

SURROUNDED BY PERFECTION

P.O. Box 25420 2929 N Golden Eagle Road, Silverthorne, CO 80498 www.ravenatthreepeaks.com | 970.262.3636





THE RAVEN AT THREE PEAKS BRINGS IT ALL TOGETHER JUST FOR YOU.

CONSISTENTLY RANKED AS ONE OF THE TOP VENUES IN THE STATE, THE RAVEN OFFERS AN EXPERIENCE WHOSE MEMORY WILL LAST A LIFETIME.

Planning a wedding can be a challenge under any circumstance. We understand that. So we've brought together a team of event managers to ensure your day is as special as you've imagined it could be. From consultations with our world-class chef to creating just the right table setting, our experienced event planning staff is ready to help guide you through each step of the planning process, giving you one less thing to worry about. With seating for up to 150 guests, The Raven at Three Peaks is an ideal location for the bride and groom that are looking for a unique, first-class experience. Why settle for the ordinary when you can choose the extraordinary at the Raven?





BREAKFAST

Salsa Poached Eggs
Eggs Benedict
Spinach and Mushroom Quiche
Colorado Breakfast Casserole
Cheese Grits
Bacon
Breakfast Sausage
Country Potatoes
English Muffin w/ Sausage Gravy
Breakfast Strata
Breakfast Sandwich w/ Chipotle Mayo
Full Breakfast
Fresh Fruit

*All the Banquet items serve twelve. Contact Scott Sasser for further pricing information.

APPETIZERS

Asparagus Spears Wrapped in Prosciutto

Beef Tenderloin on Toast w/ Blue Cheese or Horseradish Aioli

Chicken Salad Tartlets

Cranberry Pecan Cucumber Rounds

Tapenade and Goat Cheese on Toasted Baguette

Caprese Skewers

Classic Deviled Eggs

Greek Skewers

Artichoke Dip on Baguette

Mexican Pinwheels

Turkey and Roasted Red Pepper Pinwheel

Shredded BBQ Chicken Pinwheels

Spicy Chicken Pinwheels

Smoked Salmon Dip w/ Bagel Chips

Seared Scallops

Mushroom and Spinach Mini Phyllo

Veggie Egg Rolls

Pork Egg Rolls

Chicken Skewers

Swedish Meatballs

Fried Olives w/ Garlic Aioli

Cheese Crostini w/ Anchovy Herbed Butter

*All the Banquet items serve twelve. Contact Maureen Swanson for further pricing information.



SIDES & SALADS

Potato Gratin
Horseradish Mashed Potatoes
Garlic Mashed Potatoes
Roasted Red Potatoes
Roasted Sweet Potatoes
Twice Baked Potato, Potato Salad
Traditional Potato Salad
Fingerling Potatoes
White Rice
Green Beans
Parmesan-Roasted Broccoli
Glazed Baby Carrots
Grilled Asparagus
Brussels Sprouts

House Salad Caesar Chili French Onion

*All the Banquet items serve twelve.

Contact Maureen Swanson for further pricing information.





ENTREES

Classic Meat Lasagna
Pot Roast
Beef Tips
Beef Bourguignon
Classic Meatloaf
Spaghetti and Meatballs
Boneless Beef Short Ribs
Spinach and Mushroom Stuffed Chicken Breast
Rosemary Garlic Chicken w/ Red Potatoes
Tequila Lime Chicken
Chicken Marsala
Chicken Parmesan
Pesto Lasagna
Bowtie Pesto Chicken

Beef Stroganoff

Chicken Parmesan Pesto Lasagna **Bowtie Pesto Chicken** Chicken Fettucine Alfredo Herb-Crusted Pork Loin Grilled Pork Tenderloin Spiraled Orange Baked Ham Potato Gratin w/ Ham Pulled Pork BBQ w/ Coleslaw Mushroom Spinach Lasagna Vegetable Lasagna Vegetable Risotto Cheese Tortellini w/ Pesto Bowtie Pasta w/ Vegetables Mac and Cheese Poached Salmon **Blackened Shrimp**

*All the Banquet items serve twelve.

Contact Maureen Swanson for further pricing information.



For more information contact: Scott Sasser | ssasser@ravenatthreepeaks.com

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