



# **THE DUSTY BOOT**

Banquets & Catering

**Two Locations:**

**Beaver Creek & Eagle Ranch**

PO Box 4388  
Avon, CO 81620  
(970) 328-7005

[www.DustyBoot.com](http://www.DustyBoot.com)

**2011-2012**

**BANQUET PACKAGE**

*These menu options are just to give you a general idea of what we can do.  
Our Chef will be more than happy to customize a menu just for you!!*

# The Dusty Boot Steakhouse & Saloon

## Banquet & Meeting Facilities

The Dusty Boot Steakhouse & Saloons, with 2 locations in the heart of Beaver Creek Village and nestled in the Eagle Ranch neighborhood in Eagle, strive to offer dining and beverage packages to suit the needs of any group, organization, or event. Our picturesque settings, welcoming atmosphere and strategic building layouts allow the Dusty Boot and its staff to create a memorable and unique experience for your event.

**Beaver Creek Boot – St. James Building, Beaver Creek, CO 81620 (970) 748-1146**



The Restaurant offers 3 distinct seating areas for your group. These areas can be combined in a variety of ways to best suit your group's needs and size. Refer to the floor plan for more detailed seating capacity information.

**Back Boot** – Seats 60 adults comfortably (70 Reception-Style). The Back Boot is designed to suit your business lunch and/or your private dining needs. A combination of table and booth seating is available.



**Main Dining Room** – Seats 75 (90 Reception-Style) adults comfortably. Features warm atmosphere for your family event or holiday party. The Main Dining Room features a combination of table and booth seating.

**Bar** – Seats 25 adults comfortably (30 Reception-Style). Ideal location for your 'End of Season' team bash or co-worker's surprise Birthday party. Stool seating at both bar and tables and features four flat-screen televisions.



**The New Parlor Room** – New this 2009/10 season, we have undergone a 850 square foot expansion off our Back Boot room. This private space is ideal for parties up to 60 in rounds, 48 with a buffet (70 Reception-style).

**Full Restaurant** – Seats 195 adults comfortably (300 Reception-Style).

# The Dusty Boot Steakhouse & Saloon

## Banquet & Meeting Facilities

Eagle Boot – 1099 Capital St., Eagle, CO 81631 (970) 328-7002



The Restaurant offers 4 distinct seating areas for your group. These areas can be combined in a variety of ways to best suit your group's needs and size. Refer to the floor plan for more detailed seating capacity information.

**Parlor Room** – Seats 40 adults comfortably (50 Reception-Style) and offers a large projection screen with PowerPoint® capability. Our Parlor Room is designed to suit your business lunch, or to be combined with outdoor dining. All table seating.



**Main Dining Room** – Seats 75 (100 Reception-Style) adults comfortably. Features warm atmosphere for your family event or holiday party. The Main Dining Room offers a combination of table and booth seating.

**Bar** – Seats 55 adults comfortably (80 Reception-Style). Ideal location for your 'End of Season' team bash or co-worker's surprise Birthday party. Stool seating at both bar and tables and features four flat-screen televisions.



**Outdoor Patio** - Seats 80 comfortably (120 Reception-Style) or can be tented for your wedding or larger corporate event. If your party is larger the outdoor can also be combined with Parlor Room seating, or full restaurant.

**Full Restaurant** – Seats 165 (winter) & 250 (summer) adults comfortably (230/350 respectively – Reception-Style)

## **Group Booking Procedures**

### **Minimum Food & Beverage Charges**

A Minimum Food & Beverage Charge will be calculated and applied to any event booked at The Dusty Boot Saloon. If actual charges for the event are less than the Minimum Charge, the Minimum Charge will apply. If actual charges are greater than the Minimum Charge, then actual charges will be applied. A guaranteed guest count will be determined by a certain date and stated on the agreement. Once received, this number is not subject to reduction. Final billing will be based on the guaranteed number of guests or the actual number of guests whichever is greater.

### **Taxes, Gratuities & Other Charges**

All events booked at The Dusty Boot Saloon are subject to an 8.4% tax in Eagle and a 9.95% tax in Beaver Creek, unless the group is legally tax-exempt. In addition, an 18% gratuity and a 5% service charge will be added on to the food and beverage total at the conclusion of each event.

