



## The Academy Hotel

8110 N. Academy Blvd. Colorado Springs, CO 80920 | [theacademyhotel.com](http://theacademyhotel.com)

*Congratulations Bride & Groom*

*Our experienced catering professionals will help plan the ideal menu for your dream wedding 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 weddings 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 and aim to create a memorable event for all.*



**Phone: 719-278-7018**  
[catering@theacademyhotel.com](mailto:catering@theacademyhotel.com)



### *Plated Wedding Menu*

*Hors d'Oeuvres*

*Plated Entrées*

*Desserts*

*Beverages & Bar*

*Bar Tending Services*

*A La Carte Additions*

*Reception Services*



*We offer a variety of selections for you to choose from. If you have your own menu ideas for your special day - please feel free to let us know. We will strive to make your dream wedding come true!*

# 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 Drumettes: **\$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**  
Taquitos *or* Mini Chicken Tacos with  
Salsa & Sour Cream: **\$1.50**

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

## *Plated Entrées*

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

### ***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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