



The Academy Hotel

8110 N. Academy Blvd. Colorado Springs, CO 80920
theacademyhotel.com

Our experienced catering professionals will help plan the ideal menu for your special event with a creative blend of imagination and sophistication. Choose from our menu or we'll customize one that will satisfy your taste.

We've been catering events for more than 30 years! Our talented Chefs, Culinary Artisans, and Catering Coordinators are committed to providing delicious delicacies with exceptional service. We want to offer you a vast array of selection.



Catering Menu
Buffet Breakfast
Plated Breakfast
Luncheons
Light Luncheons
Hors d Oeuvres
Plated Entrées
Beverages
Wine List
Desserts



Phone: 719-278-7018
catering@theacademyhotel.com



We want to offer you a vast array of selection. If you have your own menu ideas for your special function - please feel free to let us know. We are glad to work with you!

Breakfast Buffets

6:00am – 10:30am

CONTINENTAL BREAKFAST: \$7.50

Assorted Juices
Coffee, Decaf Coffee, Tea
Pastries, Danish & Muffins
Add Fresh Fruit: \$12.50

EXECUTIVE ROLL-IN: \$13

Assorted Juices
Coffee, Decaf Coffee, Tea
Croissants, Muffins & Bagels
Sliced Fresh Fruit & Yogurts

BREAKFAST BUFFET ADDITIONS

Eggs & Omelets Cooked To Order: \$6
Carved Baked Ham: \$6
Cheese Blintz w/ Fruit & Nut Sauce: \$5

Plated Breakfast

*Served with Coffee, Tea, Orange Juice,
And Fresh Fruit*

SCRAMBLED EGGS: \$15

Bacon, Sausage or Ham
Home Fried Potatoes, Biscuit

FRENCH TOAST: \$13

Bacon, Sausage OR Ham
Whipped Butter & Syrup

BISCUITS & GRAVY: \$13

Scrambled Eggs

FRESH START BUFFET: \$18

Assorted Juices
Coffee, Decaf Coffee, Tea
Fresh Fruit
Scrambled Eggs
Fried Potatoes
Bacon & Sausage
Pastries, Danish & Muffins
Biscuits & Country Gravy
French Toast or Pancakes

DELUXE BUFFET: \$20

Assorted Juices
Coffee, Decaf Coffee, Tea
Fresh Fruit
Scrambled Eggs with Diced Ham & Cheese
Home Fried Potatoes
Bacon & Sausage or Chicken Fried Steak
Pastries
Danish & Muffins
Biscuits & Country Gravy
French Toast or Pancakes
Minimum 30 People

CHEESE BLINTZ: \$14

Bacon, Sausage or Ham
Strawberry Sauce, Toasted Almonds
Raisins & Coconut

BREAKFAST BURRITO: \$15

Scrambled Eggs & Sausage wrapped
In a Flour Tortilla, topped with
Melted Cheeses, Tomatoes, Peppers,
Onions and Salsa. Served with Home
Fried Potatoes

Maximum of Two Selections

The customary 19% service charge and state sales tax will be applied to the menu prices. Prices are subject to change without notice. All prices are per person unless otherwise noted.

Luncheons
11am – 1:30pm

Served with fresh vegetables and choice of potato or rice, coffee and tea.

STARTERS – Choose One

Tossed Salad
Caesar Salad
Cucumber & Tomato Salad
Fresh Fruit Compote
Soup du Jour

CHICKEN POLYNESIAN: \$14.95

Grilled Chicken Breast Topped with a
Hawaiian Sauce & Pineapple Garnish

CHICKEN MARSALA: \$14.95

Chicken Breast Sautéed with
Mushrooms in a Marsala Wine Sauce

GRILLED SESAME CHICKEN: \$14.95

Grilled Chicken Breast Marinated
and Topped with a Sesame Sauce

BBQ BREAST of CHICKEN: \$14.95

Broiled Chicken Breast Marinated in
our Chef's Secret BBQ Sauce

CHEESE MANICOTTI: \$14.95

Served with Marinara Sauce,
Parmesan Cheese & Garlic Bread

GRILLED SALMON: 18.95

6 Ounce Grilled Salmon Topped with
Lemon Dill Sauce

RAINBOW TROUT: \$15.95

Pan Fried Trout Topped with
Almonds and Served with Tartar

BBQ BEEF BRISKET: \$14.95

Slow Roasted Brisket Marinated in
our Chef's Secret BBQ Sauce

PETITE NY SIRLOIN: \$18.95

8 Ounce NY Strip Steak Broiled to
Perfection (Prepared Medium)

BEEF STROGANOFF: \$14.95

Sirloin Tips Sautéed and Simmered
with Wine Sauce and Served Over
Egg Noodles

LONDON BROIL: \$14.95

Thinly Sliced Beef with Mushrooms in
a Red Wine Sauce

DESSERTS – Choose One

Strawberry Mousse | Chocolate Mousse | Carrot Cake | Chocolate Cake | Cherry Strudel
Apple Strudel | Chocolate Kahlua Mousse | Sherbet | Ice Cream