A limited selection of linen rentals are available for \$5-\$9/each. All other rental equipment (i.e. specialized china, flatware, glassware, etc.) will be set up by the banquet manager and charged to the master invoice with a 10% service fee.

### **Payment Policies**

A 25% deposit of estimated food & beverage will be required for all events, along with a signed confirmation. If deposit is not received by the confirmation date on the agreement, agreement will be rendered null and void, indicating the event cancelled. Deposit amounts will be deducted from the total bill on the day of the event. Full payment of the balance will be due at the conclusion of the event, unless otherwise specified on the agreement. Payments may be made by check, money order or credit card.

### **Cancellations**

Cancellations are accepted up to 30 days prior to date of event, unless otherwise specified on the agreement. If event is cancelled with greater than 30 days notice, 100% of deposit will be returned to the client. Cancellation within 30 days of the event will result in forfeiture of deposit. Cancellations within three business days of the scheduled event will result in billing of 50% of the estimated cost.

**Thank you for choosing The Dusty Boot Saloon for your special event.**

# Alcohol & Dessert Pricing

## **Cash Bar Option**

Normal Pricing, Individual Guest Paid, Partial or Full Bar

## **Host Bar Options**

### **Well Option**

House Wines, Well Liquor Drinks, Domestic Draft or Bottle Beer

**\$6 Per Item**

### **Premium Option**

Premium Glass Wine, Call Liquor Drinks, All Domestic & Imported Beers

**\$8 Per Item**

### **Top Shelf Option**

All Wines by the Glass, All Liquors & All Beers are Available

**Normal Pricing Per Item Sold**

## **Dessert Service**

### **Minimum Orders May Apply**

Key Lime Pie (24 Slice Minimum)

Seasonal Fruit Tart

Chocolate Ecstasy Cake

Chocolate Raspberry Mousse Dome

**\$8 per Person**

Khalua Flan

Tiramisu

Canolis – 2 per person

Chocolate Chip or NY Cheesecake

Caramel Apple & Walnut Bread Pudding

Classic Chocolate Cake

Cowboy Cake – A brownie with glazed donuts in the mix and baked with a pie crust

(1 Dozen Minimum)

**\$6 per person**

Brownies

Cookies

**\$3 per person**

## **Coffee & Tea Service**

**\$2.50 per Person**

## Heavy Hors d'Oeuvres – Buffet-Style or Passed

### BEEF & PORK

\$4 per person

**Grilled Sirloin Skewers – 2/person**  
Tender slices of sirloin steak along with green chilies grilled on a skewer

**South 40 Sliders – 2/person**  
Mini beef burgers topped with cheddar, accompanied by diced pickles & onions and a side of 1000 Island.

**Beef Quesadillas – 2 slices/person**  
Jack & cheddar cheeses, jalapenos & fresh cilantro, served w/ house salsa and sour cream.

**Steak Tips – ½ cup/person**  
Teriyaki marinated steak bits topped with a mild chimichuri salsa.

**Mini Tenderloin Sandwiches – 1/person**  
Succulent slices of tenderloin and caramelized onion and lettuce on a fresh roll, served with horseradish crème fraiche

**Pork Tenderloin on Toasted Flatbread – 2/person**  
Roasted pork tenderloin served on a toasted flatbread triangle with herbs, tomatoes and an avocado aioli drizzle.

### FISH & SEAFOOD

\$4.50 per person

**Shrimp & Fruit Kabobs – 1/person**  
Grilled shrimp and fresh pineapple with a teriyaki glaze

**Seared Ahi Tuna – 1/person**  
Seared Ahi Tuna served with a dollop of wasabi on top of a fried wonton

**Salmon & Cucumber Boats – 2/person**  
Seeded cuts of cucumber stuffed with Lox, red onion, capers and cream cheese.

**Crab Cakes – 1 oz./person**  
Hand-crafted bite-sized crab cakes served with a dollop of chipotle aioli.

**Barbeque Bacon-Wrapped Scallops – 2/person**  
Juicy slices of bacon wrapped around scallops, grilled and then served with a tangy barbeque sauce.

