candy | Pickled Onion (GF, D, N, VG, V)

Dessert

Banana cream pie / caramel cream brulee

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Thursday Supper

Menu Style Lodge

Hawaiian rolls | Golden Hour Butter (N, VG, V)

Greens Salad | Today's Farmbox Harvest | Burnt End Ranch (GF, N, VG)

Mains

Colorado Stripped Bass | Corn Succotash | Fire Roasted Poblano Sauce (GF, N)

Oak Grilled Beef Tender | Domino Potatoes || Chimichurri | Wild Mushroom Fricassee (GF, N)

Urfa Crusted Colorado Elk | Sweet Corn & Green Chile Cake | Huckleberry Emulsion | Sage (N)

Vegan Kabob | Chickpeas & Lentils | Roasted Garlic & Lemon (GF, D, N, VG, V)

Side

Baked Spinach Pie | Basil | Lemon (GF, N, VG)

Savory Bread Pudding | Baby Portabella | Broccoli Rab

Dessert

Southern bread pudding | Chantilly Cream | vanilla bourbon sauce

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Friday Supper

Menu Style Lodge

Garlic pita bread

First

Crab Salad | Avocado Tartare | Summer Melon Pico De Gallo (GF, D, N)

Mains

Pastrami Spiced Bison Tender | Ranch Mashed Potato| Horseradish Chantilly (N)

Wild Game Bolognaise | House made Pasta | Shaved Parmesan

Wood Roasted Salmon | Lemon Saffron Cream | Watermelon Radish Salad (N)(GF)

Veggie Tamales | Mole Verde | Watermelon Radish Salad (N, VG, V)

Side

Blackjack Potatoes | Roasted Garlic & Sage Cream (GF, VG)

Dessert

South Carolina coconut cake

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Saturday Supper

Three Inch Steaks & Apple Pie

Family Style Patio House

Reception

Ember Cooked Oysters | Chefs Choice Toppings

Bread

Smoked Charcoal focaccia | Orange Cumin Chimichurri (VG)

First

Greens Salad | Todays Farmbox Harvest || Honey Mustard Vinaigrette (GF, N, VG)

Charred Peach Salad | Vanilla Lime Rum Vinaigrette | Endive | Cornbread Croton (N, VG)

Mains

Blackened Whole Fish | Charred Pineapple Relish | Herb Salad (GF, N)

Roast Chicken | Elk Sausage | Peppers & Onions | Blueberry Compound Butter (D, N)

Bison Tomahawk | Slow Roast Giant Bone in Strip Steak | Sauce Dijonnaise (GF, D, N,)

Wood Fired Veggie Flat Bread | Fire Rosted Vegetables | Mozzarella (VG)

Potato Cakes | Crème Fraiche | Lemon | Herbs (GF, N, VG,)

Farm Box Wood Grilled Vegetables | Salsa Verde (GF, D, N, VG, V)

Dessert

Apple Pie

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Monday Lunch

Soup

Corn Chowder (GF)

Chefs Choice Dip of the Day

Salad

Salad Bar

Fresh Fruit

Tortellini Salad | Sundried Tomato | Olive | Basil | Parmesan

Kale Salad | Shaved Apple | Parmesan Cheese | Spiced Pecan | Sherry Vinaigrette (VG)

Fe(GF)

Mains

Grilled Chicken Breast | Citrus roasted Brussel | lemon caper sauce

Reuben | Everything Croissant | Secret Sauce | Smoked Sauerkraut

Fresh Caught Fish | Pineapple Salsa | Succotash (GF)

Mini Corn Dogs

Chef's Choice

Sides

Waffle Fries

Grilled Asparagus (GF) (DF)

Dessert

S'mores tart

Chef's choice

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Tuesday Lunch

Southwest Queso/ House Chips (VG)

Salad

Salad bar

Fresh Fruit

Ceviche

Watermelon | Tajin | (VG)

Jicama Slaw | Cilantro | Honey Lime Dressing | Cotija Cheese (GF) (VG)

Mains

Quesadillas | Asadero Cheese (VG)

Taco Truck

Chicken, Steak, Pork, Lettuce, Tomato, Onion, Jalapeno, Cilantro, Green & Red Salsa (DF) (GF)