Maximum of Two Selections

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Light Luncheons

11am – 1:30pm

Served with Bread, Coffee & Tea

CHEF SALAD: \$13.95

Crisp Green Salad, Julienne Ham, Turkey, Swiss & American Cheese, Hard Boiled Eggs & Tomatoes

CHICKEN CAESAR SALAD: \$13.95

Grilled Chicken Breast and Romaine Lettuce Tossed in our Homemade Caesar Dressing, Parmesan Cheese & Croutons

COBB SALAD: \$13.95

Crisp Salad Greens, Diced Tomato, Turkey, Avocado & Crumbled Bleu Cheese with Bacon

LOW CAL PLATE: \$12.95

Choice of Grilled Chicken Breast OR Ground Sirloin Patty – Served with Steamed Vegetables and Choice of Seasonal Fruit OR Cottage Cheese

*Box Lunches **

SANDWICH BOX LUNCH: \$14.95

Includes Soft Drink OR Bottled Water, Deli Sandwich, Potato Chips, Whole Fruit, Cookie OR Brownie

CHICKEN BOX LUNCH: \$16.95

Includes Soft Drink OR Bottled Water, Two Pieces of Fried Chicken, Potato Salad, Whole Fruit, Cookie OR Brownie

* Box Lunches are designed for Guests to take with them on off Property outings or as a great meal for the plane ride home.

DELI PLATE: \$12.95

Thin Sliced Roast Beef, Turkey, Ham, Swiss & American Cheese on Bread and with Choice of Pasta OR Potato Salad

CROISSANT SANDWICH: \$12.95

Choice of Ham Salad, Chicken Salad, OR Tuna Salad – Served with Seasonal Fresh Fruit

TURKEY WRAP: \$12.95

Sliced Turkey Rolled Up in a Flour Tortilla with Shredded Lettuce, Bacon, Ham & Shredded Cheese

QUICHE: \$12.95

Quiche Lorraine OR Florentine – Served with Steamed Vegetables

DESSERTS – Choose One

Strawberry Mousse | Chocolate Mousse
| Carrot Cake | Chocolate Cake
Cherry Strudel | Apple Strudel
Chocolate Kahlua Mousse
Sherbet | Ice Cream

Maximum of Two Selections

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Hors D' Oeuvres

Cold Hors D' Oeuvres (Cost Per LB. or Per Piece)

Peel & Eat Shrimp Bowl: **\$35 per lb.**
Crab Legs Bowl: **\$40 per lb.**
Rolled Roast Beef w/ Asparagus Tips: **\$2**
Salami Coronets w/ Olives & Cream
Cheese: **\$1.50**
Chocolate Dipped Strawberries: **\$2**
Chocolate Fountain
(Milk or Dark Chocolate): **\$5**

Hors D' Oeuvre Trays (Serves Approximately 15 People)

Assorted Cold Cut with Rolls: **\$300**
Cheese and Cracker Tray: **\$75**
Seasonal Fresh Fruit Tray: **\$75**
Smoked Salmon w/ Cream Cheese,
Capers, Lemon & Mini Bagels: **\$150**
Vegetable Tray with Dip: **\$60**

Ice Carvings (Starting at \$300)

Hot Hors D' Oeuvres (Cost Per Piece, Minimum Order of 20)

Scallop Skewers or Shrimp Balls: **\$3**
Chicken Tenders with Honey Mustard: **\$2**
Mini Beef Brochettes: **\$3**
Assorted Mini Quiche: **\$2.50**
Chicken Pineapple Kabob: **\$2**
Crab Stuffed Mushrooms with
Hollandaise Sauce: **\$3**
BBQ Beef Ribs: **\$2.50**
Fried Drummettes: **\$1.50**
Jalapeno Poppers: **\$1.50**
Oriental Egg Rolls with Sweet & Sour
Sauce: **\$2**
Tempura Sweet & Sour Pork: **\$2**
Wontons: **\$2**
Meatballs – BBQ, Swedish or
Sweet & Sour: **\$1.50**
Hot Wings *or* Sesame Wings: **\$1.50**
Tempura Vegetables: **\$1.50**
Taqitos *or* Mini Chicken Tacos with
Salsa & Sour Cream: **\$1.50**

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Plated Entrees

Entrées served with fresh vegetables and choice of potato or rice, coffee and tea.

STARTERS: Choose One

Tossed Salad, Caesar Salad, Cucumber & Tomato Salad, Oriental Salad, Fresh Fruit, Soup du jour