### VEGGIE

\$3 per person

**Chips & Salsa – ½ cup/person**  
**Chips & Country Guacamole – ½ cup/person (extra \$1/psn)**  
Fresh avocados with cilantro, tomato, onion and lime.

**Tomato & Basil Bruschetta - 2/person**  
House made crustini with fresh tomato, basil, and mozzarella drizzled with olive oil and balsamic vinegar.

**Spring Rolls – 1 roll/person (cut into 2 pieces)**  
A rice paper wrapper filled with soba noodles, carrots, mushrooms, sprouts & cabbage.

**Veggie Quesadillas – 2 slices/person**  
Jack & cheddar cheeses, jalapenos & fresh cilantro, w/ house salsa & sour cream.

### CHICKEN

\$3.50 per person

**Chicken Satay – 2/person**  
Asian-style chicken on skewers served with a peanut dipping sauce

**Chicken Dumplings – 2/person**  
Chicken & vegetables wrapped in a wonton, steamed and served with an Asian-style dipping sauce.

**Chicken Quesadillas – 2 slices/person**  
Jack & cheddar cheeses, jalapenos & fresh cilantro, served with house salsa and sour cream.

## Party Platters

*Priced per dozen guests:*

### **Italian-Style Cheese & Meat Roll-Ups (\$39)**

Italian meats and mozzarella cheese rolled up in a flour tortilla and sliced.

### **Wild West Wings (\$72)**

Your choice of BBQ, Teriyaki, Sweet Thai Chili or HOT AS HELL. 4 wings/person.

### **Smoked Salmon with Accoutrements & Crackers (\$210)**

Succulent smoked salmon accompanied by diced hard-boiled egg, red onions, capers & crème fraiche.

### **Cheese & Cracker Party Platter (\$72)**

Variety of cheeses will vary, as will the crackers that accompany them.

### **Veggie (\$46) & Fruit (\$66) Party Platters**

Variety of Veggies and Fruits will vary.

## CARVING STATION

*A minimum \$100 Chef Fee Required for up to a 2 hour period.  
All served with Rolls, Choice of Sauces, lettuce, tomato & onion.*

***Priced per dozen guests***

**Beef Tenderloin (\$110)**

**Pork Tenderloin (\$94)**

**Roasted Turkey (\$79)**

**Glazed Ham (\$79)**

## Dinner Selections

### **Campfire Buffet**

**\$24.00 Per Person**

#### **APPETIZERS (Choose 2)**

Shredded Chicken Quesadillas  
Chicken Wings  
Chicken Fingers  
Chips & Salsa  
Assorted Fruit Platter  
Vegetable Platter w/ Artichoke Dip  
Assorted Cheese and Cracker Tray

#### **SALAD (Choose 1)**

Traditional Caesar  
Bronco House Salad  
Southwestern Salad

#### **ENTREES (Choose 2)**

An exact count per item will be required

**10 days prior to the event**

Beef Burgers (all the fixins')  
Hot Dogs & Brats (all the fixins')  
BBQ Chicken Breast  
BBQ Pork Ribs  
Smoked Turkey  
Grilled Portabella Mushrooms  
(An exact count of each av will be requi

#### **SIDE DISHES ( Choose 2)**

Cole Slaw  
Potato Salad  
Southwestern Corn or on Cob  
Southwestern Corn Bread  
Baked Beans  
Mashed Potatoes & Gravy  
Macaroni & Cheese  
Green Beans  
Choice of Vegetable

### **Fur Trapper Dinner**

(Served Family-Style or Buffet)

**\$33 Per Person**

#### **APPETIZERS (Choose 2)**

Chips, Salsa & Guacamole  
Grilled Vegetable Platter  
Assorted Fruit Platter  
Spring Rolls  
Stuffed Mushroom Caps  
Assorted Cheese & Cracker Tray

#### **SALADS (Choose 1)**

Traditional Caesar  
Bronco House Salad  
Southwestern Salad  
Fresh Mozzarella Salad