Elote Casserole (V) (GF)

Refried Frijoles Borrachas (V) (GF)

Cilantro Rice (V) (GF)

Dessert

Assorted Churros | Chocolate Sauce

Chef's Choice

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Wednesday Lunch

Soup

Fire Roasted Tomato Soup | Basil | Olive Oil (VG) (GF)

Chefs Choice Hummus of the Day (V)

Salads

Salad bar

Fresh Fruit

Greek Salad | Chopped Lettuce | Pepperoncini | Kalamata Olives | Feta | Greek Dressing (GF)

Caprese Salad | Heirloom Tomato | Mozzarella | Basil | Balsamic Pearls | Saba (VG)(GF)

Tabouleh | Bulgur Wheat | Cucumber | Tomato | Onion | Lemon | Parsley (V)

Mains

Charcoal Focaccia Sandwich | Smoked Salmon | Herb Cream Cheese | Tomato | Cucumber | Red Onion

Grilled Cheese

Smoked Beef | BBQ Sauce (GF) (DF)

Sides

Roasted Smashed Potatoes | Maple Thyme Drizzle (GF) (DF)

Charred Broccolini | Lemon pepper

Dessert

Cannoli | Ricotta Orange Filling

Chef's choice

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Thursday Lunch

Soup

Chicken Noodle

Starters

Salad bar

Fresh Fruit

Dinosaur kale/ strawberries/ Poppyseed dressing/ Shaved parmesan/ Spiced pepita

Toasted Farro/ Smoked beets/ Apple/Golden Raisin/ Feta/ Honey Thyme Vinaigrette

Mains

Snake river steak sandwich/ caramelized onion/horseradish cream/ Smoked Charcoal Bun

BBQ Salmon/ White bbq/ Pickled onion

Chicken Tenders

Tator Tots

Sides

Sweet Potato/ Umami glaze/ Toasted Bagel Spice

Grilled Summer Squash/ Charred Tomato Sauce/ Fresh Mozzarella

Dessert

Carrot Cupcake | Cream Cheese Frosting

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Friday Lunch

Soup

Smoked Ham & White Bean Soup (GF) (DF)

Chefs Choice Dip of the Day (V)

Salad

Salad Bar

Fresh Ffruit

Tuxedo Orzo Salad | Cherry Tomatoes | Cured Olives | Artichoke Hearts | Basil (VG)

Spinach Salad | Pickled onion | Maytag Blue Cheese | Spiced Pepita | Maples Balsamic Vinaigrette (VG) (GF)

Tuna Salad

Mains

Bratwurst | Smoked Sauerkraut | Whole Grain Mustard (GF)

Bison Patty Sliders | Cheddar Cheese

Hot Dog | Ketchup | Mustard | Relish (GF) (DF)

Sides

Truffle Fries | Herbs | (GF)

Grilled Corn on the Cob | Butter | Sea Salt (VG) (GF)

Dessert

Éclair | Diplomat Cream

Chef's choice

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH

Saturday Lunch

Soup

C Lazy U Chili | Sour Cream | Green Onions | Shredded White Cheddar | (DF)(GF)

Cornbread | Jalapeno | Smoked Cream Cheese | Honey Butter

Chefs Choice Dip of the Day (V)

Salads

Salad Bar

Fresh Fruit

Berry Salad | Mixed Berries | Crispy Bacon | Roasted walnuts | Feta (GF)

Sliced Watermelon (VG)

Mains

Pulled Pork | House Pickles | BBQ Sauce | House Made Bun (GF) (DF)

Smoked Sausage | Raspberry Mustard BBQ Sauce| (GF) (DF)

Smoked Chicken Wings | Citrus Brine | Dry Rub | House Sauces (GF) (DF)

Sides

C Lazy U Mac and Cheese

Cowboy Baked Beans (GF) (DF)

Fire roasted Vegetable (VG) (DF)

Desserts

Chocolate Chip Cookies

Chef's Choice

GF - Gluten Free **D** - Dairy Free **VG** - Vegetarian **V** - Vegan **N** - Nut Free

C Lazy U RANCH