GRILLED SESAME CHICKEN: \$25.95

Boneless Breast of Chicken Marinated and Grilled – Topped with Sesame Sauce

GRILLED SALMON: \$34.95

8-Ounce Salmon Grilled and Topped with Lemon Dill Sauce

CHICKEN MARSALA: \$25.95

Breast of Chicken with Mushrooms in a Marsala Wine Sauce

SMOKED SALMON ALFREDO: \$32.95

Smoked Salmon, Chopped Bacon in a Creamy Alfredo Sauce over Penne Pasta

CHICKEN CORDON BLEU: \$28.95

Boneless Breast of Chicken Stuffed with Ham and Swiss Cheese, Breaded and Baked

BAKED HALIBUT: \$38.95

Baked Halibut Topped with Fresh Herbed Tomato Chardonnay Vinaigrette

STUFFED CHICKEN BREAST: \$28.95

Boneless Breast of Chicken Stuffed with Broccoli and Cheese, Breaded and Baked

RAINBOW TROUT: \$29.95

Pan Fried Trout Topped with Almonds Served with Tartar Sauce and Lemon

PETITE NY SIRLOIN: \$34.95

8 Once NY Strip Steak Broiled to Perfection (Prepared Medium)

SHRIMP SCAMPI: \$32.95

Tenderly Simmered Shrimp in a White Wine Garlic Butter Sauce over Penne

GRAND NEW YORKER: \$39.95

10 Once NY Strip Steak Broiled to Perfection (Prepared Medium)

SLICED ROAST PORK: \$32.95

Served with Sauce au Natural and Spiced Applesauce

PRIME RIB: \$39.95

10-Ounce Prime Rib Served with Horseradish Sauce (Minimum 15 People)

LONDON BROIL: \$29.95

Thinly Sliced Choice of Beef with Mushrooms in a Red Wine Sauce

MEAT OR VEGETABLE LASAGNA: \$25.95

Pasta Sheets Layered Over an Array of Meat OR Vegetables and Fresh Cheeses

DESSERTS – Choose One

Cherry or Apple Strudel | Chocolate Kahlua Mousse
Ice Cream | Cake du Jour | New York Cheese Cake – Add \$1
New York Cheese Cake w/ Strawberries or Cherries Add \$2.50
Strawberry Mousse | Chocolate Mousse
Carrot Cake | Chocolate Cake
Dessert Table – Add \$4

Maximum of Two Selections

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Wine List By The Bottle

White Wines

Pepperwood, Sauvignon Blanc

Aromas of fresh bananas and red apple with hints of basil and white pepper. Flavors of mango, melon with soft citrus notes on the finish: \$19

Stone Cellars By, Beringer Chardonnay

Lemon zest, apple, pear, vanilla and toasty spice aromas carry into the flavors with a refreshing tanginess and a bright fruit finish: \$16

Blush Wines

Beringer, White Zinfandel

The nose has lovely floral notes that are reminiscent of the wonderfully refreshing Spumante's of Italy, with citrus and strawberry fruit nuances: \$16

Red Wines

Los Vascos, Cabernet Sauvignon, Chile

Mature structure with abundant fruit: \$22

Stone Cellars By Beringer, Cabernet Sauvignon

Displays intense character, abundant black currant and rich plum flavors balanced with wild herb and black pepper tones: \$16

Stone Cellars By Beringer, Merlot

Soft and approachable, with ripe plum, cherry and raspberry aromas, delicious supple flavors enriched by subtle oak nuances: \$16

Sparkling Wines

Wycliffe Sparkling Wine

Fresh, fruity and semi-dry, with a soft, Pleasant finish: \$12
Sparkling Cider: \$10

Robert Mondavi, Woodbridge Chardonnay

Filled with ripe, pineapple and orange fruit on the nose. Smoky, toasty layering of oak that sits nicely beneath the fruit: \$18

Robert Mondavi Johannesburg, Riesling

Exudes the fresh apple, pear, orange blossom and fruit aromas that make Rieslings grown in cool-climates so delightful: \$18

Stonehendge, Pinot Noir

Full bodied wine with tantalizing layers of spicy strawberry, ripe raspberry and ripples of earthy cherry: \$24

Guenoc, Petite Syrah

Luscious and well balanced with ripe strawberry and red cherry flavors, a soft-mid palate and finishing with a hint of spice: \$27

Banrock Sparkling Chardonnay, Australia

Characteristics of peach & melon show on the nose: \$22

Beverages

Beer

Domestic: \$4

Premium: \$4.50

Micros: \$4.50

Keg (Domestic): \$325

Keg Premium: \$375

(Serves approximately 650 glasses / 130 Pitchers)

Wine

House Glass: \$5

House Bottle (750 ml): \$16

Sparkling Cider Bottle: \$10

Liquor

House Brands: \$4.50

Call Brands: \$5.50

Top Shelf Brands: \$6 - \$9

Soft Drinks

Glass: \$2

Pepsi

Diet Pepsi

Mountain Dew

Sprite

Dr. Pepper

A La Carte

Mints: \$10 per lb.

Mixed Nuts: \$15 per lb.

Champagne Punch: \$45 per gallon

Ice Carving: Starting at \$300

Bar Guarantees And Minimums

There is a \$30 per hour private Bartender fee with a 4 - hour minimum. Host Bars have a 19% Service Charge.

Guests are welcome to go to the Academy Bar & Grill's bar for all beverages at no extra bartender charge.

All beverages served in meeting rooms, function rooms, or public areas must be purchased from the hotel.

A 19% Service Charge and applicable state sales tax is added to all food and beverage charges.

Hosts renting private suites for use as hospitality – may provide their own liquor – as long as it is served within the confines of that room.

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