#### **ENTREES (Choose 2)**

Grilled Sirloin Steak\*  
\*(Sauces: Chimichuri, Mustard-Mushroom or  
Caramelized Onion Butter)  
Bourbon Chicken w/ a Jack Daniel's Brown Glaze  
Pan Fried Trout  
Fresh Sautéed Tilapia with Lemon Caper Sauce  
Blackened Salmon w/ a Roasted Tomatilla Sauce  
Penne Pasta – in a light basil pesto sauce  
with cherry tomatoes  
Penne in a Creamy Tomato-Basil Sauce

#### **SIDE DISHES (Choose 2)**

Roasted Garlic Mashed Potatoes  
Parmesan Mashed Potatoes  
Roasted New Potatoes  
Rice Pilaf  
Assorted Rolls  
Southwestern Cornbread  
Chef's Vegetable of the Day

## Dinner Selections

### **Cowboy Dinner**

(Served Family-Style or Buffet)

**\$44 Per Person**

#### **APPETIZERS (Choose 2)**

Shrimp Cocktail  
Assorted Fresh Fruit Platter  
Cheese and Cracker Tray  
Salmon & Cucumber Boats  
Chicken Satay with Choice of Dipping Sauces  
Grilled Sirloin Skewers

#### **SALADS (Choose 1)**

Traditional Caesar Salad  
Southwestern Salad

#### **ENTREES (Choose 2)**

Sliced New York Strip Topped with Warm  
Gorgonzola & Red Wine Reduction  
White River Chicken Smothered in a Poblano  
Chile Sauce & Monterey Jack Cheese  
Chicken Marsala  
Glazed Rotisserie Pork Loin  
Teriyaki Glazed Salmon w/ Avocado Ginger Salsa  
Pasta Primavera

#### **SIDE DISHES (Choose 2)**

Roasted Garlic Mashed Potatoes  
Roasted New Potatoes  
Herb Rice Pilaf  
Assorted Grilled Vegetables  
Chef's Choice Vegetable  
Assorted Dinner Rolls

### **Prospector Dinner**

(Served Family-Style or Buffet)

**\$52 Per Person**

#### **APPETIZERS (Choose 2)**

Spring Rolls w/ Peanut Tai Chili Sauce  
Crab Cakes w/ Roasted Pepper Aioli  
Crab Stuffed Mushrooms  
Bacon Wrapped Scallops in a Tangy BBQ Sauce  
Assorted Fresh Fruit Platter  
Cheese and Cracker Tray  
Marinated Steak Tips with a Chimichuri Salsa  
Sautéed Shrimp Quesadillas

#### **SALADS (Choose 1)**

Fresh Mozzarella Salad  
New West Thai Salad  
Traditional Caesar Salad  
Southwestern Salad

#### **ENTREES (Chooses 2)**

Prime Rib of Beef  
Grilled Tenderloin in a Port peppercorn Sauce  
Char Grilled Salmon Fillets w/ a Roasted  
Tomatillo Sauce  
Five Herb Chicken w/ a Roasted Garlic and Fava  
Bean Sauce  
Pork Tenderloin Medallions w/ a Bourbon Glaze  
Fresh Market Fish (Halibut, Swordfish, Mahi  
Mahi, etc.) w/ Roasted Garlic & Tomato  
Beurre Blanc

#### **SIDE DISHES (Choose 2)**

Roasted Garlic Mashed Potatoes  
Roasted New Potatoes  
Herb Rice Pilaf  
Assorted Grilled Vegetables  
Chef's Choice Vegetable  
Assorted Dinner Rolls

## Dusty Boot Steakhouse & Saloon

### Lunch or Dinner Selections

#### Cattle Drive Buffet

**\$19.00 Per Person**

##### APPETIZER (Choose 1)

Cornbread with butter & honey  
Dinner Rolls with butter

##### ENTREES (1 Choice per 10 people)

**Whole Quartered Chicken** – slow cooked  
in our tangy BBQ sauce

**Smoked Turkey** – slow cooked and smoked  
in our tangy BBQ sauce.

**Pulled Pork** – slow cooked and smoked in our  
tangy BBQ sauce.

**Pork Ribs (add \$3/person)** – slow cooked  
and smoked in our tangy BBQ sauce.

##### Sides (Choose 2)

Mashed Potatoes & Gravy  
Macaroni & Cheese  
Corn  
Green Beans  
Potato Salad  
Cole Slaw  
Potato Chips  
Pasta Salad

