



Catering & Event Guide

Passed Hors d'oeuvres

\$36 per dozen

Hot

Artichoke & Asiago Cream, Grilled Onion, Phyllo *v*

Braised Short Rib, Mustard Seed, Peperonata *gf df*

Lump Crab Cake, Pepper Compote, Lemon Preserve *df*

Seared Polenta, Goat Cheese, Oven Cured Tomato *v gf*

Lamb Loin, Cucumber Mint Mascarpone, Crispy Pita

Crispy Eggplant, Olive Tapenade, Broiled Feta *v*

Veal Meatball, Romesco, Almond Pesto

Cold

Poached Shrimp, Fennel Pollen, Horseradish Tzatziki *gf*

Tahini Gougere, Herb Hummus, Za'atar *v*

Beef Tartare, Pickled Beets, Crostini, Deviled Egg Aioli

Smoked Salmon, Cucumber, Dill Caper Aioli *gf df*

Prosciutto & Melon Skewer, Tomato, Balsamic Reduction *gf*

Zucchini Chickpea Salad, Dates, Parmesan Frico *v gf*

Ahi Tuna Crudo, Avocado, Seed Flatbread, Pepper Coulis

v = vegetarian gf = gluten free df = dairy free

Platters & Displays

Artisan Cheese Display \$9 per person

Fruit Mostarda, Grapes, Marcona Almonds, Assorted Crackers *v*

Mediterranean Platter \$11 per person

Cured Salumi, Artisan Cheese, Marinated Olives, Jardinera, Roasted Peppers, Toasted Bread

Beef Tenderloin Sandwiches \$9 per person

Potato Bun, Arugula, Tomato, Horseradish Aioli *df*

Fresh Vegetable Crudité \$6 per person

Choice of two dips: Hummus, Point Reyes Blue, Red Pepper, Herb Greek Yogurt *gf*

Chilled Jumbo Shrimp & Snow Crab Claws \$14 per person

Bloody Mary Cocktail, Citrus Caper Remoulade, Lemons *gf df*

Market Fresh Oysters \$14 per person

Bloody Mary Cocktail, Cucumber Mignonette, Lemons *gf df*

Miniature Desserts

Choose Two \$8 Three \$11 Five \$13 per person

Espresso Profiteroles, Dark Chocolate Ganache
Tahini & Rosemary Butterscotch Cookies
Flourless Chocolate Cake Bites, Citrus Icing *gf df*
Vanilla Bean Cheesecake Mousse Tartlets, Fresh Berries
Almond Olive Oil Petite Gateau, Lemon Thyme Glaze
Dark Chocolate Mint Truffles
Fresh Fruit Skewers, Mascarpone Sabayon *gf*

Cookies & Brownies \$6 per person

Coffee Station \$135 Initial Setup, \$45 per refill

Served with Cream & Sugar

Add Assorted Herbal Tea \$50 Initial Setup, \$45 per refill

Served with Honey & Lemons

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Gourmet Boxed Lunch Options

Served with Bottled Water

\$14 per person

Sandwich Selections

Choice of Focaccia, Sub Roll or Spinach Tortilla Wrap

Fresh Mozzarella, Cured Tomatoes, Hummus, Roasted Peppers, Kale
Double Cream Brie, Fruit Mostarda, Watercress, Pistachio Pesto
Rotisserie Chicken, Goat Cheese, Pickled Onions, Arugula, Tapenade
Roast Beef Tenderloin, Gem Lettuce, Fontina, Tomato, Horseradish Aioli

Gluten Free Bread Available add \$1.00

Salad Selections

All salads served with Choice of Chicken or Salmon

Tuscan Kale, Goat Cheese, Carrots, Cured Tomatoes, Pomegranate Vinaigrette *gf*
Spinach & Frisee, Gold Raisins, Radish, Almonds, Feta, Dill Greek Yogurt *gf*
Little Gem Lettuce, Radicchio, Fried Capers, Focaccia, Parmesan Vinaigrette
Arugula, Eggplant, Quinoa, Heirloom Potatoes, Preserved Lemon Dressing *gf vd f*

Enhancements \$1.50 each

House Seasoned Kettle Chips
Fresh Fruit Salad
Couscous Pasta Salad
Heirloom Potato Salad
Fresh Baked Cookie

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Plated Lunch Menu

Two Course Menu \$24 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$32 per person (Starter, Entrée, Dessert)

