



LAW'S CHOPHOUSE  
PRIVATE DINING

BRECKENRIDGE MENU

CHOICE OF SALAD  
WEDGE

BABY LETTUCE, CREAMY RANCH, RED ONIONS, TOMATOES, APPLEWOOD  
SMOKED BACON, BLUE CHEESE CRUMBLES

CAESAR SALAD

ROMAINE, HOUSE MADE CROUTONS, SHAVED PARMESAN, PIQUILLO PEPPERS,  
CAESAR VINAIGRETTE

ENTREES

GRILLED ORGANIC CHICKEN

RED BIRD FARMS ORGANIC FREE RANGE CHICKEN, BOURBON CREAM SAUCE,  
LOCAL WOODLAND MUSHROOMS, ONION RINGS, MASHED POTATOES

FILET

BEEF TENDERLOIN, WHIPPED POTATO, HARICOT VERTS, CABERNET DEMI

KVAROY NORWEGIAN SALMON

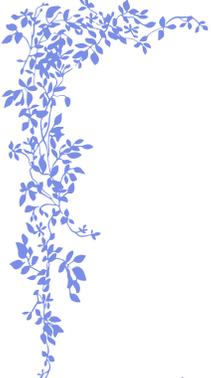
LOBSTER COUS COUS, BUTTERNUT SQUASH PUREE, ARUGULA SALAD

WAGYU BOLOGNESE

GROUND IN HOUSE WAGYU, FRESH MADE PASTA, HOUSE MADE TRADITIONAL  
BOLOGNESE MEAT SAUCE, AND REGGIANO PARMIGIANA

SEASONAL DESSERT





LAW'S CHOPHOUSE  
PRIVATE DINING

THE VAIL

Hors d'oeuvres

Bruschetta

Toasted French baguette, creamy goat cheese, tomatoes, pesto, roasted garlic, balsamic drizzle

Brussels

Cotija crumble, black garlic gastrique, Sriracha almonds

Choice of Salad

Wedge

Baby lettuce, creamy ranch, red onions, tomatoes, applewood smoked bacon, blue cheese crumbles

Caesar Salad

Romaine, house made croutons, shaved parmesan, piquillo peppers, Caesar vinaigrette

Entrees

Grilled Organic Chicken

Red Bird Farms Organic free range chicken, bourbon cream sauce, local woodland mushrooms, onion rings, mashed potatoes

Filet

Beef Tenderloin, whipped potato, haricot verts, cabernet demi

Kvaroy Norwegian Salmon

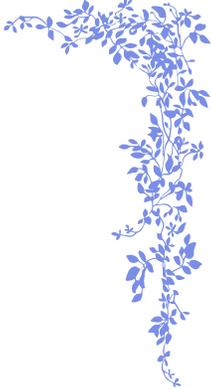
Lobster cous cous, butternut squash puree, arugula salad

Wagyu Bolognese

Ground in house Wagyu, fresh made pasta, house made traditional bolognese meat sauce, and Reggiano Parmigiana

Seasonal Dessert





LAW'S CHOPHOUSE  
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THE ASPEN

Hors d'oeuvres  
Bruschetta

Toasted French baguette, creamy goat cheese, tomatoes, pesto, roasted garlic, balsamic drizzle

Spicy Shrimp

Sticky rice, fresnos, arugula salad, sweet Thai chili sauce

Choice of Salad  
Wedge

Baby lettuce, creamy ranch, red onions, tomatoes, applewood smoked bacon, blue cheese crumbles

Caesar Salad

Romaine, house made croutons, shaved parmesan, piquillo peppers, Caesar vinaigrette

Entrees

Bourbon Chicken

Red Bird Farms Organic free range chicken, bourbon cream sauce, local woodland mushrooms, onion rings, mashed potatoes

Filet

Beef Tenderloin, whipped potato, haricot verts, cabernet demi

Chef's Selection Prime Grass fed Local Steaks

Whipped potato, haricot verts, Bone Marrow Butter

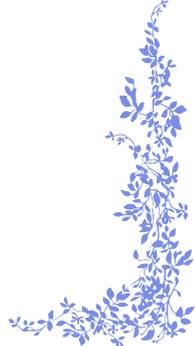
Kvaroy Norwegian Salmon

Wild Mushroom Rice, Shoyu butter sauce, pickled onions

Wagyu Bolognese

Ground in house Wagyu, fresh made pasta, house made traditional bolognese meat sauce, and Reggiano Parmigiana

Seasonal Dessert





LAW'S CHOPHOUSE  
PRIVATE DINING

OPTIONAL ALL INCLUSIVE  
BEVERAGE PACKAGES

Sonoma

\$50pp

Includes all wines by the glass, house  
cocktails, Colorado craft beer

Napa

\$75pp

Includes hand selected wines by the bottle,  
premium cocktails, Colorado craft beer

Sommelier Package

\$100pp

Includes Sommeliers personal selection of  
fine wines, ultra premium bar with specialty  
whiskeys, single malt scotch, and other  
premium liquors and Colorado craft beer.





# LAW'S CHOPHOUSE

## PRIVATE DINING

### Dinner Packages

Breckenridge Package

\$90pp

Vail Package \$100pp

Aspen Package

\$115pp

### Bar Packages

Sonoma Package

\$50pp

Napa Package

\$75pp

Sommelier Package

\$100pp

All prices for dinner packages not inclusive of beverages, tax, gratuity. Room minimum \$1500. Room fee may be charged up to \$1500 food and beverage total if minimum not met.