##### Dessert (Choose 1)

Brownies  
Giant Cookies

#### Italian Boot Buffet

**\$19.00 Per Person**

##### SALAD

Traditional Caesar Salad w/ Fresh Bread

##### ENTREES (1 Choice per 10 people)

##### **BOOT Veggie Lasagna**

**Option:** Meat Lasagna – an extra  
\$3/person.

##### **BOOT Pasta Buffet**

Fresh pasta served with a choice of  
sauces (**1 Choice per 10 people**):

Bolognese

Veggie Marinara

Basil Pesto

Alfredo

Creamy Tomato-Basil

**Option:** Add Grilled Chicken Strips,  
Meatballs or Italian Sausage for an extra  
\$3/person.

##### Dessert (Choose 1)

Brownies

Giant Cookies

**Option:** Canolis or Tiramisu Cakes –  
\$4/person

**Dusty Boot Steakhouse & Saloon**  
**Mexican Lunch or Dinner Menus**

**Fajita Buffet**  
**\$19.00 Per Person**

**ENTREES (1 Choice per 10 people)**

*All Fajitas served with flour tortillas, sautéed onions and bell peppers, guacamole, sour cream and south of the border salsa, alongside Spanish rice and ranchero beans garnished with shredded cheese.*

Entrée Choices:

**Chicken**  
**Steak**  
**Veggie**  
**Shrimp** (add \$3/person)

**Dessert (Choose 1)**

Brownies  
Giant Cookies

**Taco Buffet**  
**\$19.00 Per Person**

**ENTREES (1 Choice per 10 people)**

*All taco orders are served with salsa, guacamole, shredded lettuce, cheese, and onions, Jalapeños and sour cream. Menu includes ranchero beans garnished with shredded cheese and Spanish rice.*

Entrée Choices:

**Chicken**  
**Steak**  
**Fish**  
**Veggie**  
**Shrimp** (add \$3/person)

**Dessert (Choose 1)**

Brownies  
Giant Cookies

# Dusty Boot Steakhouse & Saloon

## Cold Buffet Lunch Selections

Included in these menus:

**Sides (Choose 2):** Potato Chips, Potato Salad, Fruit Salad, Whole Fresh Apples or Oranges.

**Option:** Add House Salad or Traditional Caesar Salad - **\$4 per person**

**Dessert (Choose 1):** Brownies or Giant Cookies

**Beverages:** Iced Tea, Sodas, & Assorted Juices

### DELI BOARD

**\$16 PER PERSON**

#### Assorted Breads

Hoagie Rolls, Sliced Rye,  
100% Wheat & Sour Dough

#### Assorted Deli Meats

Sliced Turkey, Ham, Corned Beef, Bacon,  
Genoa Salami & Pepperoni  
Chicken & Tuna Salad

#### Assorted Cheese

Sliced Cheddar, Provolone, Swiss & Jack

#### Condiments

Mustard  
Ketchup  
Mayonnaise  
Horseradish Sauce  
1,000 Island Dressing  
Avocado  
Lettuce  
Tomato  
Onion  
Pickles

### WRAP IT UP

**\$16 PER PERSON**

#### WRAPS

*Wraps come ready to eat  
Sauces served on the side*

**Santa Fe Chicken** – Jalapeño cheddar tortilla with grilled chicken breast, Jalapeño jack cheese & Pico de Gallo.

**Turkey Bacon Avocado** – Spinach tortilla with turkey bacon, avocado, red onion, lettuce, tomato and chipotle aioli.

**Yum Yum Asian Chicken** – Spinach tortilla with soba noodles, bean sprouts, carrots, cilantro & chicken chilled and served with a peanut sauce.