Starters (Choose Two)

Tomato Soup, Caprese Salad, Parmesan Frico *gf*

Little Gem Lettuce, Radicchio, Fried Capers, Focaccia, Parmesan Dressing

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette *gf*

Baby Carrots, Pomegranate Seeds, Coriander Cream *gf*

Roasted Cauliflower, Saffron Raisin Compote, Pistachio Gremolata *df*

Fire Roasted Beet, Sesame Seeds, Citrus Rye Yogurt

Entrees (Choose Three)

Potato Gnocchi, Squash, Pumpernickel Crumbs, Pistachio Pesto

Pork Belly BLAT, Burrata, Avocado, Heirloom Tomato, Truffle Aioli

Salmon Salad, Asparagus, Baby Tomatoes, Beets, Aged Blue, Fennel, Balsamic *gf*

Black Angus Burger, American Cheese, Tobacco Onions, Pickle, Spiced Remoulade

Roasted Branzino, Toasted Farro, Baby Beets, Peas, Saffron Lobster Brodo *df*

Rotisserie Chicken, House Frites, Braised Shallots, Watercress, Piquillo Romesco *gf df*

Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis *gf*

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato

Chocolate Olive Oil Torte, White Chocolate Mousse, Pomegranate Port Coulis,

Caramelized Filo

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Plated Dinner Menu

Two Course Menu \$42 per person (Starter & Entrée or Entrée & Dessert)

Three Course Menu \$54 per person (Starter, Entrée, Dessert)

Starters (Choose Three)

Calamari, Artichokes, White Bean Puree, Green Olive, Tomato

Steak Tartare, Watercress, Mustard Seeds, Crispy Laffa *df*

Tomato Soup, Caprese Salad, Parmesan Frico *gf*

Burrata Toast, Watercress, Apple, Pine Nuts, Roasted Pepper Jam

Little Gem Lettuce, Radicchio, Fried Capers, Focaccia, Parmesan Dressing

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette *gf*

Heirloom Tomato, Castelvetro Olive, Grilled Feta, Orange Tzatziki *gf*

Entrees (Choose Three)

Beet Spaghetti Carbonara, Speck Ham, Fresh Burrata, Peas

Potato Gnocchi, Squash, Pumpernickel Crumbs, Pistachio Pesto

Pork Shoulder Bolognese, Tagliatelle, Pancetta, Brussel Leaves, Fresh Cream

Salmon, Marble Potatoes, Peas, Heirloom Carrots, Dill Pesto *gf*

Seared Halibut, Artichokes, Leeks, Poached Pear, Port Wine Reduction *gf*

Roasted Branzino, Farro, Hericot Vert, Olives, Gold Raisens, Saffron Lobster Brodo

Rotisserie Chicken, House Frites, Braised Shallots, Watercress, Romesco *gf df*

Aspen Ridge Short Rib, Cauliflower Mash, Beets, Mustard Seeds, Grape Verjus *gf*

6oz Filet Mignon, Smashed Potatoes, Asparagus, Cured Tomato,

Pimenton Steak Sauce *gf*

Desserts (Choose Two)

Honey Goat Cheesecake, Pistachio, Fig Gelato, Blackberry Coulis *gf*

Espresso Semifreddo, Cocoa Nib Crumble, Hazelnuts, Amarena Cherries

Orange Butterscotch Cake, Dates, Ginger Caramel, Cardamom Gelato

Chocolate Olive Oil Torte, White Chocolate Mousse, Pomegranate Port Coulis,

Caramelized Filo

Lemon Tahini Bar, Thyme Curd, Crème Fraiche, Strawberries

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Lunch Buffets

All lunch buffets are served with fresh rolls and butter

Mila Buffet \$29 per person

(One Salad, Two Entrees, Two Sides, One Dessert)

5280 Buffet \$35 per person

(Two Soups or Salads, Two Entrees, Two Sides, Two Desserts)

Skyline Buffet \$40 per person

(Two Soups or Salads, Three Entrees, Three Sides, Three Desserts)

Soups and Salads

San Marzano Tomato Soup, Pecorino, Basil *gf*

Sweet Corn Chowder, Smoked Oyster Mushrooms, Gold Potatoes *gf v*

Romaine Hearts, Radicchio, Fried Capers, Focaccia Croutons, Parmesan Dressing

Tuscan Baby Kale, Quinoa, Pecorino, Marcona Almonds, Pear Vinaigrette *gf*

Arugula & Frisee, Crispy Shallots, Radishes, Goat Cheese, Port Wine Vinaigrette *gf*