**Love that Buffalo Chicken Wrap** – Breaded chicken breast tossed in a buffalo sauce and wrapped in a Jalapeño-cheddar tortilla with gorgonzola crumbles, lettuce, tomatoes & red onion.

**Eagle's Own Caesar Palace** – Spinach tortilla with grilled chicken, crisp romaine lettuce, cherry tomatoes and homemade croutons with creamy Caesar dressing.

# Dusty Boot Steakhouse & Saloon

## Hot Lunch Selections

### ROUND-UP BUFFET

**\$21 Per Person**

#### APPETIZER

Chips & Salsa

#### ENTREES (Choose 2)

Exact count of each item required

10 days prior to event

Beef Burger with Choice of Cheese

Smoked Turkey

Pulled Pork BBQ

Chicken Breast Sandwich

#### CONDIMENTS

Mustard, Ketchup, Mayonnaise,  
Horseradish Sauce, Lettuce,  
Tomato, Onion, & Pickles

#### SIDES (Choose 2)

French Fries

Potato Chips

Pasta Salad

Potato Salad

Cole Slaw

Fruit Salad

#### BEVERAGES

Iced Tea, Sodas, & Assorted Juices

***Add House Salad or Caesar Salad  
For \$4.00 per person***

### BANDITO LUNCH

**\$21 Per Person**

#### APPETIZERS

Chips & Salsa

Spinach & Artichoke Dip

#### ENTREES (Choose 2)

Exact count of each item required

10 days prior to event

½ Lbs. Beef Burger *with Smokehouse*

*Bacon & Cheddar Cheese*

Bourbon Chicken *with a Jack Daniel's*

*Brown Sugar Glaze*

Vegetarian Avocado Melt Sandwich

#### CONDIMENTS

Mustard, Ketchup, Mayonnaise,  
Ranch Dressing, Horseradish Sauce,  
Lettuce, Tomato, Onion, & Pickles

#### SIDES (Choose 2)

French Fries

Potato Chips

Pasta Salad

Potato Salad

Cole Slaw

Fruit Salad

#### BEVERAGES

Iced Tea, Sodas, & Assorted Juices

***Add House Salad or Caesar Salad  
For \$4.00 per person***

**Dusty Boot Steakhouse & Saloon**  
**Breakfast Selections**

**The CONTINENTAL**

**\$16 Per Person**

Assorted Whole Fruits

Assorted Cereals

Breakfast Breads & Pastries

Coffee & Tea Service

Assorted Juices

Whole & Skim Milk

**ADD MIMOSA OR BLOODY MARY FOR  
\$7.00 PER PERSON**

**HAPPY CAMPER**

**\$26 Per Person**

Cheddar Cheese Scrambled Eggs  
&  
All Continental Breakfast Items

**CHOICE OF:**

Grand Marnier French Toast  
or  
Toasted Almond Pancakes

**CHOICE OF:**

Bacon or Sausage

**CHOICE OF:**

Hash Browns  
or  
Garlic Roasted Potatoes

**ADD MIMOSA OR BLOODY MARY FOR  
\$7.00 PER PERSON**

## **Dusty Boot Steakhouse & Saloon**

### **Breakfast Buffet Selections**

#### **BREAKFAST BURRITO BUFFET**

\$12 Per Person

#### **ENTREES (1 Choice per 10 people):**

##### **Breakfast Burritos**

Scrambled eggs with jalapeño cheese and red peppers; bacon or sausage.  
Served with fresh salsa & sour cream (Served on the Side).

##### **Vegetarian Breakfast Burritos**

Scrambled eggs, red bell peppers and avocado with jalapeño cheese.  
Served with fresh salsa & sour cream (Served on the Side).

##### **Bagel Sandwich**

Served with cream cheese, Nova lox, sliced tomatoes, onions and  
cucumber.

***Additional \$3/person.***

#### **SIDE (Choose 1):**

Fruit Salad

Whole Fruit

Home Fries with Onions – ***Add \$3/person***

#### **BEVERAGES:**

Coffee & Tea Service

Fruit Juices

Whole & Skim Milk

***ADD MIMOSA OR BLOODY MARY FOR \$7.00 PER PERSON***