Heirloom Tomato Caprese, Fresh Mozzarella, Arugula, Basil, Balsamic Reduction *gf*

Entrees

Herb Roasted Chicken Breast, Tahini Mustard Jus *gf df*

Seated Salmon, Castelvetrano Olives, Dill Lemon Butter *gf*

Spice Rubbed Pork Loin, Poached Apples, Rosemary Jus *gf df*

Roasted Branzino, Pepper Romesco *gf df*

Braised Angus Short Rib, Mustard Seeds, Balsamic Jus *gf df*

Seared Pacific Halibut, Pearl Onions, Port Wine Reduction *gf* +\$4 pp

Roasted Beef Tenderloin, Braised Shallots, Black Truffle Jus *gf df* +\$5 pp

Sides

Tahini Mash Potatoes *gf*

Herb Roasted Fingerling Potatoes *gf df*

Gold Potato Gratin, Parmesan Cream *gf* Steamed Jasmine Rice, Fresh Herbs *gf df*

Root Vegetable Hash, Sherry Gastrique *gf df* Fava Bean & Corn Succotash *gf df*

Toasted Quinoa, Mushrooms, Almonds *gf df*

Penne Pasta, Caramelized Onions, Mozzarella, San Marzano Tomato

Sautéed Mediterranean Vegetables, Balsamic Reduction *gf df*

Poached Jumbo Asparagus, Lemon Rosemary Olive Oil *gf df* +\$2 pp

Roasted Seasonal Baby Vegetables +\$2 pp

Miniature Desserts

Espresso Profiteroles, Dark Chocolate Ganache

Tahini & Rosemary Butterscotch Cookies

Flourless Chocolate Cake, Citrus Icing *gf df*

Vanilla Bean Cheesecake Mousse Tartlet, Fresh Berries

Almond Olive Oil Gateau, Lemon Thyme Glaze

Hosted Bar

Based On Final Consumption

Premium Package

Liquor \$9 per drink

Grey Goose Vodka, Malfi Gin, Hornitos Reposado Tequila, Basil Hayden Bourbon, Knob Creek Rye Whiskey, Captain Morgan Rum, Glenlivet 12yr Single Malt Scotch

Wine \$9 per glass

Sommelier's Selection

Beer \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

Call Package

Liquor \$8 per drink

Woody Creek Vodka, Bombay Sapphire Gin, Hornotios Reposado Tequila, Buffalo Trace Bourbon, Bacardi Rum, McClelland Single Malt Scotch

Wine \$8 per glass

Sommelier's Selection

Beer \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

House Package

Liquor \$7 per drink

Svedka Vodka, Monopolowa Gin, Cuidado Blanco Tequila, W.L. Weller Bourbon, Bacardi Rum, McClelland Single Malt Scotch

Wine \$7 per glass

Sommelier's Selection

Beer \$6 per bottle

Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

**Bar offerings subject to change*

Inclusive Bar Packages

Charged at an hourly price and includes soft drinks

Beer & Wine Package

2 Hours \$19 per person

3 hours \$23 per person

4 hours \$27 per person

Beer Selections: Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

House Wine Selections: Sommelier's Choice

Premium Package

2 Hours \$27 per person

3 hours \$32 per person

4 hours \$37 per person

Beer Selections: Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

Premium Wine Selections: Sommelier's Choice

Premium Cocktail Selection: Grey Goose Vodka, Malfi Italian Gin, Hornitos Reposado Tequila, Basil Hayden Bourbon, Knob Creek Rye Whiskey, Captain Morgan Rum, Glenlivet 12yr Single Malt Scotch

Call Package

2 Hours \$22 per person

3 hours \$27 per person

4 hours \$32 per person

Beer Selections: Coors Light, Avery White Rascal, Denver Beer Company Graham Cracker Porter, Odell IPA, Great Divide Colette Farmhouse Ale

Call Wine Selections: Sommelier's Choice

Call Cocktail Selection: Woody Creek Vodka, Bombay Sapphire Gin, Hornitos Reposado Tequila, Buffalo Trace Bourbon, Bacardi Rum, McClelland Single Malt Scotch

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